

Lite Fare

Rock'n Chips: Served in the News, Beer Battered Wild Rockfish served over Fresh Cut Fries, Chesapeake Rémoulade and Tangy Cocktail **\$14**

Angus Burger: Classically Grilled Burger, Lettuce, Tomato, Mayonnaise, Choice of Cheese, served with Fresh Cut Fries **\$11**

Crab Cake: Jumbo Lump Crab Combined with the Perfect Ingredients served on Lettuce with sliced tomato & mustard sauce **\$15**

Tavern BLT: Thick Rosemary and Pepper Crusted Bacon, Fresh Tomatoes and Romaine on Ciabatta with Garlic Mayonnaise **\$10**

Grilled Chicken & Brie Sandwich: Served on Brioche Roll with Applewood Smoked Bacon, Orange and Apple Chutney **\$12**

Mains

A 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**

Baked Atlantic Salmon Filet: Served with Tomato and Fennel over Angel Hair Pasta **\$20**

Tuscan Chicken with Spinach & Pasta: Grilled Chicken Breast Stuffed with Prosciutto and Fontina Cheese Topped with Lemon Butter Sauce, served over Angel Hair Pasta **\$18**



Menu



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

Breakfast
Lunch
Dinner

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**

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

Chips-N-Dip: Homemade Potato Chips with Homemade Onion Dip and a Fried Pickle Spear **\$6**

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

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

Crab Gazpacho: Ripe Sweet Tomatoes blitz into a chilled Soup topped with Jumbo Lump Crab Meat **\$8**



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**

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