

## Signature Cocktails All 10.25

### Cosmopolitan

An Annapolitans' Classic! A blend of Smirnoff Citrus, Triple Sec, and Cranberry Juice.

### Middleton "Pickled" Bloody Mary

Our own special Bloody Mary Mix, Vodka and Pickled Green, Red and Yellow Peppers, Cucumber and Green Beans.

### Last of the Mojitos

The Last Word: Tangy refresher crafted with premium Muddled Mint and Lime, Bacardi Superior, Simple Syrup and Sprite.

### Chocolate Martini

A blend of dark Godiva Chocolate Liqueur, Vodka, and Kahlua.

### Dirty Martini

An intriguing mix of Ketel One Vodka and Olive Juice, garnished with Olives

### Signature Frozen Drinks All 10.25

## Middleton's Classics

### Category 3: Dark and Stormy 8.25

Delicious Bermuda concoction of Gosling's Black Seal Rum, Ginger Beer and a squeeze of lime.

### The Orange Crush 9.75

Juice from a fresh squeezed orange, Smirnoff Orange Vodka, and Sprite, shaken and served.

### Grapefruit Crush 8.25

Finlandia Grapefruit infused with Ruby Red Grapefruit Juice and topped off with Sprite.

### Middleton's Electric Lemonade 9.25

Smirnoff Citrus Vodka, Blue Curacao mixed with our homemade lemonade.

### Ice Pick 7.25

Refreshing Ice Tea mixed with Stoli Raspberry Vodka

### The Holy Molé 8.00

Hot Chocolate, Absolute Pepper, Amaretto, touch of Cayenne & dollop of Whipped Cream

### Award Winning 2011 Irish Coffee 8.00

Coffee with Tullamore Dew Irish Whiskey, Sugar and topped with a Heavy Cream

## Beverages

Coffee or Tea Iced Tea or Sodas 2.95

Milk 3.50 Juice 3.50 Hot Cocoa 3.95

Lurisia - Still 7.00 Lurisia - Sparkling 7.00

## Wines by the Glass

	Glass	Bottle
<b>Domaine Chandon</b> , Brut, California	11	
<b>Terra Andina</b> , Sauvignon Blanc, Central Valley, California	7	28
<b>Santi</b> , Pinot Grigio, Italy	8	30
<b>Domaine Ferrandiere</b> , Chardonnay, France	7	28
<b>A by Acacia</b> , Chardonnay, Carneros	10	36
<b>Kendall Jackson</b> , Chardonnay, California	10	40
<b>Rudolf Miller</b> , Riesling, Spatlese, Germany	8	30
<b>Domaine Antugnac</b> , Pinot Noir, Languedoc, France	8	32
<b>El Coto</b> , Crianza, Rioja, Spain	8	32
<b>Terrazas</b> , Malbec, Argentina	8	32
<b>Mountain View</b> , Cabernet Sauvignon, Central Coast, California	8	32
<b>Edna Valley</b> , Merlot, Edna Valley, California	8	32
<b>Hope Estate</b> , Shiraz, Hunter Valley, Western Australia	9	36

### House Wines

Merlot, Cabernet, White Zinfandel, Chardonnay and Pinot Grigio  
\$6 per Glass.

\*\*This List is Subject To Change.\*\*

For additional wines, please see our Wine List.

## Desserts

### -House Specialty-

#### Crème Brulee 7.25

Creamy Crème Brulee flecked with vanilla bean and caramelized to perfection.

#### Strawberry Zabaglione 8.25

Custard made with brandy, Kirschwasser and Galliano, served over fresh strawberries.

### -Tablesides For Two-

#### Banana's Foster 18.50

Bananas are caramelized in a bubbling pan of brown sugar, butter, Crème de Banana, spiced rum, and cinnamon, served over ice cream.

#### Cherry's Jubilee 19.25

A delicate mix of brandy, Cherry Kirschwasser, cherries, confection sugar and cornstarch, butter and cherry juice, flambé and served over ice cream.

### -From Our Dessert Cart-

#### New York Cheesecake 6.25

Made with real cream cheese, whole eggs, sour cream and vanilla, in a graham cracker crust.

#### Strawberry Shortcake 7.25

Freshly homemade sweet biscuits filled with marinated strawberries and whipped cream with fresh mint leaves.

#### Banana Chocolate Chip 6.00

Four layers of dense chocolate banana cake with creamy custard and fresh sliced bananas in the middle, topped with a creamy chocolate cream cheese icing, and finished with chocolate chips.

