

STARTERS

Crab Dip

Blue crab & cream cheese, baked with a cheese combo. Served with a baguette. \$16

Steamed Spiced Shrimp

1/2 pound of Gulf shrimp. \$14

Roasted Oysters

6 local, fresh-shucked oysters in a lemon garlic butter sauce. Finished with parmesan cheese. \$16

Chesapeake Wings

Eight jumbo fried wings, with choice of Old Bay seasoning or hot sauce. \$14

Fried Pickles

Served with ranch dressing and sriracha aioli. \$10

Steamed Mussels

Fresh Prince Edward Island mussels, steamed in a garlic, lemon & white wine sauce. Served with a baguette. \$17

SANDWICHES

Po'Boys, sandwiches, & sliders served with chips. Substitute Hand-Cut French Fries for an additional \$3.50 or Sweet Potato Fries for \$4.00

Side of Hand-Cut Fries small \$6 / large \$8

Side of Sweet Potato Fries small \$7 / large \$9

Tenderloin Sliders

Two choice cut tenderloin sliders, served on fresh potato rolls with our creamy horseradish sauce. \$18

Crab Cake Sandwich

A traditional broiled Maryland crab cake. Served with a side of our lemon pepper aioli. \$28

Market House Burger

Fresh 7 oz. Fell's Point Meats Angus beef, with lettuce, tomato, pickles and American cheese. Served on a kaiser bun with a side of our Market House sauce. \$16

Bacon Bleu Burger

Fresh Angus beef, with bacon, bleu cheese crumbles, and caramelized onions. Served on a kaiser roll with lettuce and tomato. \$17

Grilled Cheese

Sourdough bread, provolone, cheddar, and American cheese with sliced tomatoes. \$10
Sandwich with a Cup of Tomato Soup. \$14

Impossible Burger

100% vegan burger with tomato and lettuce. Served with a side of our Market House sauce. \$18

Steak & Cheese

Hanger steak, provolone cheese, caramelized onions, and grilled bell peppers, served on a soft sub-style roll. \$15

Reuben Sandwich

The American classic, with corned beef, swiss cheese, fresh sauerkraut, and our own Russian dressing. All grilled between slices of marbled rye bread. \$14

BLT

Applewood bacon, lettuce, and sliced tomatoes, served on toasted sourdough bread, with our house-made Cajun mayonnaise. \$14 **With sliced avocado.** \$16

Buffalo Chicken Sandwich

Tender chicken breast marinated in our buffalo wing sauce and bleu cheese dressing. Battered and fried. Served on a kaiser roll with cole slaw, lettuce, tomato, and bleu cheese crumbles. \$17

Roasted Portobello Mushroom Sandwich

Prepared warm with a basil pesto, marinated tomatoes, provolone cheese and arugula. Served on a ciabatta roll. \$13.00

SPECIALTIES

Po'Boys, sandwiches, & sliders served with chips. Substitute Hand-Cut French Fries for an additional \$3.50 or Sweet Potato Fries for \$4.

Grilled Shrimp

Grilled shrimp and tomatoes served over roasted polenta-parmesan cakes, finished in a lemon butter with a hint of hot sauce. Served with grilled asparagus. \$23

Oyster Po'Boy

Farm raised oysters coated in our special batter for a crunchy light coating, then fried and stuffed into a hoagie roll with crisp lettuce, tomato, pickles, and our remoulade sauce. \$19

Shrimp Po'Boy

These dressed sandwiches are spread with our zesty remoulade, crisp lettuce, pickles, and sliced tomatoes, and topped with crisp, golden shrimp. \$19

Soft-Shell Crab Po'Boy

Whale Chesapeake Bay soft-shell crab, coated in our seasoned batter, then fried. Served on a roll with our zesty remoulade, crisp lettuce, pickles, and sliced tomatoes. \$29

Pan Seared Sea Scallops

Fresh dry packed sea scallops. Served on top of a Spanish Romesco sauce, with an arugula salad with pine nuts, olives, Manchego and lemon dressing. 3 scallops \$17 or 6 scallops \$24

Lobster Roll

Chilled lobster salad served on a toasted, buttered brioche roll. \$30

North Atlantic Salmon

Fresh salmon fillet lightly coated in our Cajun spices, baked and finished with pico de gallo. Served with potato au gratin and grilled asparagus. \$23

Tenderloin Beef Medallions

Three 2oz. choice-cut tenderloin medallions, grilled to your specification. Then plated with potato au gratin & grilled asparagus. Served with a creamy horseradish sauce. \$28

Crab Cake Entree

Lump meat crab cake, seasonal vegetables and our hand cut french fries. Served with a side of our lemon pepper aioli. \$29

Bourbon Street Jambalaya

Shrimp, chicken, andouille sausage, & vegetables cooked in a flavorful Creole sauce and served over rice. \$18

