

Appetizers

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

GRANDMA'S JUMBO GARLIC SHRIMP (6) - 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

OLD FASHIONED HAND PATTED FRIED "COUNT" OYSTERS - SERVED WITH COCKTAIL SAUCE 14

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

WITH FRIED OYSTERS ADD 8

BISTRO QUINTET - A MARYLAND STYLE CRAB CAKE, FRIED OYSTERS WITH TARTAR SAUCE, A BBQ SHRIMP AND SCALLOP SKEWAR, & BROILED COD TOUCHED WITH BEURRE BLANC 36

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 & A TOUCH OF DEMI GLACE. SERVED WITH MASHED POTATOES 24

CARPET BAGGER COD - HORSERADISH, DIJON, & PRETZEL CRUMB CRUSTED COD TOPPED WITH 2 FRIED "COUNT" OYSTERS. SERVED WITH MASHED POTATOES AND GRAVY 26

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, ROASTED BEETS, BROCCOLI, AND CAULIFLOWER 26

OYSTER DINNER (8) - OLD FASHIONED HAND PATTED FRIED "COUNT" OYSTERS SERVED WITH COCKTAIL SAUCE 28

ALL SERVED WITH APPROPRIATE ACCOMPANIMENT



OUTSTANDING IN HOUSE DESSERTS