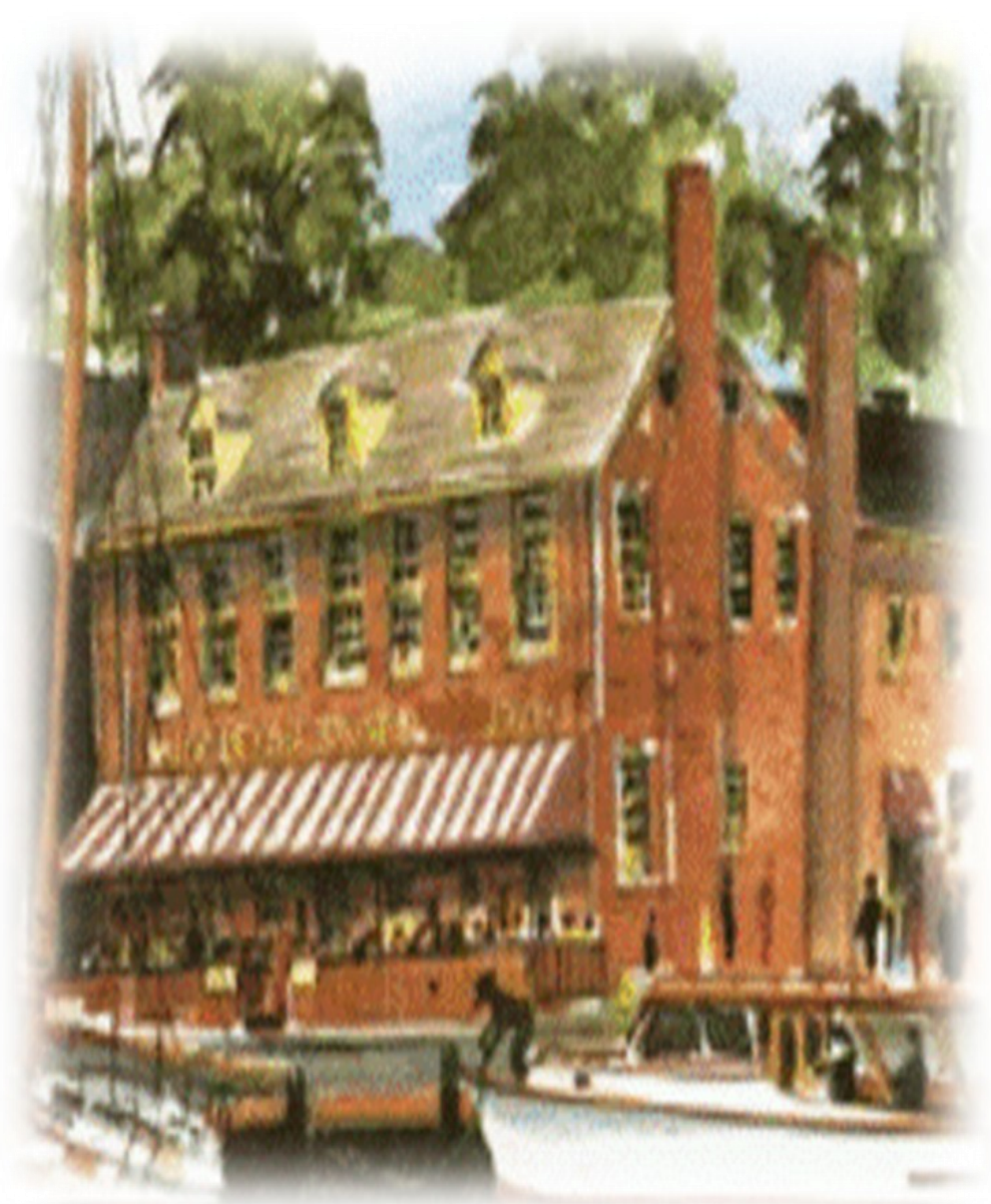
#### Chocolate Ribbon 9.00

Chocolate mousse with whiskey wrapped in a ribbon of white and dark chocolate, topped with chocolate cameo.

### -From The Freezer-

#### Mile High Sundae 7.25

Brownie and ice cream twice layered and topped with chocolate syrup, whipped cream and cherries.



# Middleton Tavern

## Dinner

Celebrating Our 40th Anniversary

1968-2008

Please Visit our website at [middletontavern.com](http://middletontavern.com)!