Fish & Chips

Fresh wild-caught cod fillet, tossed in our light corn batter, fried and served with our hand-cut fries and cole slaw. \$20

Pauli's Tenderloin Pasta

Sauteed Choice tenderloin bites, tossed over linguine in a garlic butter, parmesan cream sauce. Served with a baguette \$26

Brazilian Picanha Steak

Choice grilled strip steak, served with Chimichurri & Mojo de Ajo sauces. Then plated with potato au gratin & grilled asparagus \$25

OYSTERS ON THE HALF SHELL

(single / half dozen / dozen)

Island Creek Duxbury, MA · \$4/22/40 **Tall Timbers** · Herring Creek, MD · \$4/20/38
Moon Dancer · Damariscotta, Maine · \$5/27/50 **Chesapeake Locals** · \$3/15/30
Chincoteague Salt Shakers · MD & VA · \$4/22/40 **Blue Point** · Westpoint, CT · \$4/22/40

HOMEMADE SOUPS

cup/bowl

Maryland Crab	\$9/\$12
Clam Chowder	\$8/\$11
Tomato Soup	\$6/\$9
Soup of the Week	\$7/\$10

OYSTER STEW

“Best Oyster Dish 2023”

Annapolis Maritime Museum

Our famous Bay/Thai fusion stew with fresh farm raised Lower Bay Oysters. Served with a baguette. \$15

Cup of Tomato Soup served with fried creamy Mac n Cheese bites \$14

GREENS & BOWLS

Farmers Market Bowl

Grilled chicken, quinoa, tomato, feta cheese, seasonal vegetables, and pumpkin seeds. Served with a side of our honey citrus balsamic vinaigrette. \$16

Mediterranean Bowl

Romaine lettuce, tomatoes, cucumbers, red onions, banana peppers, bell peppers, chick peas and feta cheese. Served with our red wine vinaigrette. \$16

Salmon Cobb Salad

Blackened North Atlantic salmon, crisp bacon, hard-boiled egg, tomato, avocado, and scallions w/creamy herb dressing. \$22

Ahi Poke

*Tamari marinated Ahi sushi tuna, pickled onions, brown rice, cucumber, avocado, ginger, sesame seeds and seaweed salad, served with a side of our sriracha dressing. \$20
Or try it with our seared chili spiced tuna. \$22*

Caesar Salad

Romaine lettuce, parmesan cheese, and home-made croutons, tossed in our creamy Caesar dressing. \$12

Topped with Grilled Chicken	\$16
Topped with Broiled Crab Cake	\$27
Topped with Lobster Meat	\$30
Tenderloin Beef Medallions	\$27
Topped with Grilled Salmon	\$22

KIDS MENU

All items are served with potato chips. Substitute Hand-Cut French Fries for an additional \$3.50 or Sweet Potato Fries for \$4.00.

Chicken Tenders	\$9.50	Hot Dog	\$7.00
Cheese Burger	\$8.50	Grilled Cheese	\$7.50

DESSERTS

Chocolate Mousse

Fluffy, rich chocolate on a sponge cake base. \$9

Smith Island Chocolate Cake

*Layered Maryland Tradition. \$8
Pair with Gelato for an additional \$4.*

Gelato

*Small \$5.50 / Large \$7.50
Ask your server about today's flavors.*

Chocolate Temptation Cake

Layers of chocolate cake, filled with hazelnut cream & hazelnut crunch. \$9

**Now Serving Our Full Menu Till 10:00PM
Every Friday & Saturday Evening**



ANNAPOLIS MARKET HOUSE

SPECIALTY BOARDS

Great to share with your table, or as a meal

Poached Pear & Elk Sausage Board

Whipped honey goat cheese, blueberry infused elk sausage, and spiced poached pear on our house made crostini. Served with our arugula salad with pine nuts, parmesan cheese, and a lemon vinaigrette dressing. \$20

Cheese & Charcuterie Board

Two meats & two cheeses, with a selection of nuts, seasonal fruit, and honey. Served with house-made crostini. \$23

Smoked Salmon Board

Locally smoked salmon from Ivy City Smokehouse. Served with a creamy dill dip, pickled onions, shaved cucumbers, and house-made crostini. \$18

Mediterranean Board

Traditional hummus, drizzled with chili oil, Tzatziki, roasted tomato, marinated feta cheese, rice filled dolmas, olives, crisp vegetables, and Naan bread. \$17

Lobster Avocado Board

Lobster meat tossed with avocado, fresh lemon juice, & spices. Served on our toasted crostini. Served with an arugula salad with pine nuts, parmesan cheese & a lemon vinaigrette dressing. \$30

Fried Oyster Wrap Board

6 crispy fried local oysters nestled in bib lettuce with our house made remoulade, topped with pickled onions, sliced radish and scallions. \$18

Seared Ahi Tuna Board

Seared chili spiced tuna finished with a fresh mango salsa, avocado creme, and house-made tortilla chips. \$22