**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.

**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.

**HUSH PUPPIES or COTTAGE FRIES**
Generous portion. 5 Bucks

**CRISPY TORTILLA CHIPS**
With house guacamole and salsa 8.

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**SANDWICHES WRAPS & TACOS**

**FRIED OYSTER PO' BOY**
Fresh, flash-fried seaside selects on a crispy ciabatta baguette with shredded lettuce, diced tomatoes & remoulade 12.

**FRESH FISH TACOS**
Baja-style on soft flour tortillas with house salsa 13.

**CRAB CAKE SANDWICH**
Hand-picked jumbo lump 12.

**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 12.

**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.

**VIRGINIA HAM & CHEESE**
Ridiculously generous...cheddar or swiss 9.

**CAROLINA PORK BBQ**
Doughtie’s BBQ, a Tidewater tradition since 1952 9.

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**ENTREES**

**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 Chef’s 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.

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*The following foods are cooked to order & Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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**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-round 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.