



SOUPS

CREAM OF CRAB *jumbo lump, cream, brandy* [GF] | 6 cup / 9.50 bowl / 25 quart

CHEF RAY'S SNAPPING TURTLE *tomato, sherry, hard boiled eggs* | 6 cup / 9.50 bowl / 25 quart

SALADS

TAVERN HOUSE SALAD | 6.50/11

TAVERN CAESAR SALAD | 6.50/11

BUTTER LETTUCE SALAD

dried cranberries, spiced pecans, grapefruit, irish stout cheddar, lingonberry dressing [g] | 11

ROASTED BEET SALAD

red beets, oranges, arugula, prosciutto, burrata cheese, pistachios, lemon oil [GF] | 12

GRILLED BEEF SALAD

*kalamata tomato relish, bacon, bleu cheese, avocado, pickled onion, toasted cumin vinaigrette** [GF] | 16

GRILLED CHICKEN COBB

chopped greens, tomato, crispy bacon, hard boiled egg, pickled red onion, avocado, bleu cheese [GF] | 16

SALAD ENHANCEMENTS *shrimp* 7.50 | *salmon* 7.50 | *chicken* 7 | *crab cake* 13

APPETIZERS

EASTERN SHORE CRAB & ARTICHOKE DIP *jumbo lump, artichokes, spinach, cheddar* [g] | 14

JERSEY FLATBREAD *heirloom tomatoes, applewood smoked bacon, fontina, grilled corn, balsamic reduction* | 12

FRIED GREEN TOMATOES *smoked bacon aioli, Edwards ham, yellow frisee, shallot vinaigrette* | 11

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

SPICY GRILLED SHRIMP *jumbo shrimp, cantaloupe, cucumbers, mint, secret spice, lime** [g] | 15

PIEROGIES *mushy peas, caramelized onion, shaved romaine, chive cream* | 14

SANDWICHES

MARYLANDER *maryland jumbo lump crab salad, tomatoes, shallot vinaigrette, soft split roll, butter lettuce* | 18

CHARLESTON *roasted turkey, applewood smoked bacon, avocado, provolone, tomato, rye* | 13

WATERMAN *fried oysters, coleslaw, pickles, brioche* | 15

EASTERN SHORE SHRIMP SALAD *celery, onion, old bay, lettuce, tomato* | 15

LUNCH ENTREES

DEEP DISH QUICHE *marinated mushrooms, baby greens, red pepper coulis* | 17

HUNTERS' CRAB CAKE *jumbo lump cake, vegetable du jour, potatoes* [GF] | 21 single / 38 double

STEAK FRITES 8 oz. *bistro tender, fries, baby greens, maître d'hôtel butter** [GF] | 20

TAVERN BURGER 8 oz. *patty, cheese, brioche roll or naked with lettuce and tomato** [g] | 16

DANIEL'S MEATLOAF *family recipe, garlic mashed potatoes, asparagus, red wine jus* [GF] | 17

DESSERT - \$8 EACH

SMITH ISLAND CAKE *ask server for seasonal flavor*

KAT'S MEOW *gianduja chocolate, crushed wafers, whipped chocolate mousse*

CARAMEL APPLE BRIOCHE BREAD PUDDING *vanilla Tahitian sauce*

CHEF'S GLUTEN FREE SELECTION *ask server for daily selection*

[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

Hunters' Tavern | 101 East Dover Street, Easton MD | 410.822.4034 | tidewaterinn.com 041620



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BRUNCH ENTREES

CRAB BENEDICT *crabby paddy's, poached eggs, hollandaise sauce, served with side salad* | 15
 DELMARVA OMELET *three farm fresh eggs, virginia ham, maryland crab, spinach, cheddar cheese, side salad* | 13
 ELVIS WAFFLES *traditional belgium waffle, peanut butter, sliced bananas, "real" maple syrup, bacon* | 12
 CREAMED CHIPPED BEEF *biscuits, cheddar cheese* | 12
 SHRIMP AND GRITS *new orleans style, peppers, onions, andouille, colossal shrimp, cheesy grits* | 19
 DEEP DISH QUICHE *marinated mushrooms, baby greens, red pepper coulis* | 17
 HUNTERS' CRAB CAKE *jumbo lump cake, vegetable du jour, potatoes* [GF] | 21 single / 38 double
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DINNER ENTREES

