

CANTER

KITCHEN + COCKTAILS

CASUAL FARE

CHARCUTERIE AND BURRATA BOARD

imported ham, prosciutto, sopressata, salami, olives, cucumber salad, berries, herb bourse cheese served with French grilled baguette. | 16.0

CRAB RANGOON DIP

jumbo lump crab, blended cheese, toasted breadcrumbs, and scallions served with fried wonton chips. | 12.0

FRIED GREEN TOMATOES

local fried green tomatoes topped with a charred corn and crab relish and arugula drizzled with Sicilian lemon olive oil. | 14.0

HIMALAYAN SALT BLOCK

Korean style short rib, tempura shrimp, hoisin chicken. | 14.0

TUSCAN HUMMUS

lemon olive oil, smoked paprika, fresh veggies, cucumber salad and grilled curry naan. | 12.0

AHI POKE

diced ahi tuna, mango, avocado, tomato, seaweed salad with a soy vinaigrette served with fried wontons. | 14.0

OYSTERS IMPERIAL

fresh local oysters topped with crab imperial served with garlic bread. | 14.0

CANTER WINGS

amber charred smoked wings. Choice of Old Bay, buffalo, or siracha honey. Served with homemade bleu cheese, celery, and carrot sticks. | 11.0

THE BIRDS

homemade chicken tenders served with house made honey mustard dipping sauce. | 10.5

SHORT RIB NACHOS

hand fried tortillas, blended cheese sauce, jalapeños, pico de gallo, guacamole. | 14.0

TRADITION ~ with a twist.

SOUPS & GREENS

MARYLAND CRAB
Cup | 4.5 | Bowl | 6.5

CREAM OF CRAB
Cup | 5.0 | Bowl | 7.0

SOUP DU JOUR
Cup | 4.0 | Bowl | 5.5

HOUSE OR CAESAR SALAD | 5.0

WALDORF WEDGE

baby romaine, grapes, julienne apples, pepper bacon, crumbled gorgonzola, cran-raisins, Fiji apple vinaigrette | 12.0

SHRIMP LOUIE SALAD

chopped romaine, grilled shrimp, olives, hardboiled eggs, heirloom tomatoes, homemade Thousand Island dressing. | 16.0

WATERMELON AND ARUGULA SALAD

mint infused watermelon topped with arugula, feta, candied pecans, shaved cucumber, and red onion, drizzled with blood orange balsamic. | 13.0

HUNT VALLEY SUMMER SALAD

field greens, local berries, toy box tomatoes, candied walnuts, figs, goat cheese, and drizzled with fig balsamic. | 13.0

ROASTED BEET SALAD

Asian pear, red and golden beets field greens, goat cheese, orange segments, drizzled with strawberry balsamic. | 13.0

BURRATA SALAD

heirloom tomatoes, grilled nectarine, arugula, roasted almonds, and drizzled peach balsamic. | 14.0

FARMER'S MARKET COBB SALAD

grilled tomato, zucchini, peppers, red onion, corn, boiled egg, avocado, asparagus and grilled chicken over crispy romaine. | 16.0

STREET TACOS

ALL TACOS SERVED WITH STREET CORN AND SOUR CREAM & SALSA

BANG-BANG SHRIMP TACO

lightly fried shrimp tossed with homemade bang-bang sauce, shredded cabbage slaw, fresh cilantro, drizzled with siracha. | 13.5

CHORIZO TACO

imported chorizo, topped with roasted corn salsa, fresh guacamole, micro cilantro. | 10.0

PRIME RIB TACO

slow cooked prime rib topped with shredded lettuce, chopped tomato, spicy crispy onions and queso/asadero cheese. | 12.0

ROCKFISH TACO

grilled, fried, or blackened, lettuce, tomato, roasted corn salsa and Old Bay aioli. | 13.5

SAMMIES

ALL SERVED WITH HOMEMADE CHIPS & PICKLES

THE HOUSE

beef brisket, hot pastrami, dill havarti, spicy crispy onions drizzled with horseradish mustard on toasted ciabatta. | 14.0

CORNER STORE

Maryland fried chicken, bacon, Old Bay slaw, cheddar cheese with lettuce, tomato & honey BBQ mustard. | 11.0

THE ULTIMATE

braised short rib, provolone, grilled onions & horseradish mayo. | 13.0

FRIED OR GRILLED FISH

local rockfish with lettuce, tomato and spicy crab mayo on toasted ciabatta | 13.0

CLASSIC LOBSTER ROLL

fresh lobster salad with a traditional split top roll. | 15.0

CRABBY PATTY

Maryland style crab cake broiled or fried with lettuce and tomato on a toasted brioche bun. | 15.5

SOFT SHELL CRAB PO BOY

fresh Maryland soft shell crab, pan fried, with lettuce, fried green tomato, Old Bay remoulade and spicy pickles. | 16.0

PRIME BURGER

eight ounces of custom blended Angus beef grilled to your liking. | 10.5

DELI BOARD

tuna salad, chicken salad or shrimp salad on choice of bread with lettuce & tomato | 10.5 / 12.0

RAMEN NOODEL BOWL

SHORT RIB

ramen noodle, soft-boiled egg, julienne veggies, wild mushrooms in a slow cooked short rib broth. | 14.0

ROASTED CHICKEN

julienne veggies, roasted Maryland corn, green onion in a slow cooked broth. | 12.0

ENTREES

THE ROCK

prosciutto wrapped rockfish on a bed of saffron risotto topped with roasted corn & crab relish. | 28.0

CRAB CAKE

Hunt Valley's signature crab cake, broiled or fried, choice of two sides. single 21.0 | double 32.0

COLOSSAL CRAB CARBONARA

homemade pasta tossed with imported pancetta, parmesan and peas finished with colossal crab meat and poached egg | 26.0

SIGNATURE FILET

seven ounce, center cut filet, grilled and finished with garlic parmesan cream sauce and fried prosciutto, choice of two sides. | 31.0

BLACKENED SHRIMP & SCALLOP

fresh scallops and large shrimp over saffron risotto, roasted tomato olive oil and blood orange balsamic. | 31.0

GET SHORT

short rib braised in a red wine demi and vegetable reduction, served with loaded mashed potatoes. | 27.0

SIDES

saffron risotto, smashed potato, mashed potatoes, fries, grilled asparagus, sweet fries, vegetable du jour. | 5.50

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. HV FM 4.16 ©2016

DESSERTS

Homemade Chocolate Chip Cookie, vanilla ice cream and rainbow sprinkles. | 6.0

Chocolate brownie, vanilla & chocolate, whipped cream and drizzled with raspberry and caramel sauce. | 8.0

Banana foster pop tart topped with vanilla ice cream. | 10.0

Hot apple crumb cake with salted caramel ice cream. | 8.0