

# HUNTERS' TAVERN

Executive Chef Paul Shiley

## STARTERS

Baked Lump Crab Dip	\$11
Jumbo Lump Crab and Chopped Smithfield Ham, blended with Cream Cheese and a touch of Old Bay seasoning, served with Crostini and Assorted Crackers	
Lobster Tempura	\$16
Sweet Maine Lobster Fried in Tempura Batter, served with Seaweed Salad and Wasabi Sauce	
Smoked Peppered Bluefish	\$9
Pepper Encrusted Bluefish served on Pumpnickel Toast Points	
Seared Rare Ahi Tuna	\$13
Sesame-Crusted & Complemented with Seaweed Salad, Pickled Ginger, Wasabi Mayonnaise and Asian Glaze	
Calamari	\$11
Lightly Breaded Squid flash fried served with Sweet Chili Ginger Dipping Sauce and Pineapple Cashew Hawaiian Glaze	
Edamame	\$7
Steamed Soy Beans with Sea Salt	

Chips-N-Dip \$7  
Homemade Potato Chips paired with our own Onion Dip

Thin Lavash Pizza \$8  
Crispy Flat Bread with assorted Wild Mushrooms and Fontina Cheese, topped with Arugula and Truffle Oil

**Tavern Oysters**  
\$13

**Half Shell**  
Raw with Mignonette & Cocktail

**Rockefeller**  
Spinach, Onions, Bacon & Anisette

**Fried**  
Lightly dusted served with Rémoulade

**Champagne**  
Lightly steamed topped with Champagne Sauce, Smithfield Ham, chopped Pistachios and Tomatoes

**Six Oysters per Order**  
**Please no combinations**



### Tavern Mussels Three Ways

Choose one **\$11**

Cajun  
Saffron & Cream  
Bacon & Spinach



All Mussel flavor profiles are pan steamed in dry white wine, garlic butter and seasoned with spring onions and tomatoes. Served with grilled Ciabatta Bread

## Classic SOUPS

Maryland vegetable Crab	Cup \$5	Bowl \$8.50
Maryland Cream of Crab	Cup \$6	Bowl \$9.50
Snapping Turtle Soup	Cup \$5	Bowl \$8.50

## SALADS

House Or Caesar \$7

Choose any of the following to make your Salad an entrée for an additional:

Blackened or Grilled Chicken	\$7
Shrimp Salad	\$10
Crab Cake	\$14
Chicken Salad	\$7
Fried Oysters	\$12
Blackened Ahi Tuna	\$12
Grilled Flat Iron Steak	\$12

## ENTRÉE SALADS

Tavern Cobb Salad	
Grilled Chicken, Bacon, Boiled Eggs, Tomatoes, Bleu Cheese on Mixed Greens with Tomato Basil Vinaigrette	\$13
Spinach Salad	
Spinach leaves, Tomato, Red Onion, Cucumber, and Bacon Lardons resting in Roasted Red Pepper Vinaigrette	\$7
Winter Nuts & Berries	
Crumbled Maytag Bleu Cheese, Dry Michigan Tart Cherries, and Dried Blueberries and Candied Pecans over Mixed Greens, Tossed with Tomato Basil Vinaigrette	\$10
Asian Chicken Salad	
Fresh Mixed Greens, Toasted Almonds, Mandarin Oranges, Vegetables and Spicy Asian Style Dressing Topped with Grilled Chicken Breast and Fried Wontons	\$13
Fish Taco Salad	
Broiled Rockfish over shredded Romaine with Guacamole, Sour Cream and Tomato Salsa served in a fried Tortilla Shell	\$15

Enhance Any Dish!

**Jumbo Shrimp \$3.50 each**

**Jumbo Crab Meat \$4/oz**



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## LITE FARE

- Rock'N Chips **\$15**  
Served in the News, Beer Battered Wild Rockfish over Fresh Cut Fries, served with Chesapeake Remoulade and Tangy Cocktail
- All Natural Angus Burger **\$11**  
Classically Grilled Burger, Lettuce, Tomato, Mayonnaise, Choice of Cheese, served with Fresh Cut Fries
- Waldorf Chicken Salad Sandwich **\$11**  
Traditional Chicken Salad with Sliced Apple, Candied Pecans on Multi-Grain Bread
- Tavern BLT **\$11**  
Thick Rosemary and Pepper Crusted Bacon, Fresh Tomatoes and Romaine on Ciabatta with Garlic Mayonnaise
- Crab Cake Sandwich **\$15**  
Jumbo Lump Crab combined with the Perfect Ingredients on Grilled Brioche Bun

- California Chicken Sandwich **\$12**  
Served on Brioche Roll with Avocado, Pea Shoots, Fontina Cheese, Roasted Tomatoes and Honey Dijon
- Blackened Tuna BLT **\$14**  
Lightly blackened Tuna Filet with Cilantro Mayo, Bacon, Lettuce and Tomato on a Brioche Roll
- Oyster Po Boy **\$15**  
Fried Oysters on Petite Roll with shredded Romaine and Remoulade
- French Dip Panini **\$15**  
Shaved Prime Rib and Provolone between Ciabatta slices, pressed and served with Au Jus and Garlic Mayonnaise
- Maryland Style Shrimp Roll **\$15**  
Brioche roll filled with Classic Shrimp Salad, Pea Shoots and Fresh Dill

## Tavern Shrimp or Diver Scallop

**\$18**

Shrimp or Diver Scallops Marinated in Rosemary, Garlic & Lemon then Grilled Served over Angel Hair or Mixed Greens



Choice of Sauce:

Tomato & Olive Salsa

Hot & Sour Sauce

Vietnamese Cilantro Lime Sauce

## MAINS

A small House or Caesar Salad is included.  
Chef will include a Starch and Vegetable where appropriate.

- Steak Au Poivre **\$28**  
Peppercorn Encrusted Flat Iron Steak finished with a Traditional Pan Sauce served with Garlic Mashed Potatoes and Seasonal Vegetables
- Crab Cake N Fried Oysters **\$32**  
Jumbo Lump Crab Cake and Fried Oysters served with Cocktail Sauce and Mustard Sauce
- Braised Beef Tips **\$21**  
Beef Tenderloin seared with Mushrooms and deglazed with Red Wine then finished with Demi Glace served with Garlic Mashed Potatoes
- Blackened Tuna **\$24**  
Blackened Ahi Tuna atop Potato Pancake and Sautéed Spinach topped with Saga Bleu Cheese and drizzled with Balsamic Glaze
- Petite Filet Mignon **\$32**  
Grilled to Perfection, served on Potato Cake, topped with Crab Meat and Béarnaise Sauce

- Eastern Shore Cioppino **\$30**  
Fresh Shucked Oyster, Shrimp, Fish and Mussels served with a Delicious Broth of Garlic, White Wine, Saffron and Butter over Angel Hair Pasta
- French Cut Rib Eye **\$36**  
Marinated and Grilled served with Matchstick Fries
- Crab Cakes **\$34**  
Jumbo Lump Crab Meat combined with the perfect Ingredients served with Mustard Sauce
- Surf N Turf **\$38**  
Marinated and Grilled Petite Filet of Beef and Jumbo Lump Crab Cake served with Demi Glace and Mustard Sauce
- Tuscan Chicken with Spinach & Pasta **\$19**  
Grilled Chicken Breast stuffed with Prosciutto and Fontina Cheese Topped with Lemon Butter Sauce, served over Angel Hair Pasta



Enjoy!