

CANTER

KITCHEN + COCKTAILS

◀ CASUAL FARE ▶

LOBSTER MORSELS

Three-ounce lightly fried lobster tail served with lemon aioli and sweet chili sauce | 13.0

HIMALAYAN SALT BLOCK

Shrimp, beef and chicken grilled and finished on a 500 degree Himalayan salt block served with dipping sauces | 14.0

BACON WRAPPED PAN SEARED SCALLOPS

With roasted corn salad, mango balsamic and drizzled with blood orange olive oil | 12.0

BIRDLAND

Eight wings tossed in homemade sauces of your choice: BBQ, Old Bay® or Buffalo sauce | 10.5

CHEESE DIP WITH BACON & BEER

Homemade pretzels served with jalapeño, beer, bacon and cheese dip | 10.5

CRAB DIP

Jumbo lump crab meat in a rich cream cheese, served with Old Bay® mini pita toast points | 12.5

NEW ORLEANS BBQ SHRIMP

Rich and a little spicy served on toasted french bread | 13.0

AHI POKE BOWL

Ahi tuna, creamy spicy aioli, avocado, cucumber, seaweed, aged soy sauce and sesame seed served with fried wontons | 13.0

CHICKEN TENDERS

Homemade breaded tenders served with honey mustard | 10.0

TRADITION ~ with a twist.

RICE NOODLE BOWLS

SHORT RIB

Shredded short rib, chopped tomato, cilantro and egg | 11.0

COLD SOBA NOODLE

Grilled chicken, julienne veggies, peanut sauce, watercress topped with chives | 10.0

SOUPS & SALADS

MARYLAND CRAB

Cup | 4.5 | Bowl | 6.5

CREAM OF CRAB

Cup | 5.0 | Bowl | 7.0

CHICKEN NOODLE

Cup | 4.0 | Bowl | 5.5

HOUSE OR CAESAR SALAD | 5.0

SHRIMP TOMATO FETA

Red and yellow vine ripened tomatoes with mixed greens, stacked with grilled shrimp, feta drizzled with fig balsamic and sun dried tomato garlic olive oil | 15.0

BERRY WEDGE

Crispy iceberg, mixed berries, aged blue cheese, bacon and yellow tomato drizzled with strawberry walnut balsamic and poppy seed dressing | 13.0

WATERMELON SALAD

Sliced watermelon, cucumber, goat cheese, red onion on a bed of mixed greens, fresh mint, drizzled with watermelon balsamic and basil olive oil | 13.0

FARMER'S MARKET COBB SALAD

Grilled tomato, zucchini, squash, pepper, onion, corn, egg, avocado, asparagus, and grilled chicken over chopped romaine | 15.0

ADD TO SALAD - CHICKEN | 6.0 STEAK | 8.0 SHRIMP | 8.0 SALMON | 9.0

Choice of Dressings:

Ranch, Bleu Cheese, Honey Mustard, Italian, Champagne Apple, Balsamic, Fig Balsamic

STREET TACOS

ALL TACOS SERVED WITH SOUTHWEST BLACK BEAN SALAD

BLACKENED SALMON

Lettuce, tomato, Hawaiian salsa topped with micro cilantro and drizzled with mango balsamic and lime sour cream | 12.0

SHORT RIB

Shredded short rib, lettuce, tomato, white cheddar cheese and crispy onion, drizzled with mango sriracha sauce | 11.0

SOFT CRAB

Blue corn tortilla, avocado, lettuce, tomato, roasted corn salsa, chipotle mayo | 14.0

SHRIMP TACOS

Grilled shrimp, lettuce, tomato, shredded cheddar cheese and avocado drizzled with chipotle mayo | 13.0

SANDWICHES

ALL SANDWICHES SERVED WITH HOMEMADE CHIPS & PICKLES

NEW ENGLAND ROLL

Homemade lobster salad on a toasted split top roll, drizzled with butter flavored extra-virgin olive oil | 16.5

THE WEDGE

Deep fried chicken on a homemade buttermilk biscuit, Old Bay® mayo, applewood bacon and extra sharp cheddar cheese | 11.0

JERK SALMON WRAP

(a.k.a. THE MATT ALLEN) Perfectly cooked jerk salmon, lettuce, tomato, onion and pineapple salsa in a toasted wrap | 12.0

BAR-B-CUBAN

Pulled pork, imported ham, swiss cheese, cajun mustard, pickles on a cuban roll | 12.0

PRIME BURGER

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

HVCC CLUB

Thinly sliced ham, turkey, cheddar cheese, lettuce, tomato, bacon with chipotle mayo on toasted marble rye | 11.0

CRAB CAKE

Maryland style crab cake, broiled or fried, lettuce, tomato on toasted brioche bun | 15.5

BRAISED SHORT RIB

Pulled short rib topped with white cheddar and crispy onions on a toasted ciabatta bun | 12.0

CHORIZO TURKEY BURGER ON PRETZEL ROLL

Fresh ground chorizo blended turkey, grilled and topped with manchego cheese, sautéed tequila onion and roasted poblano mayo | 12.0

ENTREES

EASTERN SHORE ROCKFISH

Pan fried Rockfish topped with roasted corn, pepper, onion, cream sauce, jumbo crab and fried leeks | 28.0

SOUS VIDE NEW YORKER

Thirteen-ounce center cut New York strip served with bacon, cheese and chive tater tots topped with a wild mushroom marsala sauce | 26.0

CIOPPINO

Our version features Rockfish, clams, mussels, scallops and shrimp in a tomato seafood broth with grilled garlic bread | 29.0

SIGNATURE FILET

Seven-ounce center cut filet grilled and finished with a garlic parmesan cream sauce and fried prosciutto. Choice of two sides | 30.0

CRAB CAKE

*Hunt Valley five-ounce signature crab cake broiled to perfection. Choice of two sides
Single 19.0 | Double 32.0*

BRAISED SHORT RIB

Braised in a red wine demi and vegetable reduction, served with risotto and crispy onion | 26.0

BABY BACK RIBS

Danish baby back ribs are slow roasted until the meat is falling off the bone. Served with french fries and slaw | 22.0

DOUBLE COOKED PRIME RUB

Fourteen-ounce prime rib cooked low and slow, cut to-order and finished on a Himalayan salt plate. Served with bacon, cheese, chive tater tots and grilled asparagus | 29.0

BLACKENED SCALLOPS

Pan seared over crab risotto drizzled with sun dried tomato sauce | 26.0

BOH'S FISH & CHIPS

Fresh local Rockfish dipped in Natty Boh beer batter and fried. Served with sweet potato tater tots and coleslaw | 23.0

Choice of Sides:

*Baked Potato | Mashed Potato | Hand Cut Shoestring Fries | Sweet Potato Fries | Rice Du Jour
Grilled Asparagus | Onion Rings | Vegetable du Jour | 5.0*

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

DESERTS

CHIPWICH *Chocolate chip cookie, vanilla ice cream and rainbow sprinkles | 6.0*

HUNT VALLEY ICE CREAM SANDWICH *Napoleon ice cream sandwich in-between homemade chocolate brownie | 9.0*

CHOCOLATE BREAD PUDDING WITH COFFEE ICE CREAM | 10.0

BANANA FOSTER WITH MEYER RUM SAUCE | 10.0

KEY LIME PIE | 10.0

ICE CREAM *Vanilla / Chocolate / Coffee | 6.0*