

Lite Fare

Blackened Bison Burger on Toasted Brioche: with Caramelized Onions and Maytag Bleu Cheese, served with Fresh Cut Fries **\$13**

Rock'n Chips: Served in the News, Beer Battered Wild Rockfish served over Fresh Cut Fries, Chesapeake Rémoulade and Tangy Cocktail **\$12**

Angus Burger: Classically Grilled Burger, Lettuce, Tomato, Mayonnaise, Choice of Cheese, served with Fresh Cut Fries **\$10**

Baked Atlantic Salmon Filet: Served with Tomato and Fennel over Angel Hair Pasta **\$18**

Tuscan Chicken with Spinach & Pasta: Grilled Chicken Breast Stuffed with Prosciutto and Fontina Cheese Topped with Lemon Butter Sauce, served over Angel Hair Pasta with Sautéed Spinach **\$16**

Mains

Small House or Caesar Salad is included. Chef will include a starch and Vegetable where appropriate.

Crab Cakes: Award Winning, Beautiful Jumbo Lump Crab Cakes, served with Mustard Sauce **\$32**

Petite Filet Mignon: Grilled to Perfection, served with Matchstick Potatoes, Bordelaise Sauce, Maytag Bleu Cheese **\$25**

Crab Cake & Fried Oysters: Jumbo Lump Crab Cake served with Fried Oysters, a local favorite! **\$30**

Fish Stew: Lobster, Shrimp, Fish and Mussels served with a Delicious Broth of White Wine, Butter, Saffron and Garlic over Angel Hair Pasta **\$32**

Surf & Turf: Petite Tenderloin over Bordelaise, served with one of our Delicious Jumbo Lump Crab Cakes **\$33**

Frenched Pork Chop: Mushroom Encrusted Double Boned Rib Pork Chop, with Garlic Mashers and Red Wine Glaze **\$25**



Dinner Menu



101 East Dover Street
Easton, MD, 21601
410-822-1300
410-819-8088

Breakfast 7:00-10:00
Lunch served 11:30-2:30
Dinner Served 5:00-9:00

Starters

Baked Lump Crab Dip: Jumbo Lump Crab and Chopped Smithfield Ham, blended with the perfect ingredients, served with Crostini and Assorted Crackers **\$10**

Thin Lavash Pizza: Crispy flat bread with assorted mushrooms and Fontina cheese, topped with arugula and truffle oil **\$7**

Seared Rare Ahi Tuna: Sesame-Crusted & Complemented with Seaweed Salad, Wasabi Mayonnaise, and Asian Barbecue Sauce **\$12**

Soy Beans: Steamed with Sea Salt **\$5**

Marinated Grilled Shrimp: Lightly Seasoned and Grilled sitting atop Micro Greens, Floating in a Tomato Olive Salsa **\$9**

Chips-N-Dip: Homemade Potato Chips tossed in White Truffle Oil and Parmesan with Homemade Onion Dip **\$6**

Chicken Sate: five skewers of chicken thighs with Asian Glaze **\$8**

Lobster Tempura: Sweet Maine Lobster Fried in Tempura Batter, served with Seaweed Salad and Wasabi Sauce **\$15**



Tavern Mussels 3 ways

Choose one **\$10**

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

Soups

Maryland Cream of Crab Soup	Cup \$6	Bowl \$9 ½
Snapper (Terrapin) Soup	Cup \$5	Bowl \$8 ½
Maryland Crab Vegetable	Cup \$5	Bowl \$8 ½

Salads

House or Caesar \$7

Make either an entrée with any of the following for an additional:

Blackened or Grilled Chicken \$5

Crab Cake or Petite Filet \$12

Fried Oysters or Blackened Ahi Tuna \$10

Entrée Salads

Nuts & Berries: Crumbled Maytag Bleu Cheese, Blackberries, Strawberries and Candied Pecans over Mixed Greens, Tossed with Balsamic Vinaigrette **\$9**

Tavern Cobb Salad: Grilled Chicken, Bacon, Boiled Eggs, Tomatoes, Bleu Cheese on Mixed Greens with Tomato Basil Vinaigrette **\$13**

Asian Chicken Salad: Fresh Mixed Greens, Toasted Almonds, Mandarin Oranges, Vegetables and Asian Style Dressing Topped with Grilled Chicken Breast and Fried Wontons **\$12**

Spinach Salad: Spinach leaves, Tomato, Red Onion, Cucumber, and Sesame seed Encrusted Bacon Lardoons resting in Roasted Red Pepper Vinaigrette **\$7**

Consuming raw or undercooked food can increase risk of food borne illness.
20 % Gratuity will be added to parties of 6 or more