

HUNTERS' TAVERN AT THE TIDEWATER INN

Dinner Menu

SCRATCH MADE SOUPS

SNAPPING TURTLE | 6 / 9.50
MATT'S OYSTER STEW | 6 / 9.50
CREAM OF CRAB [GF] | 6 / 9.50

TAVERN OYSTERS

LOCAL OYSTERS ON THE HALF SHELL | 12
BROILED OYSTERS | 14
with crab and parmesan

SALADS

TAVERN HOUSE SALAD [GF] | 6.50/11
TAVERN CAESAR SALAD [g] | 6.50/11
BUTTER LETTUCE SALAD *belgium endive, stilton cheese, pomegranate seeds, granny smith apple vinaigrette* [GF] | 12
ROASTED BEET SALAD *wilted greens, oranges, taleggio fondue* [GF] | 14
EASTERN SHORE LYONNAISE SALAD *yellow frisee, bacon lardons, french beans, marinated tomatoes, poached duck egg* [GF] | 13
SALAD ENHANCEMENTS *shrimp* 9 | *salmon* 9 | *chicken* 7 | *crab cake* 14

FOOD WITH FRIENDS

EASTERN SHORE CRAB & ARTICHOKE DIP *jumbo lump, artichokes, spinach, cheddar, crostini* [g] | 14
TAVERN FLATBREAD *roasted mushrooms, caramelized leeks, country ham, fontina, truffle oil* | 12
WILD MUSHROOM RAGOUT *mascarpone dumplings* | 13
HUNTERS' PIEROGIES *four cheese, roasted apples, brussel sprouts, caramelized onions, chive cream sauce* | 14
SEARED AHI TUNA *seaweed salad, wasabi, asian glaze, ginger* [g] | 16
STEAMED MAINE MUSSELS *limoncello, oven cured tomatoes, lemon thyme cream* [g] | 14
KNOXIE'S STREET TACOS (HUNTERS' STYLE) *roasted duck confit, wild mushrooms, chayote pomegranate slaw* | 14
SAUTEED SHRIMP *couscous salad, curry vinaigrette* | 15
CREEKSTONE BEEF CARPACCIO *baby arugula, shaved parmesan, mustard caper sauce* [GF] | 13

MAINS

HUNTERS' CRAB CAKE | 21 single / 38 double
jumbo lump cake, vegetable du jour, potatoes [GF]
CREEKSTONE FILET MIGNON | 35
salsify, wild mushrooms, roasted fingerling potatoes, cippolini onions, mushroom worcestershire sauce [GF]
ADD *crab cake* 14 | *fried oysters* 12 | *grilled shrimp* 9
CRISPY SKIN CHESAPEAKE ROCKFISH | 32
butternut squash flan, vegetable noodles, green curry sauce [GF]
WHOLE BRONZINO | 35
tri-color quinoa, greek olives, artichokes, basil vierge [GF]
CHESHIRE FARMS PORK CHOP 14 oz | 28
grilled, red lentils, apple cider braised cabbage, spaetzle [g]
GRILLED DAY BOAT SCALLOPS | 34
lemongrass broth, pad thai noodles, shiitakes, baby carrots, spring onions, watercress
GRILLED PRIME NEW YORK STRIP | 45
12 oz, creekstone, sautéed spinach, lobster mac and cheese, steak sauce
DANIEL'S MEATLOAF (FAMILY RECIPE) | 17
garlic mashed potatoes, asparagus, red wine jus [GF]
CHICKEN OSCAR | 28
hunters' tavern style, crab, leeks, gruyere, roasted brussels, hollandaise sauce
ROASTED BUTTERNUT SQUASH STEAKS | 24
wilted spiced kale, toasted pumpkin seeds [GF]

SIDES TO SHARE

POMME FRITES 5 | GARLIC MASHED POTATOES 5 | BRUSSEL SPROUTS 5 | LOBSTER MAC & CHEESE 10 | EDAMAME 7

[GF] DENOTES GLUTEN FREE · [g] DENOTES GLUTEN FREE OPTIONAL
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness - denoted with a *.

Executive Chef Daniel Pochron · Sous Chef Matthew Robbins