

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 Bloddy Mary Mix, Vodka and Pickled Green, Red & 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 OneVodka and olive juice, garnished with your choice of 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.

Drunken Golfer 8.25

Jeremiah Weed Sweet Tea Vodka mixed with our Homemade Lemonade.

The Holy Molé 8.00

Hot Chocolate, Absolute Pepper, Amaretto, touch of Cayenne & Dollop of Whip 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 2.95

Iced Tea or Sodas 2.95

Milk 3.50 Juice 3.50 Hot Cocoa 3.95

Lurisia Water – Still 7.00 Lurisia Water – Sparkling 7.00

Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

Origin Date – March, 2011

Wines by the Glass

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

-Tableside 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.

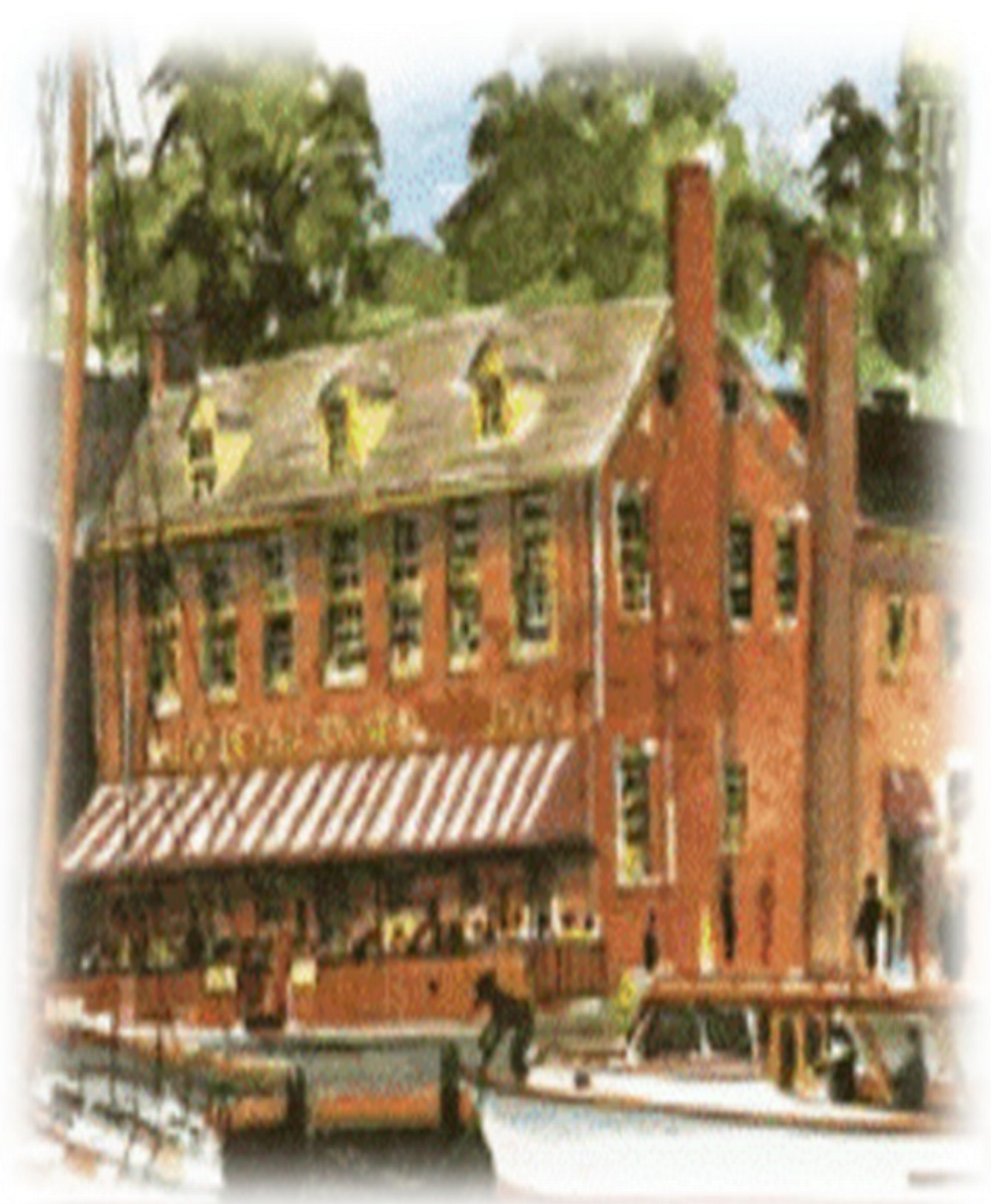
Chocolate Ribbon 9.00

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

Lunch

Celebrating Our 40th Anniversary

1968-2008

Please Visit our website at 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, 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 Steampot

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

Buffalo Ribeez 12.95

Riblets served with a Buffalo Sauce

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 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.

Naked Fish

Today's Fish/ Shellfish MARKET PRICE

Prepared: Grilled, Blackened or Broiled
 served with your

Choice of: Lemon-Caper Butter, Hollandaise Sauce or
 Crab Tomato Salsa

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

Soups & 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, tossed 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

Crab Cake Sandwich Market Price

Served with lettuce, tomato and fries.

Chicken Melt with Fries 10.95

Sautéed onions and Munster
 cheese with lettuce, & tomato.

The Classic Middleton Burger
 with Fries 9.50

Served with shredded lettuce, tomato
 & pickles. Add Cheese 1.00

Oyster Loaf with Fries 11.95

Served Po' Boy style with lettuce,
 tomato and tartar sauce.

Turkey Club Wrap
 with Chips 12.25

Turkey, bacon, pepper jack cheese,
 lettuce, tomato, and a ginger
 cream sauce in a tortilla.

