

Libbey's THANKSGIVING MENU



Thursday, November 23rd | 11:00AM - 4:00PM

Shared Plates

- CHESAPEAKE CRAB DIP 19
spinach, artichoke, blended cheeses,
pretzel bread
- ROASTED BRUSSELS 15
brussels sprouts, bacon, feta, roasted red
pepper, whistle pig maple gastrique
- OYSTERS ON THE HALF SHELL MP
- OYSTERS ROCKEFELLER 16
- OYSTERS IMPERIAL 20

Soup + Salad

- CREAM OF CRAB 12
- OYSTER STEW 12
- AUTUMN SALAD 14
greens, kale, roasted butternut squash,
cherries, gorgonzola, toasted almonds,
balsamic dressing
- CLASSIC CAESAR 12
romaine, romano cheese, tangy caesar,
crushed garlic croutons

Thanksgiving Entrees

- TRADITIONAL THANKSGIVING 33
roasted turkey, mashed potatoes, gravy, green bean almonline, sage stuffing (oyster
stuffing for additional \$5)
- EASTERN SHORE THANKSGIVING 39
picnic glazed ham, fried oysters, mashed potatoes, gravy, green bean almonline,
sage stuffing (oyster stuffing for additional \$5)
- LAND + SEA 42
petite filet, fried oyster or crab cake, roasted red potatoes, green beans
- SEAFOOD TRINITY 42
broiled crab cake, scallops, shrimp, chives, citrus bay butter, mashed potatoes, green beans
- ROASTED CHICKEN 28
puttanesca style, mashed potatoes, seasonal vegetables

Family Sides

- MACARONI + CHEESE 10
- MASHED POTATOES 10
- CANDIED YAMS 10
- SAGE STUFFING 10
- OYSTER STUFFING 16

Dessert

- PUMPKIN PIE 10
- CHOCOLATE BREAD PUDDING 10
- BOURBON PECAN PIE 10

Libations

- CRANBERRY SANGRIA 12
- MAPLE BOURBON CIDER 13
- PUMPKIN PIE MARTINI 13

Left Over Box turkey, stuffing, cranberry sauce 16