DEEP DISH QUICHE *marinated mushrooms, baby greens, red pepper coulis* | 17
 LEMON THYME ROASTED CHICKEN *french beans, baby carrots, garlic mashed potatoes, herb jus* | 26
 CREEKSTONE PETITE FILET *vegetable du jour, potatoes, red wine jus** [GF] | 35
 HUNTERS' CRAB CAKE *jumbo lump cake, vegetable du jour, potatoes* [GF] | 21 single / 38 double
 PORK SCHNITZEL *braised red cabbage, spaetzli, bacon, gruyere, onions, lemon sauce* [GF] | 28
 STEAK FRITES 8 oz. *bistro tender, fries, baby greens, maître d'hôtel butter** [GF] | 20
 TAVERN BURGER 8 oz. *patty, cheese, brioche roll or naked with lettuce and tomato** [g] | 16
 DANIEL'S MEATLOAF *family recipe, garlic mashed potatoes, asparagus, red wine jus* [GF] | 17
 VEGETARIAN RAVIOLI *sautéed spinach, roasted tomatoes, mushrooms, red pepper coulis* | 28

DESSERT - \$8 EACH

SMITH ISLAND CAKE *ask server for seasonal flavor*
 KAT'S MEOW *gianduja chocolate, crushed wafers, whipped chocolate mousse*
 CARAMEL APPLE BRIOCHE BREAD PUDDING *vanilla Tahitian sauce*
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HUNTERS' TAVERN - FAMILY MEALS

SERVES FOR 4

APPETIZER

EASTERN SHORE CRAB & ARTICHOKE DIP
jumbo lump, artichokes, spinach, cheddar [g] | 28

SOUP

CREAM OF CRAB
jumbo lump, cream, brandy [GF] | 25 quart

CHEF RAY'S SNAPPING TURTLE
tomato, sherry, hard boiled eggs | 25 quart

ENTRÉE

ADD TAVERN HOUSE OR CAESAR SALAD
to any family meal for \$10

DANIEL'S MEATLOAF
family recipe, potatoes, vegetable du jour, red wine jus [GF] | 75

HUNTERS' TAVERN CRAB CAKES (4)
4 oz. jumbo lump cakes, vegetable du jour, potatoes [GF] | 80

CREEKSTONE PETITE FILETS (4)
6 oz. filets, vegetable du jour, potatoes, red wine jus [GF] | 100*

SURF & TURF
*choice of single crab cake or fried oysters, petite filet,
yukon gold mashed potatoes, vegetable du jour, remoulade* | 150*

CHICKEN PICATTA
wilted spinach, jasmine rice, capers, tomatoes, beurre blanc [GF] | 80

If one of your favorites is not on here, please ask! We will do our best to accommodate.

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TO GO WINE & BEER LIST

SPARKLING

<i>Le Grand Courtage</i> BLANC DE BLANCS France	\$15
<i>Avissi</i> PROSECCO Veneto, Italy	\$20

WHITES

<i>Alverdi</i> PINOT GRIGIO '18 Terre Delgi Osci, Italy	\$12
<i>Ava Grace</i> ROSE '18 California	\$12
<i>Beringer</i> WHITE ZINFANDEL Napa Valley, CA	\$15
<i>Terra D'Oro</i> CHENIN BLANC/VIOGNIER '17 Clarksburg, CA	\$20
<i>Bartenura</i> MOSCATO 18' Milan, Italy	\$20
<i>Villa Maria</i> SAUVIGNON BLANC '17 New Zealand	\$15
<i>Benziger</i> SAUVIGNON BLANC '17 North Coast, CA	\$15
<i>Ava Grace</i> CHARDONNAY '18 Ripon, CA	\$12
<i>Chloe</i> CHARDONNAY '17 Sonoma, CA	\$20
<i>Pedroncelli</i> CHARDONNAY '17 Russian River Valley, CA	\$20

REDS

<i>Firesteed</i> PINOT NOIR '18 Willamette Valley, OR	\$20
<i>Altos Las Hormigas</i> MALBEC '17 Mendoza, Argentina	\$15
<i>The Velvet Devil</i> MERLOT '16 Columbia Valley, WA	\$15
<i>Monte Antico Toscana</i> VARIETAL BLEND '15, Italy	\$15
<i>Cigar Box</i> CABERNET SAUVIGNON '18 Central Valley, Chile	\$15
<i>Pedroncelli</i> CABERNET '17 Russian River Valley, CA	\$20
<i>Pedroncelli</i> MERLOT '17 Russian River Valley, CA	\$20

BEER 6 packs

DOMESTIC \$12

Bud Light
Budweiser
Miller Lite
Coors Light

IMPORTS \$14

Corona
Heineken