

APPETIZERS

- CRAB BALLS 23

world famous recipe served with lemon & cocktail or tartar sauce
- OYSTERS ON THE HALF SHELL

15 half | 28 dozen

fresh selection, cocktail, tabasco
- CRAB DIP 15

toasted baguette, carrots, celery
- PEEL & EAT STEAMED SHRIMP

15 1/2lb | 23 lb

old bay, onions, natty boh, cocktail sauce
- CHEESE QUESADILLA 10

monterey jack, peppers, onions, salsa chicken 15 | shrimp & crab 21
- TAVERN PRETZEL BITES 10

green chili cheese sauce
- HOMEMADE ONION RINGS 12

served with chipotle aioli

- WINGS 14

nashville hot, mild, old bay, korean bbq, truffle parmesan, honey sriracha, key west - with bleu cheese or ranch, celery & carrots
- CHICKEN TENDERS 12

house breaded and fried, honey mustard
- SESAME SEARED AHI TUNA 13

soy, wasabi, pickled ginger
- TRUFFLE PARMESAN FRIES 9

shoestring fries, garlic, parsley
- CRAB TOAST 21

jumbo lump crab imperial
- BAKED GOAT CHEESE 15

diced mango, walnuts, red pepper flakes, honey, crostini
- BIRRIA EGG ROLLS 16

traditional jalisco herbs & spices, consomme dipping sauce

SOUP & SALAD

- CREAM OF CRAB SOUP 12

served with grilled sourdough
- TOMATO BASIL SOUP 10

served with half grilled cheese
- WAGYU BEEF CHILI 15

diced red onion, monterey jack, sour cream, cornbread
- GARDEN SALAD 9

iceberg, mixed greens, cherry tomato, cucumber, bell peppers, creamy dill
- HARVEST SALAD 11

mixed greens, honey lemon vinaigrette, diced apple, candied walnuts, crumbled goat cheese

Salad Add Ons

- chicken +\$7 | shrimp +\$9
- salmon +\$17 | steak +\$20
- crab cake +\$25

SANDWICHES

served with your choice of fries, cole slaw or side salad

- WORLD FAMOUS CRAB CAKE 25

toasted buttered brioche, lt
- TAVERN BURGER 15

half pound black angus, swiss, bacon, caramelized onions, dijonese, lt
- DOUBLE SMASH BURGER 14

twin patties, american, lettuce, pickles, chef's sauce
- CHEESESTEAK SUB 15

sauteed onions, ltm, hots, provolone
- SHRIMP SALAD WRAP 15

always fresh, flour tortilla, lt
- FRIED CHICKEN SANDWICH 13

chicken thigh, pickle, lt, chipotle aioli
- BLACKENED TUNA 13

brioche, lt, wasabi aioli
- KOREAN BBQ SALMON 18

brioche, asian slaw, yuzu aioli

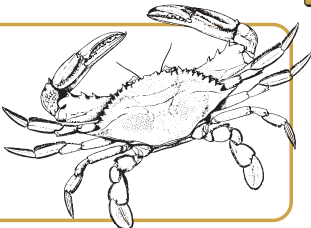
ENTREES

- World Famous

CRAB CAKES

our family recipe, mashed potatoes, vegetable medley

Single 29 | Double 56


- PORK CUTLET 25

butterflied, breaded & pan fried topped with arugula salad with fennel, radish & lemon honey vinaigrette
- MEATLOAF 21

house made, rich brown gravy, mashed potatoes, vegetable medley
- VOODOO CHICKEN 20

blackened chicken breast, diced bell peppers, cajun cream sauce, mashed potatoes, vegetable medley
- SALMON 24

pan seared, grilled or blackened served with mashed potatoes & sauteed spinach
- STEAK FRITES 32

12oz new york strip seared & sliced, bernaise, truffle parmesan fries
- SHRIMP & CRAB LOUIE SALAD 22

iceberg, french green beans, grape tomato, avocado, hard boiled egg, louis dressing
- STEAKHOUSE SALAD 23

grilled flatiron, spinach, grape tomato, red onion, bleu cheese crumbles, bleu cheese dressing, crispy onions
- BEEF SHORT RIB BOURGUIGNON 28

red wine demi, lardon, pearl onion, carrots, whipped potato

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SIDES Ala Carte 6

- VEGETABLE MEDLEY of
roasted carrots & green beans
- FRENCH FRIES
- SAUTEED SPINACH
- COLE SLAW
- SIDE SALAD
- MASHED POTATOES
- TOASTED BAGUETTE
with honey butter

WEEKLY SPECIALS

- MONDAY - NY STRIP NIGHT 19.95

served with vegetable medley & mashed potatoes
- TUESDAY - CRAB CAKE NIGHT 19.95

served with cole slaw & fries
- WEDNESDAY - PORK CHOP NIGHT 18.95

topped with apple chutney served with mashed potatoes & vegetable medley
- THURSDAY - PRIME RIB NIGHT 23.95

rosemary au jus served with mashed potatoes & vegetable medley
- FRIDAY - SUNDAY

chef's specials

KIDS 10

- served with choice of fries or apple slices, drink & brownie
- GRILLED CHEESE
- KID'S BURGER
- CHICKEN TENDERS
- KID'S HOT DOG

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