

THE VICTORIAN ROOM

Dinner Menu

Starters

Milton's Crab Dip

Creamy crab dip & melted cheddar cheese served with toast points *15*

Sweet Chili and Coconut Shrimp Cocktail

Steamed and chilled, tossed in a sweet chili coconut sauce *12*

Peel and Eat Shrimp

1/2 Pound of steamed shrimp tossed in Old Bay, served with lemon and cocktail sauce *13*

Irish Nachos

Homemade potato chips, smothered in white cheddar beer cheese, scallions and smokey bacon bits *10*

Crab and Mango Napoleon

Fresh lump crab tossed with mango, in a lime vinaigrette, layered between crunchy wonton crisps *15*

Soups

Soup of the Day

Ask your server about our fresh soup selection of the day *6*

Corn and Crab Chowder

Eastern shore favorite, thick creamy chowder loaded with corn, crab, potatoes and smokey bacon *9*

Lobster Bisque

Rich and creamy bisque with lump lobster meat and a hint of sherry *9*

Salads

Harvest Salad

Mixed greens tossed in a Maple Balsamic dressing with tomato, red onion, dried cranberries, toasted walnuts, and croutons *10*

Salad Trio

Tuna, chicken and shrimp salad on a bed of greens *14*

Caesar

Romaine, croutons, shaved parmesan tossed in a creamy caesar dressing *9*

Steak Salad

Thin slices of our hand cut rib eye, peppery arugula, crispy fried onions, cherry tomatoes, blue cheese crumbles, served with Zippy Lewis Amber Ale Blue Cheese Dressing *15*

Entrees

Choice of 2 sides with all entrees

Hand Cut Rib Eye

12 oz hand cut rib eye, cherry shiraz demi glace, grilled *27*

Chesapeake Bay Rock Fish

Pan seared rock fish *26*

Dunes Broiled Seafood Platter

3 Jumbo scallops, 3 jumbo shrimp, 1 crab cake and rockfish filet, all broiled *29*

Milton's Crab Cakes

Two broiled local crab cakes, accompanied with tartar sauce and fresh lemon *26*

Grilled Bone in Pork Chop

Grilled pork chop, topped with a smoked apple chutney *23*

Chesapeake Fettuccini

Fresh spinach fettuccini, tossed with crab and roasted yellow peppers, Old Bay alfredo sauce *19*

Grandma's Fried Chicken

Our marinated chicken, dredged and fried golden brown *17*

Fresh Catch of the Day

Pan seared fish of the day, topped with a lemon-basil aioli *25*

Sides

Goat cheese grits, Redskin mashed potatoes, Roasted fingerling potatoes, Starch of the day, Vegetable du jour, Baked potato