

STARTERS

SALT AND PEPPER SHRIMP	13.00
Napa Cabbage, Diced Tomatoes, Miso Ginger Sauce, Mojo Shrimp, Drizzled with Wasabi Aioli	
SESAME SEARED TUNA	16.00
Napa Cabbage, Miso and Tomato Dressing, Wonton Chips Topped with Fresh Mango Salsa, Drizzled with Wasabi Aioli, Pickled Ginger	
HOT CRAB DIP	13.00
Toasted Pita, Celery, Carrots for Dipping	
CANTER CHICKEN WINGS	14.00
Buffalo Sauce, Thai Sweet Chili, Garlic Parmesan, BBQ, Naked	
FRIED GREEN TOMATO & CRAB	17.00
Corned Meal Crusted Tomato, Jumbo Lump Crab, Chives, Old Bay Remoulade	
FILET BASIL BRUSCHETTA	15.00
Herb Toast Points, Topped with Tomato Basil, Fresh Mozzarella, Drizzle Balsamic Glaze	
HUNT VALLEY CHICKEN TENDERS	12.00
Hand Breaded and Deep Fried, Choice of Dressing	
CRISPY CALAMARI	15.00
Breaded Calamari, Thai Sweet Dipping Sauce, Lemon Salt	
FRIED BRUSSEL SPROUTS*	8.00
White BBQ Sauce	
MARYLAND CRAB SOUP	
	Cup 7.00 Bowl 11.00
CREAM OF CRAB SOUP	
	Cup 7.00 Bowl 11.00
CHEF SOUP OF THE DAY*	
	Cup Bowl MARKET PRICE

SALADS

HUNT VALLEY SALAD*	14.00
Chef Mixed Greens, Granny Smith Apples, Candied Walnuts, Bléu Cheese Crumble, Tomato, Bacon, Choice of Dressing	
CAESAR SALAD	12.00
Romaine Lettuce, Creamy Dressing, House Made Croutons and Romano Cheese	
ISLAND CRAB SALAD*	20.00
Mixed Green Salad, Grape Tomatoes, Cucumbers, Onions, Avocado, Lump Crab, Basil Dressing	
SUMMER FRESH FRUIT SALAD*	13.00
Mixed Greens, Cottage Cheese, Seasonal Fresh Fruit and Berries	
KALE SALAD*	12.00
Pickled Fennel, Grape Tomato, Pickled Onion, Cucumber, Feta Cheese, Raspberry Vinaigrette	

SIDES

5.50
Baked Potatoes* Lemon Parmesan French Fries* Roasted Potato* Chef Vegetable of the Day* Roasted Asparagus* Brussels Sprouts* Mac and Cheese Onion Rings Sweet Fries House Salad* Caesar Salad Pasta*

**indicates a gluten free item

Additional Items

Shrimp 7.00 | Chicken 5.00 | Steak 15.00 | Risotto 7.00

Salmon Market Price | Crab Market Price

HANDHELDS

HV CLASSIC BURGER	14.00
Char Grilled Burger, Lettuce, Tomato, Onion, Pickle	
VEGAN BURGER	14.00
Plant Base Patty, Sautéed Mushrooms, Basil Pesto, Kaiser Roll, Lettuce, Tomato, Pickle Onion	
MD CRAB CAKE SANDWICH	18.00
Lump Crab Cake, Kaiser Roll, Bib Lettuce, Sliced Tomato, Tartar Sauce	
CLASSIC REUBEN	15.00
Corned Beef, Sauerkraut, Thousand Island Dressing, Grilled on Rye Bread	
BALTIMORE CLUB	23.00
Jumbo Lump Crab Cake, Shrimp Salad, White Toast, Bacon, Lettuce, Tomato	
CHICKEN AVOCADO MELT	14.00
Grilled Chicken, Swiss Cheese, Mashed Avocado, Topped with Tomato and Bacon	
FRENCH DIP SANDWICH	15.00
Thinly sliced Roasted Herb Prime Rib, Hoagie Roll, Boursin, Provolone Cheese, Onion Rings, Dijon BBQ Au Jus	
GRILLED CHICKEN AND BRIE CHUTNEY	16.00
Herb Grilled Chicken, Granny Smith Apple Chutney, Toasted Challah Bread	
CANTER TACOS	15.00
Bang-Bang Shrimp or Blackened Cod on a Flour or Corn* Tortilla	
DELI BOARD SANDWICHES	14.00
Choice of Bread, Lettuce, Tomato	
Sliced Turkey, Black Forest Ham	
Chicken Salad	
Tuna Salad	
Shrimp Salad	
	Market Price

ENTREES

CHESAPEAKE PASTA	30.00
Seared Jumbo Lump Crab Meat, Shrimp, Sweet Onions, Lobster Cream Sauce	
BIRDY BOLOGNESE FETTUCCINE	26.00
Sweet Ground Italian Sausage, Ground Beef, Diced Tomato Sauce, Ricotta, Parmesan Cheese, Fresh Basil	
FRESH HERB THAI SALMON*	28.00
Roasted Red Mashed Potatoes, Chef Choice Vegetable, Topped with Sesame Seeds	
CHAR GRILLED ANGUS FILET*	36.00
Baked Idaho Potatoes, Fried Brussel Sprouts, Balsamic Glaze, Au Jus	
CHAR GRILLED PRIME RIB	38.00
Golden Mashed Potatoes, Topped with Sautéed Mushrooms, Buttered Broccoli, Au Jus	
ROASTED HALF CHICKEN	24.00
Lemon Orzo, Sautéed Spinach, Lemon Caper Sauce, Topped with Fried Capers	
CRAB CAKES	Single 24.00 / Double 32.00
Mashed Potatoes, Chef Choice Vegetable	
SEA SCALLOPS	30.00
Mushroom Risotto, Sautéed Rainbow Chard, Lemon Butter Sauce, Topped with Old Bay Remoulade	
CHICKEN ENCHILADAS*	26.00
Chicken, Bell Peppers, Onion wrapped in Flour Tortilla or Corn Tortilla* Black Beans, Avocado, Spanish Rice	