



SEVERN INN
ANNAPOLIS

Sample Dinner Menu

Chef's Featured

Social Starters

Middle Eastern Sampler Grilled Charmoula Marinated Shrimp/Toasted Couscous/Garlic Hummus/
Olive Tapenade/Toasted Nan Bread 18.00

Asian Tapas Plate Beef Satay/Crab Spring Roll/Tempura Spicy Tuna Roll/Tuna Sashimi/Seaweed Salad/
Pickled Ginger/Citrus-Soy Dipping Sauce 18.00

Charcuterie Plate Country Pate/La Quercia Iowa Berkshire Pig Heirloom Prosciutto/Prosciutto Piccante/
Coppa Americana/Dijon Mustard/Cornichon/Pickled Onions/Toasted French Bread 18.00

Appetizers

Southern Style Crab Bisque Jumbo Lump Crab Meat 9.00

Eastern Shore Oyster Stew Fresh Shucked Bay Oysters/Apple Wood Smoked Bacon/Corn/Cream 9.00

Italian Beef and Vegetable Soup 6.00

Jumbo Lump Crab Cake Fried Green Tomatoes/Roasted Corn Salad/Old Bay Butter Sauce 18.00

New England Cold Water Lobster "Mac & Cheese" Fresh Fettuccini Pasta/Smithfield Ham/
Three Cheddar Sauce 18.00

Sautéed Veal and Black Truffle Meat Balls Fresh Fettuccini Pasta/Pancetta-Carbonara Sauce 14.00

Lobster and Asparagus Tempura Citrus-Soy Dipping 14.00

Japanese Farm Raised Hamachi Ceviche Cilantro-Lime Aioli 12.00

Caramelized Day Boat Scallops Grilled Pork Belly/Barbeque Aioli 15.00

Severn Inn House Salad Hand Picked Chesapeake Greenhouse Baby Greens/Raspberry Vinaigrette/
Goat Cheese/Toasted Almonds 9.00

Grilled Hearts of Romaine Creamy Gorgonzola Vinaigrette/Apple Wood Smoked Bacon/Crispy Onions 9.00

Baby Iceberg Wedge Salad Creamy Bleu Cheese Dressing/Apple Wood Smoked Bacon/Cucumbers/Tomatoes/
Crispy Onions 12.00

Entrees

Sautéed Jumbo Shrimp Fresh Angel Hair Pasta/Apple Wood Smoked Bacon/Leeks/Roasted Tomatoes
Garlic-Herb Butter/Parmesan Cheese 28.00

Severn Inn's Jumbo Lump Crab Cakes Roasted Red Pepper Tartar Sauce/Fried Green Tomatoes/
Carolina Red Slaw/Old Bay Potato Chips 40.00

Chesapeake Cioppino Shrimp/Scallops/Clams/Mussels/Tilapia/Jumbo Lump Crab/Tomato Seafood Broth/
Garlic Crostini 34.00

Grilled Piedmont Ridge 21 Day Aged Beef Filet Mignon Caramelized Shallot Sauce/
Sautéed Wild Mushrooms/Creamy Potatoes 38.00

Grilled Canadian Farm Raised Salmon Raspberry-Hoisin Glaze/Mixed Greens/Honey Sesame Vinaigrette/
Green Onion Relish 29.00

Grilled Creek Stone Farms Natural Beef Strip Steak Roasted Red Pepper Sauce/Hand-Cut Fries/Crispy
Onions 40.00

Crispy Soft Shell Crabs Lemon-Parsley Butter Sauce/Wild Mushroom Salad 36.00

Grilled Sesame Crusted Ahi Tuna Wasabi Aioli/Pickled Ginger/Stir Fried Spinach/Sticky Rice 34.00

Sautéed Farm Raised Rockfish Herb Mustard/Mussel and Pancetta Ragout 36.00

Sautéed Chicken Paillard Prosciutto/Crab/Asparagus/Asiago and White Truffle Mac & Cheese 22.00

Steamed Maine Lobster 1 to 3 Lb./Drawn Butter/Buttered Corn not on the Cobb/
Red Bliss Potatoes 23.00 per Lb.

Pan Seared 16 oz. Chateaubriand for Two Black Truffle Butter/Roasted Garlic Mashed Potatoes/
Grilled Asparagus 70.00

Simple Preparations

Served with Grilled Asparagus, Italian Sea Salt, and Smoked Extra Virgin Olive Oil

Ahi Tuna 31.00 Wild Rockfish 33.00 Salmon 26.00 Filet Mignon 35.00

Add on Seafood

Jumbo Lump Crab Cake 18.00

5oz Grilled Lobster Tail 18.00

Grilled Shrimp 12.00