



SEVERN INN  
ANNAPOLIS

**Pub Menu**  
**Soup and Salad**

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**Soup of the Day** Homemade Daily 6.00

**Southern Crab Bisque** Jumbo Lump Crab Meat 9.00

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

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

**Grilled Romaine Salad** Creamy Gorgonzola Vinaigrette/Apple Wood Smoked Bacon/Crispy Onions 9.00

**Caesar Salad** Hearts of Romaine/Parmesan Cheese/Garlic Croutons 8.00

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

Add on Grilled Chicken 8.00/Grilled Salmon 9.00/Grilled Shrimp 9.00/Grilled Filet Mignon 10.00 to any salad

**Snacks**

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**Spicy Mixed Olives** Toasted Nan 5.00

**Cajun Sweet and Spicy Mixed Nuts** 5.00

**Beef Tenderloin Satay** Ginger-Soy Marinade/Spicy Peanut Sauce 10.00

**Chesapeake Crab Dip** Toasted French Bread/Old Bay Potato Chips 12.00

**Green Bean Tempura** Sweet Chili Dipping Sauce 9.00

**Garlic Hummus** Olive Tapenade/Toasted Nan 7.00

**Fried Pickles** Spicy Cajun Tartar Dipping Sauce 8.00

**Old Bay Potato Chips** 5.00

**Baked Fresh Mozzarella Bruschetta** Sautéed Plum Tomatoes/Extra Virgin Olive Oil/Garlic/Fresh Herbs/Toasted Focaccia 10.00

**Sandwiches**

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All sandwiches served with your choice of Mixed Greens/Fruit Salad/German Potato Salad/Hand-Cut Fries

**Grilled Ham and Cheese Sandwich** Humboldt Fog/White Cheddar/Gruyere Cheeses/Sliced Virginia Cured Ham/Tomatoes/ Honey Mustard/Toasted Multi Grain Bread 14.00

**Jumbo Lump Crab Cake Sandwich** Toasted Challah Bun/Roasted Red Pepper Tartar Sauce 18.00

**Grilled 8 oz. Severn Inn Burger** Fresh Ground Angus Beef/White Cheddar/Thick Cut Apple Wood Smoked Bacon/Crispy Onions/Toasted Kaiser Roll 13.00

**Grilled Chicken Sandwich** Roasted Tomatoes/Spinach/Caramelized Onions/Fresh Mozzarella Cheese/Pesto Mayonnaise/Toasted Focaccia 13.00

**Small Plates**

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

**Traditional Style Fish and Chips** Farm Raised Tilapia/Hand Cut Fries/Malt Vinegar 13.00

**Grilled Fish Taco** Flour Tortillas/Spicy Black Beans/Avocado/Fire Roasted Tomato Salsa/Queso Cotija 14.00

**Thai Sweet Chili Shrimp** Coconut Lime Dipping Sauce/Stir Fried Vegetables 14.00

**Severn Inn Seafood Salad** Shrimp/Scallops/Crab/Mixed Greens/Toasted Couscous/Feta Cheese/Red Wine Vinaigrette 16.00

**House Cured Salmon Gravlax** Warm Potato Cakes/Herb Crème Fraîche/Caviar 14.00

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

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

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

**Sautéed Veal and Black Truffle Meatballs** Fresh Fettuccini Pasta/Pancetta-Carbonara Sauce 14.00

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