



SEVERN INN
ANNAPOLIS

Sample Menu
Social Starters

Seafood Tasting Plate

Mini Crab Cakes/Oysters Rockefeller/Spanish Style Garlic Shrimp/Tuna Poke 24.00

Asian Tapas Plate

Beef Satay/Crab Spring Roll/Crispy Pork Belly Dumplings/Tuna Sashimi/Seaweed Salad/
Pickled Ginger/Citrus-Soy Dipping Sauce 18.00

Latin Sampler Plate

Chorizo Sausage/Scallop Ceviche/Pork Pupusa/Queso Fresco/Pickled Cabbage/
Black Beans/Fried Plantains 18.00

Soup and Salads

Southern Style Crab Bisque

Jumbo Lump Crab Meat 9.00

Chilled Roasted Tomato Gazpacho

Smoky Spanish Style Garlic Shrimp 9.00

Severn Inn House Salad

Chesapeake Greenhouse Baby Lettuce/Raspberry Vinaigrette/
Cherry Glen Farms Goat Cheese/Toasted Almonds 9.00

Grilled Hearts of Romaine

Creamy Gorgonzola Vinaigrette/Apple Wood Smoked Bacon/Crispy Onions 9.00

Severn Inn Wedge Salad

Baby Iceberg Lettuce/Apple Wood Smoked Bacon/
Chunky Blue Cheese Dressing/Cucumbers/Tomatoes/Crispy Onions 10.00

Caesar Salad

Hearts of Romaine/Traditional Caesar Dressing/Garlic Croutons/Parmesan Cheese 9.00

Starters

Oysters or Clams on the Half Shell

Smoked Tomato Cocktail Sauce/Horseradish/Tabasco/Lemon M.P.

Chilled Jumbo Shrimp

Smoked Tomato Cocktail Sauce/Lemon 15.00

Eastern Shore Crab Dip

Old Bay Potato Chips/Toasted French Bread 12.00

Ahi Tuna Sashimi

Sesame Oil/Sea Salt/Creamy Spicy Sauce/Pickled Ginger 14.00

Crispy Pork Belly Dumplings

Spicy Chili-Plum Dipping Sauce 12.00

Crispy Panko Crusted Calamari Miso-Soy Sauce/Spicy Chili Aioli 10.00

Severn Inn "No Filler" Jumbo Lump Crab Cake

Fried Green Tomatoes/Grilled Corn Salad/Old Bay Butter Sauce 19.00

Grilled Cajun Jumbo Shrimp

Creole Butter Sauce/Apple Wood Smoked Bacon/Green Onions/Garlic-White Cheddar Grits 15.00

Steamed Mussels Meuniere

Leeks/Garlic/Onions/Celery/Chardonnay/Butter/Cream/Fries 12.00

Farm Raised Top Neck Clams Casino

Smoked Bacon/Garlic/Red Peppers/Sweet Onions/Parmesan Cheese 12.00

No Preservative Bay Scallop Ceviche

Tomato/Avocado/Cilantro/Lime/Garlic/Cucumber/Chili Peppers 14.00

Traditional Baked Oysters Rockefeller

Spinach/Herbs/Garlic/White Wine/Butter/Bread Crumbs 12.00

Sample Menu
Chef's Featured Selections for
Tuesday, July 12, 2011

Starters

- Roasted Red Pepper and Potato Chowder** 6.00
Sautéed Calamari Bruschetta Tomatoes/Garlic/Extra Virgin Olive Oil/Olives/Capers 12.00
Grilled Asparagus and Crab Salad White Truffle Hollandaise 14.00
Heirloom Tomato and Goat Cheese Salad Balsamic-Basil Vinaigrette/Shaved Sweet Onions 10.00

Entrees

- Sautéed Chesapeake Bay Soft Shell Crabs** Sherry-Shallot Vinaigrette/
Spicy Cucumber Relish/Roasted Tomatoes 30.00
Pan Seared China Town Duck Breast Hoisin-Black Bean Sauce/Vegetable Lo Mein 28.00
Grilled Creek Stone Farms Prime New York Strip Steak Roasted Tomato Demi Glaze/
Sautéed Spinach/Roasted Garlic Mashed Potatoes 40.00
Grilled Alaskan King Salmon Wild Mushroom Butter Sauce/Crispy Leeks/Celery Root Puree 32.00

From the Water

- Severn Inn's "No Filler" Jumbo Lump Crab Cakes**
Lemon-Herb Tartar Sauce/Fried Green Tomatoes/Cole Slaw/Spicy Yellow Pepper "Ketchup"/
French Fried Potatoes 40.00
Lupe's Salvadorian Seafood Stew
Shrimp/Crab/Clams/Mussels/Lobster/Tomatoes/Cilantro/Garlic/Steamed Rice 36.00
Annapolitan "Fish and Chips"
Farm Raised Tilapia Tempura/Old Bay Potato Chips/Cole Slaw/
Smoked Tomato Cocktail Sauce/Lemon-Herb Tartar Sauce 26.00
Grilled Rhode Island Wild Rockfish
Spicy Roasted Red Pepper infused Extra Virgin Olive Oil/Crispy Spinach/Yukon Gold Mashed Potatoes 34.00

From the Land

- Pan Seared Milk Fed Humane Veal Scaloppini Topped with Mozzarella and Prosciutto**
Sun-Dried Tomato-Basil Reduction Sauce/Creamy Spinach/Roasted Red Bliss Potatoes 28.00
Grilled 8 oz 21 Day Aged Black Angus Beef Filet Mignon
Cabernet Reduction Sauce/Yukon Gold Mashed Potatoes/Sautéed Wild Mushrooms 38.00

Simple Preparations

Served with Italian Sea Salt, Extra Virgin Olive Oil, and Grilled Vegetables
Grilled King Salmon 29.00/Grilled Wild Rockfish 31.00/Grilled Filet Mignon 35.00

Signature Sides 5.00

Fried Green Tomatoes, Grilled Asparagus, Yukon Gold Mashed Potatoes, Grilled Red Bliss Potatoes
Sautéed Wild Mushrooms, Tiny Green Beans, Crispy Onions, Cheddar Grits, Old Bay Potato Chips,
Spinach (Crispy, Creamy, or Sautéed)

Consuming Raw, Undercooked, or Certain Species of 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.

General Manager Jami Curtis

Executive Chef Philip Sokolowski