

# Appetizers

**CRAB DIP** - TOPPED WITH MELTED CHEDDAR JACK & SERVED WITH CRUSTY BREAD, AVOCADO CHIPS & HOUSE SALSA 14

**GRANDMA'S JUMBO GARLIC SHRIMP (4)** - SIMPLY PRESENTED ON TOASTED SLICED FRENCH BREAD 14

**MUSSELS MARDI GRAS** - BERLIN'S OWN J&M ANDOUILLE SAUSAGE, SAMBUCA, SAFFRON, SPINACH, GARLIC BUTTER, & A TOUCH OF CREAM; WITH CRUSTY BREAD 14

**BAKED BRIE AND FRUIT** - WITH CRUSTY BREAD 13

**TWIN KABOBS OF FILET MIGNON** - ON GRILLED BREAD WITH THIN RUSSET FRIES DUSTED WITH STEAK SEASONING, TIGER SAUCE & HOUSEMADE STEAK SAUCE 14

**EGGPLANT TOWER** - PARMESAN BREADED & LAYERED WITH HAND PULLED MOZZARELLA, SET IN A POOL OF PINK CAPER SAUCE 13

**CRISPY CALAMARI** - WITH A TRIO OF SAUCES: THAI CHILI, HAWAIIAN BBQ, & MARINARA 13

**SRIRACHA DUSTED WINGS** - SPICY, BUTTERY, & TANGY! BLUE CHEESE DRESSING & CRUDITES 11

## Soups

**CLASSIC MARYLAND VEGETABLE CRAB** 7

**CHEF'S SOUP OF THE DAY** 7

## Salads

**CLASSIC CAESAR** - HEARTS OF ROMAINE, HOMEMADE CROUTONS, PARMESAN & CREAMY ROASTED GARLIC DRESSING 10

**HOUSE GARDEN SALAD** - WITH A FULL COMPLEMENT OF THE FRESHEST VEGETABLES....ADD BLUE CHEESE +1  
SMALL 7/BIG 9

**WEDGE SALAD** - WEDGE OF ICEBERG TOPPED WITH BLUE CHEESE DRESSING, CHERRY TOMATOES, BACON, & BLUE CHEESE CRUMBLES 12

**GREEK SALAD** - A RENEWED PRESENTATION OF AN OLD FAVORITE INCLUDING FRESH & MARINATED VEGETABLES, FETA, OREGANO, & RED WINE VINAIGRETTE 13

**BUDDHA BOWL** - BLACKENED SCALLOPS ON A RUSTIC BLEND OF GREENS & CABBAGE. GARNISHED WITH A HEALTHY COMBINATON OF DRIED FRUITS, TOASTED PUMPKIN SEEDS, LYCHEE NUTS, ROASTED BEETS, ALFALFA SPROUTS, & SHREDDED CARROTS WITH POMEGRANATE VINAIGRETTE ON THE SIDE...PRICED DAILY

**TOMATO MOZZARELLA** - BASIL OIL, BALSAMIC REDUCTION, SEA SALT, GROUND PEPPER 10/ADD JUMBO LUMP +8

# Entrees

**TWIN CRAB CAKES A LA MARYLAND STYLE...** ISLAND TARTAR 34

**CHICKEN SCALOPPINI A LA PISTACHIO** - BONELESS CHICKEN SCALOPPINI SAUTEED WITH MUSHROOMS, PROSCIUTTO, & PISTACHIO NUTS IN A MADEIRA WINE DEMI-GLACE TOUCHED WITH CREAM OVER WILD MUSHROOM RAVIOLIS 28

**PETITE FILET MIGNON** - (8OZ.) DEMI-GLACE, HOTEL BUTTER, AND CRISPY FRIED ONIONS 34  
WITH A MARYLAND CRAB CAKE ADD 9  
WITH BBQ SHRIMP ADD 7  
WITH SEARED SCALLOPS ADD 8

**BISTRO GRAND SLAM** - A MARYLAND STYLE CRAB CAKE, WITH TARTAR SAUCE, BBQ SHRIMP AND SCALLOPS, BROILED COD TOUCHED WITH BEURRE BLANC 33

**SCALLOPS ST. JACQUES** - SEARED SCALLOPS, FINGERLING POTATOES & MUSHROOMS ON A BED OF WARM BABY SPINACH TOUCHED WITH ROASTED SHALLOT & TARRAGON BUERRE BLANC; CRUSHED CAESAR CROUTONS 28

**CAJUN GRILLED PORK CHOPS** - GARNISHED WITH TWIN JUMBO SHRIMP, HOTEL BUTTER, GARLIC CONFIT & FRIED GNOCCHI, TOUCH OF DEMI GLACE 24

**BROILED NEW ENGLAND COD** - HORSERADISH, DIJON, & PRETZEL CRUMB CRUSTED COD; GREEN BEANS, ROASTED FINGERLINGS, PICKLED RED ONION SALAD TOSSED WITH A SHALLOT AND MAPLE SYRUP ACCENTED DRESSING 22

**CRAB IMPERIAL** - JUMBO LUMPS OF BLUE CRAB TOPPED WITH A CLASSIC EASTERN SHORE GLAZE LACED WITH SHERRY 36

**BROILED SALMON** - DRIZZLED WITH DUAL SAUCES OF LEMON BEURRE BLANC AND POMEGRANATE GLAZE; FINGERLING POTATOES, BROCCOLI RABE, AND ROASTED BEETS 26

**SOFT SHELL CRABS** - BIGGEST WE CAN FIND, SLIGHTLY BATTERED AND SERVED CRISPY WITH FIELD GREENS, AND A WATERMELON & PICKLED GINGER SALAD; ISLAND TARTAR 32

ALL SERVED WITH APPROPRIATE ACCOMPANIMENT



OUTSTANDING IN HOUSE DESSERTS