

HUNTERS' TAVERN AT THE TIDEWATER INN

Dinner Menu

SCRATCH MADE SOUPS

SNAPPING TURTLE | 6 / 9.50

CREAM OF CRAB [GF] | 6 / 9.50

SOUP-RISE OF THE WEEK | MP

SALADS

TAVERN HOUSE SALAD [GF] | 6.50/11

TAVERN CAESAR SALAD [g] | 6.50/11

BUTTER LETTUCE SALAD *asparagus, peas, edamame, radish, zucchini, goat cheese, lemon vinaigrette* [GF] | 12

BLUEBERRY SALAD *baby greens, baby spinach, crumbled feta, fried shallots, blueberry champagne vinaigrette* [GF] | 11

FRIED CORN BREAD PANZANELLA *baby arugula, tomatoes, burrata, red wine vinaigrette* | 14

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, grilled naan* [g] | 14

TAVERN FLATBREAD *tomatoes, bacon, asparagus, fontina, balsamic* | 12

SWEET CORN AND BACON FRITTERS *spicy coriander and old bay hot sauce aioli* | 11

SEARED AHI TUNA *seaweed salad, wasabi, asian glaze, ginger* [g] | 16

STEAMED MAINE MUSSELS *chorizo, peppers, shallots, garlic, beer, butter* | 14

TOTCHOS *tater tot nachos, queso, black beans, jalapeño, pickled onion, lime sour cream* | 11

CRAB LOUIE *fried green tomatoes, maryland crab salad, cognac crab cocktail sauce* | 16

WHIPPED FETA & HONEY *herbs, pistachio dust, grilled lavash, everything crackers* [g] | 11

CHARCUTERIE *assorted meats and cheeses, pickled vegetables, accoutrements* [g] | 17

SEAFOOD MISTO *calamari, baby shrimp, bay scallops, banana peppers, sweet and sour aioli* [GF] | 15

MAINS

SINGLE OR THE DOUBLE | 21 single / 40 double

tavern crab cake, edamame, corn, black eyed pea succotash with virginia ham, smoked tomato cream sauce [GF]

GRILLED CREEKSTONE FILET MIGNON | 35

dauphinoise potatoes, grilled asparagus, smoked bleu cheese butter [GF]

ADD *crab cake* 14 | *fried oysters* 12 | *grilled shrimp* 9

CRISPY SKIN CHESAPEAKE ROCKFISH | 32

corn flan, maryland crab and corn sauté [GF]

DELTA DUSTED SEA BASS | 32

dirty rice, southern crustacean etouffee [GF]

SWEET TEA BRINED PORK CHOP 14 OZ | 28

cheddar cheese grits, broccolini, charred peach and basil relish [GF]

PEAS & CARROTS | 34

grilled diver scallops, wild mushroom risotto, carrot ginger reduction, pea shoot salad [GF]

GRILLED PRIME NEW YORK STRIP | 42

parmesan frites, house steak sauce, red acres salad [GF]

DANIEL'S MEATLOAF (FAMILY RECIPE) | 17

garlic mashed potatoes, asparagus, red wine jus [GF]

CHICKEN AND DUMPLINGS | 24

roasted airline breast, confit legs, roasted onions, goat cheese gnocchi, chicken consommé

ROASTED ITALIAN VEGGIE RAVIOLI | 24

spinach, roasted mushrooms, marinated tomatoes, red pepper coulis

SIDES TO SHARE

POMME FRITES 5 | GARLIC MASHED POTATOES 5 | CHARRED CORN SUCCOTASH 5

[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 an *.*

Executive Chef Daniel Pochron · Sous Chef Matthew Robbins