

Middleton's Classics

Pickled Bloody Mary 10.50

Orange crush 9.95
Smirnoff Orange Vodka, Triple Sec,
Fresh OJ and a splash of sprite.

Grapefruit crush 9.95
Smirnoff Grapefruit Vodka, Triple Sec,
Grapefruit Juice and a splash of sprite.

Skinny dip 10.00
Deep Eddy Sweet Tea Vodka,
Water and a splash of lemonade.

Lemon Delight 10.00
Deep Eddy Lemon Vodka, Triple Sec,
Lemonade and a splash of sprite.

Dark & Stormy 9.95
Goslings Dark rum and Ginger Beer

Fuzzy Navel 10.00
Deep Eddy Peach, Deep Eddy Orange,
Orange Juice and a splash of Soda Water

Electric Lemonade 10.00
Smirnoff Citrus Vodka, Blue Curacao
mixed with our lemonade.

Middleton Whiskey 22.50

Strawberry Lemonade 10.00

Malibu Strawberry, Lemon Juice, Simple
Syrup, Topped with Soda water

The Longboard 10.00

Deep Eddy Vodka, Raspberry Lemonade,
Club Soda and Lime Garnish

Cranberry Bliss 10.00

Deep Eddy Cranberry, Triple Sec, OJ, Club Soda

Maryland Mule 10.00
Sagamore Rye Whiskey (local),
Ginger Beer and Lime juice

Absolut Lime Mule 10.00
Absolut Lime Mule, Ginger Beer, Lime Juice

Irish Mule 10.95
Jameson Irish Whiskey, Ginger Beer, Lime Juice

Watermelon Vodka-Rita 10.00
Absolut Watermelon, Lime Juice, Triple Sec,
and sour mix

Malibu Spike 10.00
Malibu Rum, Absolut Vodka, Orange Juice,
Pineapple juice and a splash of Grenadine

Peach Sunrise 10.00
Absolut Peach, Grenadine, and Orange Juice

Classic Hot Drinks

Award Winning Irish Coffee 8.25

Nutty Irishman 8.50
Frangelico and Bailey's Irish Cream with Hot
Coffee and topped with fresh whipped cream.

Draft Beer

Stella
Guinness
Oyster Ale
Natty Boh
Bud Light
Rise Up Coffee Stout
Yuengling
Sam Seasonal
Blue Moon
Loose Cannon-IPA
Situation Critical-IPA
Leinenkugel's Summer Shanty

Wine List

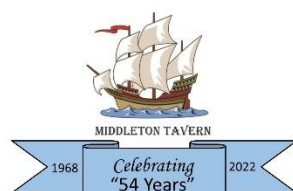
Sauvignon Blanc – Sterling / Prophecy
Chardonnay – Kendall Jackson / Nielson
Pinot Grigio - Riff
Reisling – Heinz-Eifel
Rose - Veramonte
Pinot Noir – Carmel Road
Merlot – Edna Valley
Crianza, Rioja – Honoro Vera
Malbec - Gascon
Cabernet – Louis M Martini
Shiraz – Hope Estate
Splits –Prosecco

Ask about our Seltzers, Cutwater and bottled beer selection.

Prices and menu subject to change. 20% grat added to parties of 6 or more.

Split Plate Charge 5.00

Due to limited seating, please respect our hour and a ½ time limit



MIDDLETON TAVERN

LIMITED DINNER MENU

Ask about our Oyster Shooter kits to go! \$18.00

All the supplies to make at home!

Oyster Shooter	3.50
Shrimp Shooter	5.25

APPETIZERS

Middleton's House Oysters

Shucked fresh. Served with cocktail or champagne mignonette.

1/2 Dozen 13.25

Clams Baker's Dozen 22.50

Served with lemon and melted butter.

Steamed Shrimp

1/4 lb 13.50 **1/2 lb** 23.95

Steamed to order, spiced with J.O. spice and onions served with cocktail sauce.

Steamed Mussels 15.95

House specialty! Steamed to order with garlic, white wine, tomatoes, herbs and shallots. Served with J.O. spice, drawn butter and a crostini to soak up all the juices!

Oysters Rockefeller (5) 15.95

Fresh shucked oysters with a traditional spinach mixture, spices, bacon, shallots and finished with hollandaise.

Add Fresh Crab meat 8.25

Clams Casino (5) 15.95

Fresh clams baked with peppers, garlic, bacon & Italian breadings.

Sweet & Spicy Fried Calamari 17.25

Fried calamari served over mesclun with chipotle aioli and plum sauce.

