



## Soups & Starters

*Soup of the Day* *MP*   *Traditional Maryland Crab* 6/9   *Oyster Stew* 6/9

**\* Pan Seared Foie Gras** 18

*puff pastry topped with apple, raisin & brandy chutney,  
arugula & dried cranberries & pomegranate salad,  
balsamic glaze & preserved lemon vinaigrette*

**Town Dock Calamari** 12

*lightly fried, sweet & sour dipping sauce, chipotle aioli,  
banana peppers & grilled lemon*

**Putt - Putt Shrimp** 13

*lightly fried & tossed with Thai chili sauce &  
sesame seeds with garlic cream*

**GF \* Colossal Popcorn Crab** 16

*lightly fried, old bay remoulade & lemon*

**\* Tuna Tartar** 14

*ahi tuna, avocado, pickled ginger, scallion,  
cilantro, seaweed, kimchi-soy vinaigrette  
& flax seed lavash crackers*

**Steamed Mussels** 14

*shallots & garlic lemongrass broth with  
fresh herbs & tomatoes*

**Chicken Liver & Smoked Pork Pate** 13

*whole grain mustard, fig jam, crostini, topped with herbed duck fat*

## Oyster Bar

*Your Choice* 15

**On the Half**

*cocktail sauce &  
mignonette*

**Rockefeller**

*onions, bacon, spinach,  
hollandaise sauce*

**Chesapeake**

*jumbo lump crab,  
hollandaise sauce, old bay*

**Creole**

*onions, peppers, andouille  
sausage, garlic*

**Italian**

*garlic, red pepper,  
prosciutto, parmesan*

## Chefs Favorites

**Chicken and Shrimp Gumbo** 18

*bell peppers, onions, creole seasoned & steamed rice*

**Duck Confit Raviolis** 16

*duck confit and fig raviolis, pecans, apples, smoked duck,  
pomegranate & frisee salad cider vinaigrette*

**Beef Bourguignon** 21

*slow braised beef short rib with carrots, pearl onions  
& bacon in a rich jus served mash potatoes*

**GF \* Spicy Salmon Cakes** 16

*roasted root vegetables, kale, apples & cider vinaigrette*

**Chicken Piccata** 17

*gluten free pasta, baby spinach, tomatoes, fresh herbs,  
capers, roasted mushrooms & lemon butter sauce*

**Oyster Carbonara** 18

*peas, bacon, mushrooms, fettucine, chardonnay  
sauce & fried oysters*

*Please ask your Server for our Vegetarian Dish Selections*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of food borne illnesses.*

# Entrees

All Entrees served with your choice of Caesar Salad, TCC House Salad or Harvest Salad

## From the Sea

### Maryland Crab Cake 22/35

sweet potato hash, apples, pork belly, caramelized onions, frisee salad & whole grain mustard butter sauce

### GF\* Sesame Crusted Ahi Tuna 28

over kimchi fried rice, crunchy vegetables, seared bok choy, Thai curry sauce, pickled ginger & mango red pepper chutney

### GF\* Wild Salmon 26

pan seared over roasted root veg, grilled asparagus, pumpkin seed pesto & port reduction butter sauce

### GF\* Seared Day Boat Scallops 22/35

spinach, wild mushroom and ricotta lasagna, tomato jam, topped with frisee, crispy prosciutto and tomato salad & preserved lemon butter sauce

## From the Land

### Pan Roasted Duck Breast 28

celery root puree, braised red cabbage, baby carrots & port wine reduction

### 12 oz Allen Bros. Prime NY Strip

Au Poivre 38  
garlic mashed potatoes & grilled broccoli rabe

### 12 oz Pork Chop 26

butternut squash puree, sautéed shaved brussels sprout, apple, bacon & onion slaw, apple cider & sage jus

### Veal Marsala 28

thin veal cutlets, lightly fried, spinach and wild mushroom fettuccini, crispy green beans & marsala jus

## GF\* Butcher's Block

16 oz. Allen Bros. Prime Ribeye 38

6 oz. Allen Bros. Prime Beef Filet 30

8 oz. Allen Bros. Prime Beef Filet 38

Roasted Rack of Lamb 24/37

### Your Choice of One Side

Loaded Mashed Potatoes  
Crispy Onion Rings

Bacon Mac & Cheese  
Seasonal Vegetables

Brussels Sprouts & Bacon  
Creamed Spinach

Please ask your Server for our Vegetarian Dish Selections

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.