

THE DEADRISE

STARTERS

SMOKED OYSTER PATE

Served with capers, cornichons, chopped red onion and house made crostinis 9.

PEARL CITY POKE SALAD*

Fresh Ahi tuna chunked and tossed with soy sauce, sesame oil, green onion and toasted sesame seeds. Served with seaweed salad 10.

CHICKEN QUESADILLA

Oven-roasted chicken with black beans, caramelized onions & smoked gouda finished with creme fraiche & house salsa 10.

CAESAR SALAD*

With homemade croutons 8.
With chicken 11.
With tuna, fried calamari or fried oysters 13.

CALAMARI

A half pound of flash-fried tubes & tentacles with lemon basil aioli 11.

SMOKED TUNA DIP

Wild-caught Yellow Fin Tuna with rosemary & olive oil crostinis 9.

SHRIMP & TORTELLINI SALAD

Chilled shrimp, parmesan tortellini and seasonal vegetables tossed with a citrus vinaigrette 12.

WEDGE SALAD

Crisp iceberg lettuce drizzled with cherry-balsamic reduction & topped with bacon, crumbled bleu cheese, diced tomatoes & green onions 8.

P.E.I. MUSSELS*

A full pound with garlic, lemon & white wine 12.

STEAMED SHRIMP*

One heaping pound, distinctive and delicious 18.

STEAMED VEGETABLES*

Broccoli, Cauliflower, Carrots, Squash and onions lightly seasoned. small 6. large 9.
Add cheese 1.

HUSHPUPIES or COTTAGE FRIES

Generous portion. 5 Bucks

CRISPY TORTILLA CHIPS

With house guacamole and salsa 8.

ENTRÉES

Served with Seasonal Vegetable and choice of Potato or Black Beans & Rice

CRAB CAKES

An iconic Tidewater tradition... we use only hand-picked, jumbo lump crab meat, served with remoulade *Market*

CRAB STUFFED JUMBO FLOUNDER

A 20th Century Fish House Classic, we're proud to put our spin on this Tidewater favorite *Market*

YELLOWFIN TUNA*

Wild-caught, grilled or blackened with house salsa 22.

T-BONE STEAK*

An aged, choice 18 oz. cut that will satisfy the hungriest of Watermen 29.

SHRIMP & SCALLOP ALFREDO

Fresh, regional shellfish in a rich white sauce tossed with penne & finished with fresh parma 24.

BRONZED SALMON*

With housemade Chutney 20.

PAN SEARED SEA SCALLOPS

Over housemade mushroom-parma risotto 24.

SEAFOOD BURRITO

A flour tortilla stuffed with the Chefs' choice of fresh seafood, black beans, rice, house salsa & queso. Finished with enchilada sauce & creme fraiche 14.

HAND-CUT PORK CHOP

With a bourbon pan gravy 16.

SANDWICHES WRAPS & TACOS

*Served with hand-cut Cottage Fries
or Savory Black Beans & Rice*

FRIED OYSTER PO' BOY

Fresh, flash-fried seaside selects on a crisp ciabatta baguette with shredded lettuce, diced tomatoes & remoulade 12.

FRESH FISH TACOS*

Baja-style on soft flour tortillas with house salsa *Market*

CRAB CAKE SANDWICH

Hand-picked jumbo lump *Market*

SALMON AVOCADO B.L.T.

Blackened or grilled on a ciabatta baguette with Edwards smoked bacon 12.

YELLOWFIN TUNA STEAK*

Blackened or grilled on a King's Hawaiian roll *Market*

CHICKEN BREAST SANDWICH

Grilled or blacked, with cranberry mayo 9.

THE CUBANO

Pork Tenderloin, Virginia ham, swiss cheese, mustard & sweet pickles on a ciabatta baguette 9.

DEADRISE BURGER*

Certified Hereford beef with choice of cheese. Finished with lettuce, tomato & onion 10.
Add Edwards bacon 1.

VIRGINIA HAM & CHEESE

Ridiculously generous...cheddar or swiss 9.

CAROLINA PORK BBQ

Doughtie's BBQ, a Tidewater tradition since 1952 9.

CHESAPEAKE SEAFOOD BASKETS 15.95

A Tidewater tradition. Your choice of one...

FRESH FLOUNDER, CAROLINA SHRIMP SEASIDE OYSTERS, JUMBO CLAM STRIPS

*Served with hand-cut cottage fries, hush puppies,
homemade cole slaw & appropriate sauces.*

CHESEAPEAKE BAY DEADRISE

A TYPE OF TRADITIONAL FISHING BOAT USED BY
CHESAPEAKE BAY WATERMAN. USED YEAR-ROUD FOR
EVERYTHING FROM CRABBING AND OYSTERING TO
CATCHING FISH OR EELS.

TRADITIONALLY WOODEN HULLED, THE DEADRISE
IS CHARACTERIZED BY A SHARP BOW THAT QUICKLY
BECOMES A FLAT V-SHAPE MOVING AFT ALONG THE
BOTTOM OF THE HULL. A SMALL CABIN LIES FORWARD
WITH A LARGE OPEN COCKPIT AND WORK AREA AFT.