Crab Balls (5) 23.25

Miniature version of our jumbo lump crab cake. Served with cocktail and tartar sauce, crackers, and lemons. Topped with imperial sauce

Hot Crab Dip 16.50

Lump crab folded with cream cheese, cheddar cheese & seasonings. Served with crackers.

Wonton Tuna 17.95

Crispy fried wonton chips, sesame seed crusted yellowfin tuna, seared rare, with seaweed salad and drizzled with cusabi cream and spicy Asian soy sauce. Garnished with pickled ginger.

Sesame Seared Tuna 18.95

Crusted yellowfin tuna seared rare and served with noodles tossed with soy and honey, pickled ginger, cusabi cream then drizzled with a honey soy glaze.

Steam Pot For One 44.95

Enjoy 2 Clusters of Snow Crab Legs and Shrimp served with Red Potatoes, Andouille Sausage and Corn on the Cob

Smoked Bluefish 15.95

Chesapeake's finest smoked fish served with lemon, crackers and white pepper sauce.

Fried Green Tomatoes 12.25

Topped with eggplant confit, marinara sauce and mozzarella cheese.

Add Fresh crabmeat 8.25

Wings (10 each) 13.25

Deep fried chicken wings served with celery and your choice of Blue cheese or ranch dressing.

Choice of: Naked, Old Bay Butter, BBQ, Buffalo or Thai

DESSERTS

House Specialty - Crème Brulee 8.95

Creamy crème brulee flecked with vanilla bean and caramelized to perfection.

Please ask your Server for daily selections

SOUP & SALADS

Maryland Crab Soup 10.25

Soup Du Jour M/P

Classic Caesar Salad 11.95

Romaine lettuce tossed with parmesan cheese, croutons and tossed with our classic Caesar dressing.

House Salad 5.25

A bed of mixed greens with cucumbers, shredded carrots, olives, & cherry tomatoes

Seafood Caesar Salad 23.95

Classic caesar salad, topped with lump crab, Gulf shrimp, and sea scallops. Finished with capers, diced tomato, and kalamata olives.

Classic Cobb Salad 15.50

Baby greens, hard boiled egg, tomato, chopped bacon, blue cheese, cucumber, grilled chicken, and tangerine vinaigrette served on the side

Stacked Caprese Salad 14.25

Sliced tomato, Italian mozzarella cheese and fresh basil, layered together. Finished with olive oil, balsamic vinaigrette. Garnished cracked black pepper and capers.

Add On's For All Salads:

Chicken, Crabmeat, Crabcake, Seared Tuna, Salmon or Jumbo Shrimp, Scoop of Crab Salad or Shrimp Salad M/P

ENTREES

Crabcake Sandwich M/P

Our jumbo lump crab cake served with lettuce, tomato and fries. Topped with imperial sauce, served with fries.

Penne Pasta with Vodka Crab Sauce 28.95

Crab meat with sautéed shallots, garlic, red pepper flakes with marinara, heavy cream, parmesan cheese, and fresh basil.

Crab Middleton 41.25

Our version of crab imperial. Jumbo lump crab mixed with celery, mushroom, and pimentos. Served with a mashed potatoes and vegetables.

Stuffed Flounder 42.95

Whole flounder stuffed with our Crab Middleton and broiled. Served with mashed potatoes and vegetables.

Salmon Oscar 38.95

Combines the prestige of jumbo lump crab, asparagus and a fresh asiago herb breaded salmon fillet, served with Anson Mills grits and popcorn rice with white wine cream sauce.

Jumbo Lump Crab Cakes M/P

Two jumbo lump crab cakes prepared with an imperial sauce then broiled over fried green tomatoes. Served with asparagus and mashed potatoes.

New York Strip 42.95

16 ounce USDA Prime New York Strip aged 45 days. Served with vegetables and mashed potatoes.

Center Cut Rib Eye 42.25

A sixteen ounce cut seasoned with prime rub, seared and drizzled with blackberry ginger balsamic, topped with mushroom duxelle, served with spicy aioli fried potatoes.

Capital Prime Filet 41.95

Eight ounce filet mignon topped with green peppercorn sauce, served with potato and vegetables.

Pan Seared Rockfish 36.50

Chesapeake striped bass pan seared, topped with sautéed lump crab meat, mushrooms served over a mesclun salad vinaigrette.

Stuffed Filet of Sole 34.50

Fresh filet stuffed with crab, spinach, mushrooms, lightly breaded, baked in our garlic tarragon butter sauce. Served with Asparagus

Scallops Italiano 31.95

Lightly breaded sea scallops broiled in tarragon butter. Served with mashed potatoes and fresh mixed vegetables.