



[Boardwalkplaza.com](http://Boardwalkplaza.com) > [Dining](#) > [Dinner](#)

## Dining

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Dinner

[Return to Dining Page](#)

### Soups, Salads and Starters

**Cream of Crab Soup**  
a Victoria's tradition \$9.~

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**Soup du Jour**  
ask your server for today's fresh selection \$7.~

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**Fried Green Tomatoes**  
butterleaf lettuce, smoked bacon, Creole aioli \$8.~

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**Grilled Vegetable Flatbread**  
butternut squash puree, caramelized onion, goat cheese, walnuts \$8.~

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**Fried Virginia Oyster Trio**  
celeriac remoulade, sauce gribiche, horseradish barbeque, pickled pepper tartar \$12.~

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**Diver Scallop Bruschetta**  
roasted tomato, caramelized onion, sea salt, balsamic \$10.~

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**Shrimp Toast**  
avocado, sweet chili, sesame, cilantro \$8.~

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**Crab Deviled Eggs**  
Old Bay rouille, crispy shallot, roasted red pepper coulis \$8.~

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**Blackened Mahi Mahi Bites**  
celery hearts, pickled onion, chipotle mayonnaise \$8.~

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### Cheese Plate

choose from a variety of artisanal cheeses, served with assorted fruit, jams and crostini 2 cheeses, \$9.~ 3 cheeses, \$12.~

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### Featured Charcuterie

select from our two featured items, served with assorted mustards, pickles and crackers 1 item, \$9. both items, \$15.

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### Heirloom Tomato and Burrata Salad

balsamic, basil oil, sea salt \$9.~

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### Roasted Beet Salad

fennel, almonds, baby arugula, smoked bleu cheese, sherry vinaigrette \$8.~

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### Wedge Salad

radish, cherry tomato, carrot, red onion, smoked bacon, buttermilk dressing \$7.~

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### Baby Mache Salad

strawberries, hazelnuts, chevre, honey, champagne vinaigrette \$8.~

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### Caesar Salad

shaved pecorino, sourdough croustade, lemon confit, boquerones, cracked black pepper aioli \$10.~

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## Mains

### Pan-Roasted Lamb Loin

fingerling potato coins, Swiss chard, baby carrots, mint chimichurri \$28.~

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### Maple & Fig Glazed Duck Breast

cauliflower puree, bronzed apples, Brussels sprouts \$26.~

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### Coriander-Lime Glazed Swordfish

sweet corn hush puppy, tomatillo-radish slaw \$26.~

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### Braised Beef Short Ribs

cipollini onions, new potatoes, piquillo peppers, wild mushrooms, braising jus \$28.~

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### Grilled Pork Tenderloin

saffron rice, spiced corn puree, grilled pineapple - black bean salsa \$26.~

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### Herb-Crusted Salmon

warm potato salad, haricots verts, lemon-dill beurre blanc \$24.~

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### Vegetable Lasagna

butternut squash, sweet potato, parsnips, celeriac, eggplant, ricotta, herb fondue \$24.~

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### Jumbo Lump Crab Cakes

maque choux, summer vegetables, herb vinaigrette \$28.~

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### Pan-Seared Flatiron Steak

baby carrots, roasted fingerling potatoes, wild mushrooms, black garlic butter \$26.~

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### Scallops Carbonara

English peas, roasted broccoli, pancetta, Grana Padano \$28.~

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### Surf & Turf

filet mignon and a petite lobster tail, served with a twice-baked crab-and-brie potato and asparagus \$48.~

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**Filet Mignon**

tender filet cooked to temperature, with your choice of two sides \$36.~

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**Dinner Sides**

**Sides, \$5**

haricots verts  
roasted fingerling potatoes  
baby carrots  
wild mushrooms  
Brussels sprouts  
crab-and-brie twice-baked potato  
creamed spinach  
maque choux

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**Desserts**

**Ricotta Cheesecake**

strawberry compote, freshly whipped cream \$8.~

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**Luscious Lemon Square**

lemon mousse, lemon curd and cream cheese, buttered graham cracker crust \$7.~

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**Almond Joy Mini Cake**

devil's food cake filled with coconut and almond custard, covered in chocolate ganache \$7.~

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**Banana Pudding**

warm banana pudding with house-made vanilla wafers \$6.~

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**Panna Cotta**

Italian custard with fresh, seasonal fruit \$7.~

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**Espresso Chocolate Torte (gluten free)**

served with espresso bean bark and freshly whipped cream \$8.~

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Menus: