POSEIDONS

HOUSE SOUPS

Maryland Crab Soup. A Classic Bowl. 10 Cup. 7

Lobster and Crab "Cappuccino".
Creamed Bisque & Cognac Laced
& Frothed Milk
Latte Mug. 10 Cup. 7

SMALL PLATES

Signature Crab Dip. Signature Recipe #
Old Bay # Lemon # Horseradish # Cheddar
Chive Oil # Hearth Baked Baguette. 15

Wings. Choice of Ψ Sweet Heat Ψ Pineapple Jerk Ψ Buffalo Ψ Old Bay. 14

Beef Short Rib. Orange Cilantro Jalapeno Glaze & Fried Cheesy Grit Cake. 14

Crab Deviled Eggs. Cayenne ♥
Pickled Vegetable Nest ♥ Petite Greens. 12

Seared Sesame Tuna, Chilled

Soba Noodles # Rice Wine Vinaigrette

Pickled Ginger # Wasabi. 14

Steamed Little Neck Clams or Steamed PEI

Mussels. Grilled Rouille Toast.

Choice of Two Preparations. 14

Choose one.

West Coast Style. Lemongrass

Sauvignon Blanc # Garlic

Tomato Concasse # Chives

Cioppino Style. Tomato Fennel Broth Saffron & Garlic Aioli

Boardwalk Fries. Fresh Cut & Twice Fried in Peanut Oil & Fire Roasted Red Pepper Ketchup & Chipotle Aioli. 8

Loaded Eastern Shore Fries. Bay Seasoned
Boardwalk Fries & House Crab Dip
& Three Cheese Blend
& Malted Balsamic Vinegar Reduction. 15

Fish and Fries. Crispy Fried # Battered in Local Stout # House Capered Tarter # House Slaw # Boardwalk Fries. 15

SANDWICHES

Served with House Chips & Root Vegetable Slaw & House Pickle. Substitution for Chips Side of Fries. 2 Side of Veg. 3 Side Salad. 3

Pulled Pork BBQ. Braised Pork Shoulder

Bourbon BBQ Sauce # Topped with House Slaw

Local Brioche Bun. 13

Chicken Bacon "Cordon Bleu". Pan seared
Ψ Pepper Bacon Ψ Tavern Ham Ψ Swiss Cheese
Ψ Local Brioche Bun Ψ Garlic Aoili. 14

Crab Cake Sandwich. Signature Crab Cake

Lightly Broiled ## Local Brioche Bun

House Caper Tartar Sauce. 16

Grill Pressed Cuban Sandwich Miami Style.

Pork Shoulder & Tavern Ham & House Pickle

& Swiss & Local Rosemary Ciabatta

& Dijon Mustard. 13

Wagyu Beef Cheesesteak. Shaved Domestic "Kobe"

Beef # Fried Onion # Chesapeake Bay

Farms Cheese # Local Roll. 17

Beer Battered Club. Ham # Turkey # Swiss
Local Brew Battered # Coriander
Pan Grilled and Skewered. 14

BURGERS

8oz Coarse Bowl Chopped

Served on Brioche Bun.

Served with House Chips

Root Vegetable Slaw # House Pickle

Build a Burger. 12

Add Bacon. 3 Add Cheese. 1.50

Add Grilled Onions. 1 Sautéed Mushrooms.2

Eastern Shore Burger. Bay Seasoned Ψ Topped with House Crab Dip Ψ Mozzarella Ψ Cheddar Ψ Asiago. 17

BBO Pulled Pork and Bacon Burger. Bourbon BBO Sauce & Pepper Bacon & Pepper Jack Cheese. 15

ENTREE SALADS

Caesar Salad. Romaine Ψ Herbed Brioche Croutons Ψ Asiago Ψ Classic Dressing. 10

Grilled Iceberg Wedge. Chilled & Crumbled Blue & Vine Ripened Tomato & Crisp Pepper Bacon & Chopped Egg & House Ranch. 10

House Salad. Terrapin Farms Lettuces

Cucumbers # Carrots # Red Onion

Whole Grain Mustard and Caper Vinaigrette. 10

Roasted Beet Salad. Walnuts Ψ Feta
Terrapin Farms Lettuces Ψ Sweet Potato Hay
Ψ Citrus Vinaigrette. 10

SALAD ENHANCEMENTS

Grilled Chicken Breast. 6 Sesame Seared Ahi Tuna. 8 Broiled Crab Cake. 9 Petite Filet Mignon. 13



ENTREES

Chicken Pot Pie. Slow Roasted and Pulled Chicken & Potatoes & Mirepoix & Mushrooms & Peas. 21

House Crab Cake. Lightly Broiled

Lemon Crown & House Caper Tarter

Fresh Vegetable Medley

Roast Fingerling Potatoes.

One Cake.20 Two Cakes. 29

Bison Shepherd's Pie. Coarse Ground
Simmered Slow & Mirepoix & Herbs
& Peas & Natural Jus & Cabernet
& Piped Potato Mash. 24

"Steak" in a Bowl. Filet Mignon

Blue Cheese Mashed Potato

Cabernet Jus Reduction # Crispy Leeks

Julienne Vegetables. 34

Eastern Shore Cioppino. Mussels & Clams & Shrimp & Lobster & Maryland Lump Crab & Tomato Fennel Broth & Saffron & Garlic Aioli & Rouille Toast. 29

Vegetarian Risotto. Creamed Local Corn Risotto

Ψ Peas Ψ Seasonal Vegetables

Ψ Mushrooms Ψ Chesapeake Bay

Farms Cheeses. 19

SIDES

Caesar Salad. 5
House Salad. 5
Roast Fingerling Potatoes. 5
House Potato Chips. 4
House Root Vegetable Slaw. 4
Vegetable Medley. 5
Boardwalk Fries. 5
Mashed Potatoes. 5
Hearth Baked Baguette. 4

SUPPORTING OUR LOCAL NEIGHBORS

Terrapin Farms

Crack of Dawn Bakery

Chesapeake Bay Farms

EagleWingz Hot Sauces

The consumption of raw or undercooked foods such as eggs, shellfish, or meats can greatly increase your chance of contracting a food borne illness.

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