



STARTERS

NACHOS GRANDE jack & cheddar cheese, pickled jalapeños, diced tomato, side of sour cream & salsa 14
add diced chicken or bacon +\$4

TAVERN WINGS oven roasted, served traditional buffalo, J.O. seafood seasoning or spicy honey bbq, side of ranch or bleu cheese 17

BUFFALO CHICKEN FLATBREAD brushed with house-made buffalo wing sauce, topped with diced chicken breast, red onions, jack & crumbled bleu cheeses 15

CHICKEN QUESADILLA jack & cheddar cheeses, diced chicken breast, fajita seasonings, side of sour cream & salsa 13

TRUFFLE FRIES crispy tavern fries, white truffle oil, parmesan & asiago cheese 11

BAVARIAN PRETZEL BOARD served with beer cheese & whole grain mustard 12

STEAMED SHRIMP U-15 gulf shrimp, J.O. seafood seasoning, onions, lemon, side of cocktail & drawn butter half lb...11 / full lb...20

CALAMARI flash-fried, tubes & tentacles, sweet thai ponzu or house marinara for dipping 16

OYSTERS

OYSTERS ON THE HALFSHELL

-shucked fresh, mignonette, cocktail & horseradish, bed of shaved ice-

TAVERN SALTS

proprietary oysters grown in the waters off of assateague and chincoteague islands 3 ea.

SHUCKER'S SELECTION

ask for the list of our fresh daily rotating oysters! mkt

GRILLED OYSTERS

-shucked fresh, chargrilled, bed of rocksalt-

ROCKEFELLER

fennel butter, parmesan, sautéed spinach 3.5 ea.

CASINO

garlic herb butter, lemon, bacon 3.5 ea.

ENGLISHMAN

butter, parmesan, horseradish 3.5 ea.

CAJUN

cajun butter, diced low country ham, shallots 3.5 ea.

SANDWICHES

BLTA CLUB choice of grilled chicken or salmon, bacon, lettuce, tomato, avocado on a toasted brioche bun & side of chips or cole slaw. 16

CHICKEN SALAD BLT WRAP chicken breast, mayo, diced celery & tomato, crumbled bacon, shredded lettuce, wrapped in a flour tortilla & side of chips or cole slaw. 14

PRIME RIB CHEESESTEAK thinly sliced aged rib-eye, jack, cheddar, sautéed peppers & onions, stone mill bakery hoagie roll, & a side of fries 17

TAVERN GRILLED CHEESE cheddar, goat, american cheese, tomato & applewood smoked bacon on thick cut bread, & a side of fries 13
add a bowl of soup +\$7

REUBEN extra lean corned beef, sauerkraut, swiss, thousand island, toasted stone mill bakery marble rye, & a side of fries 15

AHI TUNA TACOS chilled, RARE ahi, shredded cabbage, diced tomato, flour tortilla, cucumber wasabi drizzle, side pico de gallo, guacamole, side of tri-color tortilla chips 18

SHRIMP SALAD ROLL large gulf shrimp, J.O. seafood seasoning, mayo, diced tomato, shredded lettuce, griddled stone mill bakery roll & side of chips or cole slaw. 17

make it a platter! served on a bed of lettuce with fries & slaw -\$19

SPINACH & ARTICHOKE DIP cream & cheddar cheeses, baby spinach & chopped artichoke hearts. served bubbly hot with pita chips or toasted baguette slices. 16

HOUSE-MADE PICKLE BOARD chef's choice of locally grown veggies (radishes, green beans, cauliflower, baby carrots and more) pickled & served with side of local honey, hummus & toasted baguette slices. 18

SOUTHWEST EGGROLLS house-made with diced chicken breast, black beans, cheddar cheese & southwest seasoning, chipotle-ranch dipping sauce 15

DRUNKEN MUSSELS PEI mussels, old hilltop lager, garlic, baby spinach, grape tomatoes, garlic toast points 16

SPICY MUSSELS PEI mussels, spicy house marinara sauce, tomatoes & baby spinach, garlic toast points 16

