

## 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**

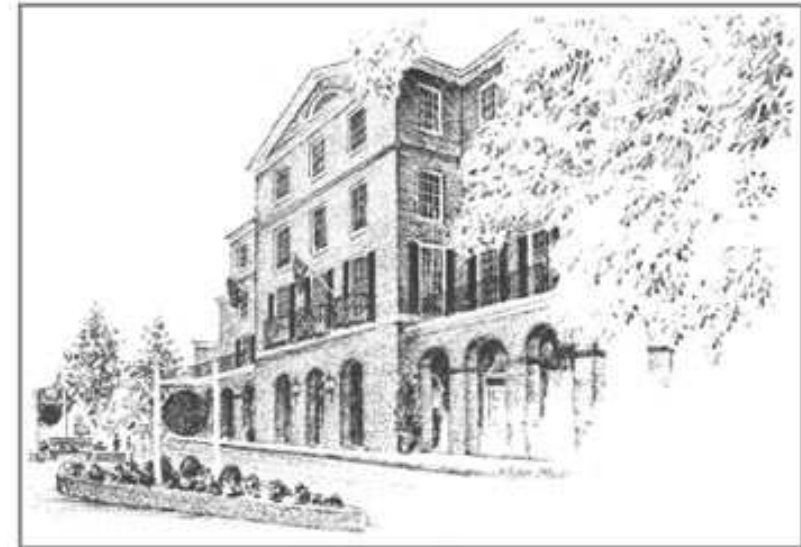
**Fish Stew:** Lobster, Shrimp, Fish and Mussels served with a Delicious Broth of White Wine, Butter, Saffron and Garlic over Angel Hair Pasta **\$32**

**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

- |                                    |                |                   |
|------------------------------------|----------------|-------------------|
| <b>Maryland Cream of Crab Soup</b> | <b>Cup \$6</b> | <b>Bowl \$9 ½</b> |
| <b>Snapper (Terrapin) Soup</b>     | <b>Cup \$5</b> | <b>Bowl \$8 ½</b> |
| <b>Maryland Crab Vegetable</b>     | <b>Cup \$5</b> | <b>Bowl \$8 ½</b> |

## 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