



Inn • Golf • Spa • Marina

Starters

Seafood Trilogy

Crisp Fried Shrimp with Pineapple Salsa, Seared Sea Scallop and Chesapeake Bay Crab Cake
17

Crispy Calamari

Tossed with Cilantro and Fresh Parmesan
Served with Pineapple Curry Dipping Sauce
12

Oysters on the Half Shell

Vodka Cocktail & Black Pepper Mignonette
Half Dozen /12 - Dozen /17

Native Rappahannock Oysters

Flash Fried with Pickled Watermelon Salsa and Red Pepper Remoulade Sauce
12

Sesame Seared Ahi Tuna Carpaccio

Pea Tendrils, Pickled Radish and Wasabi Cream
12

Old Bay BBQ Chicken Dumplings

Steamed Wonton Dumplings with Raspberry-Szechuan Sauce
9

Braised Bourbon Molasses Smithfield Pork Belly

Byrd Mills Smokey Gouda Grits
9

Soup and Salads

Carters Creek She Crab Soup

8

Baby Arugula with Strawberries and Sliced Brie

Toasted Pine Nuts, Dried cherries and Cilantro-Lime Vinaigrette
9

Mixed Greens Spring Salad

Local Lettuces, Endive, Toasted Walnut
Trail Mix of Dried Apricots, Banana
Chips, Pumpkin Seeds and Chevre with a
Maple-Balsamic Vinaigrette
8

Romaine Hearts

Romaine Leaves, Roasted Garlic Vinaigrette, Shaved Parmesan and
Ciabatta Crustini
9

Main Courses

Grilled Filet Mignon of Black Angus Beef

Cabernet Reduction, Wild Mushroom Ragout, Garlic Mashed Potatoes and Asparagus

38

Herb Crusted Veal Scaloppini

Salad of Baby Arugula, Tomatoes and Fresh Mozzarella with Wild Mushroom Bruschetta and Lemon-Caper Vinaigrette

28

“Our House Special” Chesapeake Bay Crab Cakes

Sautéed Fresh Jumbo Lump Crab Cakes served with Hoppin John Rice, Tides Herb Garden Cream and Farmer Clark’s Local Asparagus

32

Honey Grilled

Tasmanian Salmon

There is no Finer Tasting Salmon in the World! Candy Like in Appearance and Butter Like in Flavor. We serve it with a Garden Cucumber and Vidalia Onion Vinaigrette and Warm Quinoa Salad with Edamame

31

Pan Seared Virginia Coast Scallops

Spring Pea Puree, Red Onion Marmalade, Spaghetti Squash and Cheesy Country Ham and Grits Croquette

30

Southern Style Chicken

Lightly Fried Organic Chicken Breast Dusted with Old Bay Flour, and Served with Sautéed Runner Beans, Sweet Corn Pudding and Tomato Piccalilli

28

Cinnamon-Chipotle Seared Bay Flounder

Farmer Clark’s Local Asparagus, Aztec Red Rice and Orange Hollandaise

27

House Made Pappardelle Primavera

Fresh Local Vegetables tossed in a Herb Goat Cheese Cream

25

Parties of 6 or more will be on one check with 18% service charges added.