JUMBO LUMP CRAB DIP blend of cheddar & cream cheeses, jumbo lump crab & seafood seasoning, oven baked, served with pita chips or sliced baguette 19 celery +1

CRAB WONTONS tavern's secret recipe with lump crab, scallions, cream cheese, seafood seasoning, side of sweet thai ponzu for dipping 17

SOUPS

MARYLAND CRAB SOUP tomato, country vegetables, claw & backfin 10

CREAM OF CRAB SOUP cream, lump crab, J.O. seafood seasoning 10

HALF & HALF a perfect blend of our maryland & cream of crab soup! 10

TOMATO BASIL BISQUE roasted tomato, mirepoix, cream 8

THREE BEEF CHILI beef tenderloin, brisket and chuck, kidney beans, jalapeños, diced tomato, topped with cheddar, sour cream 10

ENTREES

THE TAVERN STEAK

42 year favorite! 16 oz. aged ny strip steak with black peppercorn crust, brandy flamed and served with a side of cajun gravy. sides of sautéed squash medley & truffle fries 45

BOURBON MARINATED STEAK TACOS

three soft flour tortillas, with house-made pico & guacamole, side of coconut rice 21

BACON WRAPPED MEATLOAF

proprietary blend of chuck, brisket and short rib, peppers, onions & seasoning. topped wild mushroom pan gravy over a bed of mashed potatoes 23

WILD CAUGHT MAHI MAHI

pan-seared, topped with mango jalapeño salsa, with coconut rice 24

CHESAPEAKE ROCKFISH

a house favorite! wild caught rockfish filet, parmesan crusted & topped with jumbo lump crab & a lemon beurre blanc. side of sautéed squash medley 33

MEDITERRANEAN STYLE WILD CAUGHT SALMON

herb encrusted, wild caught salmon filet, pan seared, topped with kalamata olives, grape tomatoes, crumbled feta & red onion, side of sautéed baby spinach 28

CHICKEN SALTIMBOCA

chicken cutlets wrapped with prosciutto ham & mozzarella with sage infused pan drippings, side of sautéed squash medley 25

ALMOND CRUSTED TOFU

almond crusted, marinated tofu 'steak', pan seared, side of coconut rice, sautéed baby spinach 19

SALADS

add to any salad

*grilled shrimp, shrimp salad, grilled salmon filet, +8

*grilled chicken breast, chicken salad +6

GREEK SALAD

chopped romaine hearts, kalamata olives, red onions, banana peppers, crumbled feta, cucumber & grape tomatoes 16

CHESAPEAKE SALAD

jumbo lump crab, chilled gulf shrimp, chopped bacon, bleu cheese, grape tomato, chopped romaine hearts, J.O. seafood seasoned wonton strips 25

TUNA & AVOCADO BOWL

cubed rare ahi tuna, sesame soy marinade, cucumber, grape tomato, avocado, cucumber-wasabi drizzle, cabbage and mixed field greens 23

CHICKEN COBB SALAD

chilled, cubed chicken breast, chopped bacon, bleu cheese, boiled egg, grape tomatoes, chopped romaine hearts 16

CAESAR

asiago and parmesan, crouton, chopped romaine hearts, tossed in house-made caesar 13

SIDE SALAD

house or caesar 7

DRESSINGS

Balsamic Vinaigrette,
Raspberry Vinaigrette,
Cucumber-Wasabi, Ranch,
Bleu Cheese (+\$2)

BURGERS

TAVERN BURGER proprietary blend of chuck, brisket & short rib beef, served with choice of cheese, lettuce, tomato, pickles & a side of fries 16

BEYOND BURGER a meat-free, vegan patty, served with choice of cheese, lettuce, tomato, pickle a & a side of fries 15

LAMB BURGER freshly ground, topped with sautéed onion & roasted red pepper, feta-yogurt aioli, cucumber slices on brioche, & a side of fries 17

ADD ONS

american, cheddar, swiss, provolone, jack bleu cheese +\$2
sub sweet potato fries +\$2,
truffle fries +\$4

bacon,
sautéed mushrooms,
avocado +\$2 ea.
fried egg +\$1.75,
sautéed onions +\$1