



SEVERN INN  
ANNAPOLIS

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### Soups and Salads

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**Southern Style Crab Bisque**

With Jumbo Lump Crab Meat 9.00

**Eastern Shore Oyster Stew**

Fresh Sucked Bay Oysters, Apple Wood Smoked Bacon, Corn, and Cream 9.00

**Severn Inn House Salad**

Hand Picked Baby Sweet Greens with Raspberry Vinaigrette, Goat Cheese, and Toasted Almonds 9.00

**Grilled Hearts of Romaine**

Creamy Gorgonzola Vinaigrette, Crispy Apple Wood Smoked Bacon, and Fried Onions 9.00

**Roasted Red and Yellow Beet Salad**

Apple Cider Vinaigrette, Rogue Crater Lake Blue Cheese, Frosted Walnuts Nuts, Mixed Greens 10.00

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### Starters

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**Jumbo Lump Crab Cake and Fried Green Tomatoes**

Roasted Corn Salad, Old Bay Butter Sauce 18.00

**House Cured Salmon Gravlax**

Warm Potato Cakes, Herb Crème Fraîche, Caviar 14.00

**New England Cold Water Lobster “Mac & Cheese”**

Homemade Fettuccini, Smithfield Ham, Roasted Garlic-Three Cheddar Sauce 18.00

**Caramelized Day Boat Scallop Bruschetta**

Goat Cheese Crème Brûlée, Extra Virgin Olive Oil, Chopped Plum Tomatoes, Garlic, Spicy Olives, Fresh Herbs, Toasted Italian Bread 17.00

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### Seafood

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**Severn Inn’s Jumbo Lump Crab Cakes**

Three Onion Rémoulade, Butternut Squash, Smithfield Ham, Rice Bean Succotash 40.00

**Seafood “Frito Misto” (Shrimp, Scallops, Lobster)**

Tossed in Garlic Infused Extra Virgin Olive Oil with Cipollini Onions, Cremini Mushrooms, Roasted Red Peppers, Lemon Herb Mayonnaise 34.00

**Thai Fisherman’s Seafood Stew**

Shrimp, Scallops, Clams, Mussels, and Tilapia Slow Cooked in a Red Curry-Coconut Milk Broth with Cilantro and Scallions served with Lemon Grass infused Organic Brown Basmati Rice 32.00

**Grilled Farm Raised Whole Bronzini**

Sweet Onion Relish, Roasted Garlic Mashed Potatoes, Zucchini Pappardelle 28.00

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### Meats

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**Grilled Aged Grain Fed Natural Beef Filet Mignon**

Mushroom and Bleu Cheese Stuffing, Balsamic Glaze, Porcini Bread Pudding, Cipollini Onions 38.00

**Grilled Garlic-Herb Crusted New Zealand Rack of Lamb**

Lamb Jus, Grilled Artichokes, Flageolet Beans 37.00

**Grilled 35 Day Dry Aged Grain Fed New York Strip Steak**

Roasted Garlic Butter, White Truffle-Parmesan Shoe String Potatoes 45.00

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### Add On Seafood

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Crab Cake 18.00

5oz Grilled Lobster Tail 18.00

Grilled Shrimp 12.00

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### Signature Sides 5.00

Roasted Garlic Mashed Potatoes, Fried Green Tomatoes, Sautéed Wild Mushrooms, Grilled Asparagus, Tiny Green Beans, Fried Onions, or Spinach (Fried, Creamy, or Sautéed)

9.24.09

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(SAMPLE MENU – SUBJECT TO CHANGE)