# Raw Bar

~Please Allow Extra Time For All Raw Bar Orders~

## Middleton's Famous Shooters

Oyster Shooter 1.75 Add Sam Adams Oyster Ale .50¢  
Shrimp Shooter 2.00 Add Vodka 2.00



### Specialty Oysters

**On the Half Shell** 1.95 each  
Ask your server for today's selection. Shucked fresh to order. Served with cocktail or raspberry mignonette.

### Middleton's House Oysters

**1/2 Dozen** 9.50

**Dozen** 17.25

Shucked Fresh. Served with Cocktail or Raspberry mignonette.

### Steamed Mussels

12.95  
Steamed to order with garlic, wine, tomatoes and herbs, served with Old Bay & drawn butter.

### Snow Crab Legs

26.00  
Three clusters of snow crab legs, served with drawn butter, lemon and cocktail sauce.

### Raw Clams-Littlenecks or Topnecks

**1/2 Dozen** 8.95 **Dozen** 15.95

Shucked fresh to order. Served with cocktail or raspberry mignonette.

### Steamed Clams Salsa Verde

16.25

### Littlenecks or Topnecks

Steamed with fresh cilantro, lime juice, clam stock, garlic, red onions, shallots and olive oil.

### Steamed Shrimp

1/4 lb \$8.95 1/2 lb \$14.95

Steamed to order, served with onions, Old Bay & cocktail sauce.

### Dungeness Crab Legs

28.95  
Three clusters of Dungeness crab legs, served with drawn butter, lemon and cocktail sauce.

# The Steampots

All Steampots are served with Red Potatoes, Shrimp, Andouille Sausage and Corn on the Cob!

## Steampot For One 32.25

Enjoy 1 Cluster of Dungeness Crab Legs and 1 Cluster of Snow Crab Legs.

## Steampot For Two 59.25

Enjoy 2 Clusters of Dungeness Legs and 2 Clusters of Snow Crab Legs.

# Appetizers

### Big Island Goat Cheese

13.00  
Warm macadamia nut encrusted goat cheese served with mango salsa, flatbread and a sweet soy glaze.

### Chilled Seafood Martini

16.25  
Gulf Shrimp & lump crab meat with our classic remoulade or cocktail sauce.

### Oysters Rockefeller

11.25  
Fresh shucked oysters with a traditional spinach mixture, finished with hollandaise.

### Seafood Tower for Two

24.50  
Fresh Calamari, Oysters Rockefeller, Clams Casino, Grilled Shrimp & Scallops over a cucumber salad.

### Fried Calamari

13.95  
Fresh Calamari served over a mesclun with chipotle aioli and plum sauce

### Hot Crab Dip

13.95  
Lump crab folded with cream cheese, cheddar & seasonings. Served with crackers.

### Crab Balls

Market Price  
A miniature version of our jumbo lump crab cakes, served with cocktail and tartar sauce, crackers and lemons.

### Smoked Bluefish

10.95  
The Chesapeake's finest smoked fish served with lemons, crackers and a white pepper sauce.

### Clams Casino

10.95  
Fresh clams baked with peppers, garlic, bacon & bread crumbs.

### Buffalo Ribeez

12.95  
On the bone Riblet served with a Buffalo sauce

# Naked Fish

## Today's Fish/ Shellfish MARKET PRICE

Prepared: Grilled, Blackened or Broiled  
served with your choice of sauce: Lemon-caper butter, Hollandaise Sauce, or Crab Tomato Salsa

The best way to a fisherman's heart is through his fly

# Soups and Salads

Maryland Crab 8.25

Middleton's Chili 6.50

### Baby Lettuce Salad

9.95  
Baby lettuce with macadamia nuts, garlic croutons, goat cheese, tossed with grilled Peach Honey-Lime vinaigrette.

### Classic Caesar Salad

9.50  
Romaine Lettuce tossed with our classic Caesar dressing.

### Add On's For All Salads:

Chicken 6.25 U10 Shrimp (2) 8.75

### Soup Du Jour

Cuban Black Bean 6.00

### American Chopped Salad

6.95  
Chopped iceberg lettuce, diced carrots, onions, smoked applewood bacon, cucumbers, with your choice of dressing and topped with "tobacco" onions.

### Spinach Salad

9.25  
Spinach tossed with mushrooms, parmesan cheese & croutons in a traditional dressing.

## A Middleton Tradition

Caesar or Spinach Salad Prepared Table Side for Two - 11.75 per person

# Seafood

### Stuffed Filet of Sole

29.00  
Fresh filet stuffed with crab, spinach, mushrooms, lightly breaded, baked in our garlic tarragon butter sauce.

### \*Pan Seared Rockfish

33.25  
"Maryland's State Fish"  
Chesapeake Striped Bass pan seared, topped with sautéed lump crab meat, & mushrooms served over a mesclun salad vinaigrette.

