

CANTER

KITCHEN + COCKTAILS

◀ CASUAL FARE ▶

SIGNATURE LOBSTER NUGS

crispy flash fried, lemon aioli, drawn brown butter. | 13.5

STUFFED KOBE BEEF MEATBALL

homemade, stuffed with white cheddar mac-cheese on a toasted garlic baguette, topped with cheesy marinara. | 10.0

CRAB TOAST

jumbo lump crab imperial baked on garlic crostini. | 12.0

HIMALAYAN SALT BLOCK

Korean style short rib, honey-glazed shrimp, hoisin chicken. | 14.0

SHRIMP STACK

crispy tempura shrimp stacked high and drizzled with sweet chili sauce, garnished with grilled pineapple. | 13.0

CRAB PRETZEL

jalapeno cheddar stuffed soft pretzel topped with homemade crab dip and cheddar cheese. | 13.5

RAVENS WINGS

old bay honey, buffalo, old bay, or sriracha honey. | 10.5

CHICKEN TENDERS

homemade breaded tenders served with house dipping sauces. | 10.5

BRISKET NACHOS

smoked brisket, tri color chips, chipotle jalapeno bacon cheese sauce, pico-de-gallo, and sour cream. | 14.0

◀ SOUPS & SALADS ▶

MARYLAND CRAB

Cup | 4.5 | Bowl | 6.5

CHILI

Cup | 4.0 | Bowl | 5.5

CREAM OF CRAB

Cup | 5.0 | Bowl | 7.0

HOUSE OR CAESAR SALAD | 5.0

BURRATA

fresh burrata, peaches, prosciutto and salted almonds on a bed of arugula, sun-dried tomato, parmesan olive oil, and peach balsamic | 13.0

TACO SALAD

shredded red romaine, roasted corn, black beans, avocado, red and yellow tomato, cheddar jack cheese, crispy tortillas, drizzled with avocado ranch, and topped with tequila-grilled shrimp. | 15.0

LOBSTER MORSELS CHOPPED SALAD

chopped iceberg, avocado, red onion, cucumber, tomato, boiled egg, smoked bacon, roasted corn, crumble blue cheese, and topped with grilled or flashed fried lobster drizzled with butter olive oil, and white balsamic. | 18.0

FARMER'S MARKET COBB SALAD

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

FRIED GREEN TOMATO SEAFOOD STACK

fried green tomatoes layered with shrimp, crab, and lobster salad, atop a base of grilled watermelon. | 17.0

◀ TACO & FAJITA ▶

ROCKFISH TACO

grilled, fried, or blackened, lettuce, tomato, roasted corn salsa and old bay aioli. | 13.0

SHORT RIB TACO

cheddar jack cheese, lettuce, tomato, crispy onion, drizzled with barbeque aioli. | 11.5

SHRIMP TACO

grilled shrimp, grilled lettuce, tomato, shredded cheddar, avocado, and pineapple pico-de-gallo and lime sour cream | 13.5

STEAK OR CHICKEN FAJITA

marinade steak or chicken, sautéed peppers – red onion, guacamole, pico-de gallo, lime sour cream, spinach rice warm tortillas, grilled lime, and fried jalapenos. | 13.0

◀ FLAT BREADS ▶

SAMMIES

ALL SERVED WITH HOMEMADE CHIPS & PICKLES

THE BRISKET

slow cooked and drizzled with Carolina BBQ, cheddar cheese, and spicy funyuns on toasted ciabatta roll. | 13.0

BISON SLOPPY JOE

local bison sautéed in homemade seasoning, served on a toasted ciabatta roll and spicy funyuns. | 11.0

KOBE MEATLOAF

open-face homemade meatloaf topped with cheddar cheese, short rib demi, and crispy onion on toasted brioche, on a bed of fries. | 13.0

SHORT RIB MELT

pulled short rib, gruyere cheese, caramelized onion, homemade bbq, on sourdough bread. | 12.0

PRIME BURGER

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

CAPRESE

fresh mozzarella, vine ripe tomatoes, shaved red onion, topped with arugula mixed with basil EVO and fig balsamic. | 12.0

FRIED OR GRILLED FISH

local rockfish with lettuce, tomato, homemade lobster mayo on toasted ciabatta | 13.0

BUFFALO CHICKEN

grilled or fried, tossed in homemade buffalo sauce, topped with cheddar, jalapeno bacon, blue cheese dressing on toasted garlic bread. | 11.0

CRABBY PATTY

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

RISOTTO BOWLS

SHORT RIB

wild mushroom risotto topped with braised short rib, caramelized onions and shaved parmesan. | 15.0

SAFFRON SEAFOOD

shrimp, mussels, clams, and crab, in a cream saffron risotto topped with shaved parmesan. | 20.0

ENTREES

HALIBUT

seared on a bed of sweet potato crab hash and Brussel sprout, and drizzled with a sherry balsamic olive oil. | 29.0

BOH SEAFOOD PLATTER

local rockfish, shrimp, hush puppy, seasoned curly fries, Brussel spout slaw, chipotle aioli | 27.0

THE PAR

rib-eye veal chop, split, lightly breaded and pan fried topped with homemade marinara, fresh mozzarella, served with a side of canule pasta. | 29.0

KOBE BEEF MEATLOAF

served with white truffle mashed potatoes and grilled asparagus. | 20.0

GET SHORT

short rib braised in a red wine demi and vegetable reduction, served with a loaded mashed potato | 26.0

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

LOBSTER FRA DIAVOLO

spicy marinara tossed in a canule pasta and topped with fried or grilled lobster morsels, basil olive oil, parmesan cheese, and garlic bread. | 28.0

CRAB CAKE

Hunt Valley signature crab cake, broiled or fried, choice of two sides. single 20.0 | double 32.0

SIDES

mashed potato, baked potato, mac-cheese, fries, grilled asparagus, creamed corn, 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. HIV FM 4.16 ©2016

DESSERTS