The Waterman with Chips 12.95

Roast beef, black forest ham &
 smoked turkey grilled with coleslaw
 & Swiss cheese on pain au levain.

The Capital Melt
 with Chips 11.25

Smoked turkey, black forest ham,
 tomato and Munster cheese grilled
 on whole wheat bread with a
 spinach-ginger cream sauce.

Middleton's Sliders 8.25

Three mini burgers topped with onions
 and pickles. Served with fries.
 Add Cheese 1.00

Sea Scallop Sliders 6.95

Twin Sea Scallops topped with
 Asian Slaw on mini buns, with
 tobacco onions straws.

Blue Crab Meat Sliders 15.95

Broiled lump crab meat topped
 with special slaw on mini buns
 with a white pepper sauce.

Steak Frita 16.95

Sirloin Steak served with onions,
 pomme frite chipotle hollandaise.

Entrées

Filet Mignon Oscar 17.95

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

Whole Main Lobster

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

Pan Seared Rockfish 19.95

"Maryland's State Fish"

Chesapeake Striped Bass pan seared,
 topped with sautéed lump crab
 meat & mushrooms served over a
 mesclun salad vinaigrette.

Seafood Crepe 15.25

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

Fish and Chips 13.95

Fresh Flounder lightly breaded and deep fried to a golden brown.
 Served with French Fries.

Pasta

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

Fettuccini Pasta Parmigiano-Reggiano 22.50

Fresh Fettuccini tossed with prosciutto, peas, and 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.

Egg

Eggs Benedict 10.50

Poached eggs over Canadian bacon
 on an English muffin under
 Hollandaise, served with fries.

Rio Grande Benedict 18.00

Poached eggs, tenderloin medallions
 on an English muffin under chipotle
 Hollandaise with asparagus.

Extras

Cole Slaw 2.95

Herb Rice 2.95

Vegetables 4.95

Garlic Toast 3.95

Creamed Spinach 4.95

Mashed Potatoes 4.95

Mesa Verde Toast 4.95

Stir Fry Mushrooms 3.95

French Fries 4.95

with orange chipotle Hollandaise
 Baked Sweet Potato
 w/ Cinnamon Butter 5.50

You may substitute Mashed Potatoes for Fries.

No other substitutions for sides, please.

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

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

For all split meals we charge a fee of \$3.