### Jumbo Lump Crab Cakes

Market Price  
Two Jumbo Lump Crab Cakes prepared in traditional Maryland fashion broiled, served on Fried Green Tomatoes.

### Pan Seared Grouper

33.00  
Macadamia nut and Panko crusted Grouper topped with Mango-Lime butter, served with stir fry vegetables.

### Seafood Crepe

27.95  
Middleton Tavern Classic Since 1968  
Crab, Shrimp, Scallops, Fresh Herbs, served in a brandy sherry cream sauce.

### Whole Maine Lobster

Market Price  
1 1/2 lb to 3 lb Whole Maine Lobster, steamed and served with lemon and drawn butter.

### \*Sesame Encrusted Salmon

29.50  
Over mashed potatoes and asparagus, served with Hoisin butter sauce.

# Extras

Creamed Spinach 4.95

Herb Rice 2.95

Stir Fry Mushrooms 3.95

Cole Slaw 2.95

French Fries w/Orange Chipotle Hollandaise 4.95

Baked Sweet Potatoes w/ Cinnamon Butter 5.50

Mashed Potatoes 4.95

Vegetables 4.95

Garlic Toast 3.95

Mesa Verde Toast 4.95

# Steak

-All Middleton Steaks are Genuine USDA Choice Cuts seasoned with our secret spice mix-  
-Our steaks are basted in melted butter then seared and grilled-  
-Extra or No Butter Upon Request-

All Entrees are served with your choice of:

**Cuban Black Bean Soup or House Salad,**

And a choice of: **Mashed, Baked Potato, French Fries**

**Stir Fry Vegetables, or Steamed Broccoli.**

(All \* marked entrees already include a vegetable)

### Middleton Special 28.25

A ten ounce Center Cut Sirloin, seasoned and seared to perfection.

### John Randall Center Cut Filet 32.50

An eight ounce Beef Tenderloin is always "just right."

### Capital "Crowned Filet" 36.00

Eight ounce Tenderloin topped with a blue cheese crumb crust or a horseradish crumb crust.

### Middleton Style Prime Rib 36.25

Friday & Saturday Only - A tempting sixteen ounce cut, slowly oven roasted.

### \*Pork Tenderloin 23.95

Encrusted with roasted garlic and bread crumbs, topped with mushrooms and an Asian plum sauce, and served with a side of Szechuan vegetables.

### New York Strip 34.25

Sixteen ounces, basted in butter, then seasoned and seared to perfection.

### Steak Diane 36.25

**A Middleton Tavern Classic since 1968**  
Beef Tenderloin medallions sautéed with chives, mustard, lemon, parsley, brandy, and sherry.

### \*Filet Mignon Oscar 31.00

Tenderloin Medallions served with lump crab meat, asparagus, and a béarnaise sauce.

### \*Chateaubriand Market Price

**Presented Tableside for Two**  
Please Allow 25 Minutes for Preparation  
Magnificent 20 ounce center-cut tenderloin with hollandaise, béarnaise, duchess potatoes, steamed broccoli, onions and carrots.

**Add On for any Steak Entrée:** U10 Cocktail Shrimp (2) – Sautéed/Broiled 8.75  
Crab Cake – Broiled or Fried Market Price Jumbo Lump Crab Meat – Sautéed/Broiled 6.50

# Pasta

### Fettuccini Parmigiano-Reggiano 22.50

Fresh Fettuccini tossed with prosciutto and peas, in a cream sauce.

Add Shrimp 5.50 Add Crab 6.50

Add Chicken 6.25

### Lobster Ravioli -- La Rosa 27.75

Sweet Cream, Butter, Parmigiano-Reggiano, & Tomato.

### Tagliarini al Limon 17.95

Pasta with Lemon Sauce - Fresh Tagliarini tossed with sweet butter, lemon zest, grated Parmigiano-Reggiano, salt and freshly ground pepper.

Add Shrimp 5.50 Add Crab 6.50

Add Chicken 6.25

# Sandwiches

### The Classic Middleton Burger with Fries 9.50

Served with shredded lettuce, tomato & pickles - add cheese 1.00

### Steak Frita 16.95

Sirloin Steak served with onion pomme frite chipotle hollandaise.

Your choice of Mashed Potatoes or French Fries.

All Entrees are served with freshly baked bread and seasonal accompaniments.

For all split meals we charge a fee of \$3. No substitutions for sides, please.

There will be an 18% gratuity added to all parties of 7 or more.