



SEVERN INN  
ANNAPOLIS

**Raw Bar and Sushi Selections**

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- Oysters or Clams on the Half Shell** Traditional Cocktail/Mignonette Sauces/Market Price
- Baked Local Chesapeake Bay Oysters** Stuffed with Crab Imperial 13.00
- Local Oysters “Latin Style”** Scallop-Chili Ceviche/Cilantro-Lime Aioli 12.00
- Oyster Shooters** Local Oysters/Homemade Bloody Mary Mix/Smirnoff Vodka or Jose Cuervo Silver Tequila 8.00
- Oyster Tempura** Ponzu Dipping Sauce/Japanese Cucumber Salad 9.00
- Chilled Jumbo Shrimp** Cocktail Sauce 15.00
- Steamed Peel and Eat Shrimp** Extra Large Shrimp/Old Bay 18.00 lb.
- Tuna Sashimi** Sesame Oil/Sea Salt/Creamy Spicy Sauce/Seaweed Salad/Pickled Ginger 15.00
- Fried Panko Crusted Calamari** Chili Aioli/Miso-Soy Butter Sauce 9.00
- Clams Casino** Smoked Bacon/Garlic/Red Peppers/Sweet Onions/Parmesan Cheese 12.00
- Jumbo Lump Crab Cocktail** Tomato/Avocado/Hard Boiled Egg/Homemade Russian Dressing 15.00
- Spicy Tuna Roll Tempura** Seaweed Salad/Pickled Ginger/Citrus-Soy Dipping Sauce 15.00
- Severn Inn Roll** Crab Imperial/House Cured Salmon/Seaweed Salad/Pickled Ginger/Citrus-Soy Sauce 14.00
- Pan Roasted “Old Salt” Virginia Farm Raised Clams** Apple Wood Smoked Bacon/Basil/Extra Virgin Olive Oil/Hot Chili Flakes/Tomatoes/Garlic-White Wine Butter 12.00
- Grilled Cold Water Lobster Tail** Drawn Butter 18.00
- Chilled One Pd. Maine Lobster** Drawn Butter/Half 13.00/Whole 25.00
- Steamed Mussels** White Wine/Garlic/Herbs/Butter/Hand-Cut Fries 12.00
- Grand Seafood Tasting** 4 Local Oysters/4 Clams/4 Shrimp/Half Lobster/Sashimi/Jumbo Lump Crab Meat 60.00

**Artisan Cheese Selections**

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Our Cheese Plate Features Some of the Finest Artisan Cheese For You to Enjoy  
\$12.00 for 3/\$14.00 for 4/\$16.00 for 5 Selections

- Chapel’s Country Creamery** “Talbot Reserve”, Aged Cheddar, Easton, Maryland/Raw Cow’s Milk
- Cherry Glen Goat Cheese Co.** “Monocacy Ash”, Boyd’s Maryland/Ash Layered Goat’s Milk
- Firefly Farms** “Merry Goat Round”, Battinger, Maryland/Goat’s Milk
- Caprikorn Farms** Goats Milk Cheddar, Gapland, Maryland/Raw Goat’s Milk
- Chapel’s Country Creamery** “Chappelle”, Easton, Maryland/Raw Cow’s Milk
- Cherry Glen Goat Cheese Co.** “Monocacy Gold”, Boyd’s, Maryland/Goat’s Milk
- Caprikorn Farms** Goats Milk Gouda, Gapland, Maryland/Raw Goat’s Milk
- Firefly Farms** “Mountain Top Bleu”, Battinger, Maryland/Goats Milk

**What to Drink with Cheese?**

Here are three choices that will not disappoint

- Buehler**, Cabernet Sauvignon, Napa Valley, California, 2007..... \$14
- Taylor** 10 year Tawny Port, Portugal, N.V.....\$10
- Victory Brewing Co.** “Prima Pils”, Downingtown, Pa.....\$5

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Consuming Raw or Undercooked Meats, Poultry, Seafood or Shellfish May Increase Your Risk of Food-Borne Illness, Especially if You Have Certain Medical Conditions.

20% Gratuity Added to Parties of Six or More.

Please Refrain From Cell Phone Use in the Dining Rooms.

If You Have Any Special Dietary Needs Please Feel Free to Ask Your Server.

Split Charge May Apply.

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**Signature Sides 5.00**

Roasted Garlic Mashed Potatoes, Fried Green Tomatoes, Sautéed Wild Mushrooms, Grilled Asparagus, Tiny Green Beans, Crispy Onions, Brussels Sprouts with Smoked Bacon, Three Cheddar Mac & Cheese, Creamy Potatoes, Spinach (Crispy, Creamy, or Sautéed)

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General Manager Jami Adkins

Executive Chef Philip Sokolowski