

"Captain's Lunch" Menu

Appetizers

Butternut Squash Soup with Smoked Bacon and Cinnamon whipped Cream
Maryland Oyster Chowder with Sweet Potatoes and curly Parsley
Organic mixed Greens with candied Pecans, crumbled Goat Cheese and Lemon-thyme Vinaigrette
Smoked Bluefish Pate with Lemon and Crostini
Tomato Salad with Basil, Red Onion and Balsamic Vinaigrette
Robert Morris Inn Seafood Cake with Remoulade and mixed Greens

Entrees

"Fish'n Chips" with Beer-battered Flounder, Shoe String Fries and Garden Peas
Open-faced Ham and Brie Sandwich with Cranberry-ginger Relish
Chef Salter's Salad with Red Wine Dijon Mustard Vinaigrette
Pesto-grilled Chicken Caesar Salad with Parmesan Cheese and crispy Croutons
Barbecued Pork Sandwich with Cucumber and Red Onion Pickle
Penne Pasta with Spinach, Walnuts and Basil Pesto
Robert Morris Inn Seafood Cake on Remoulade with Baby Potatoes
Premium Beef Burger on a Brioche Bun with Pesto Mayonnaise, sliced Tomato, Smoked Bacon, Shoestring Fries and Eastern Shore Pub Sauce

Desserts

Apple, Blackberry and Pecan Crumble with whipped Cream
Classic Crème Brule with Shortbread
Raspberry Bread pudding with Chantilly
Pecan Pie with Bourbon Ice Cream

Two courses \$26 or three courses \$32

Excludes 6% tax and gratuity at your discretion on the day *

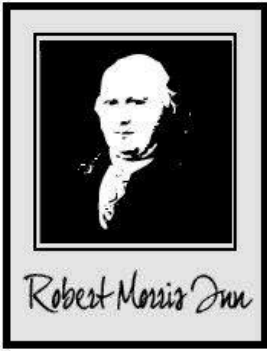
Up to 14 persons and a party may select from our full Tavern Menu

Between 15 and 48 please select 2 items from each course, to offer to your entire party on the day.

Between 49 and 75 please select 1 items from each course, to offer to your entire party, on the night.

Alternatively select 2 items from each course to offer to your party for them to pre-select in advance of the dinner and provide us with names and selections.

* Please instruct us if you wish a gratuity added to your account



“Admiral’s Lunch” Menu

Appetizer

Cup of Cream of Maryland Crab Soup with Chives
Carrot and Ginger Soup with Cinnamon Cream
Zucchini and Rosemary Soup with crispy Croutons
French Bean Salad with Golden Beets, dried Cranberries and pickled Wild Mushrooms
Organic mixed Greens with Lemon-thyme Vinaigrette
Tortilla with Barbecued Pork Confit, Guacamole and pickled Red Onions
Grilled Asparagus Salad with Fig Chutney, crumbled Goat Cheese and baby Tomatoes

Entree

Roasted Bistro Tender with Pecorino-rosemary Fries and Jalapeno Aioli
Maryland Crab Cake Sandwich (seasonal) with Old Bay Potato Chips and Remoulade
Pesto-marinated Chicken Panini with mixed Greens
Blackened Mahi Mahi with Jasmine Rice and Tropical Fruit Salsa
Barbecued Jumbo Shrimp (three) with fresh Spinach, Gnocchi and Chili Lime Butter
Double-baked Goat Cheese Soufflé with Oven-roasted Tomatoes and Arugula
Roasted Pork Sirloin with Apple-raisin Chutney, Sage-onion Stuffing and Thyme Jus

Dessert

Ailsa’s Carrot Cake with Vanilla Ice Cream
Smith Island Cake with Chantilly
Pavlova with Seasonal Berries
Apple and Frangipan Tart with Calvados Ice Cream

Two courses \$29 or three courses \$35

Excludes 6% tax and gratuity at your discretion on the day *

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Between 49 and 75 please select 1 items from each course, to offer to your entire party, on the night.

Alternatively select 2 items from each course to offer to your party for them to pre-select in advance of the dinner and provide us with names and selections.

* Please instruct us if you wish a gratuity added to your account