

HOMEMADE SOUP

(cup / bowl)

Maryland Crab	\$10/\$13
Clam Chowder	\$8/\$11
Tomato Soup	\$7/\$9
Soup of the Week	\$8/\$10

Ask your server for details.

OYSTER STEW

"Best Oyster Dish 2023"

Annapolis Maritime Museum

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

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. \$17

Mediterranean Bowl

Romaine lettuce, tomatoes, cucumbers, red onions, banana peppers, bell peppers, chickpeas, and feta cheese. Served with our red wine vinaigrette. \$17

Caesar Salad

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

With Grilled Chicken	\$17
With Grilled Salmon	\$23
With Broiled Crab Cake	\$28
With Beef Medallions	\$26
With Lobster Meat	\$31

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. \$22
Or try it with our seared chili-spiced tuna. \$23

Salmon Cobb Salad

Blackened North Atlantic salmon, crisp bacon, bleu cheese, hard-boiled egg, tomato, avocado, and scallions with house-made green goddess dressing. \$24

Summer Beet Salad

Mixed greens with marinated beets, orange slices, watermelon, feta cheese, red onions, and pistachios. Served with a citrus vinaigrette. \$17

Small Side Salad

Your choice of caesar or garden side salad \$8

DESSERTS

Chocolate Temptation Cake

\$9

Key Lime Cheesecake

\$7

Mango Cake

\$9

Smith Island Chocolate Cake

\$9

Pair with Gelato additional \$4

Gelato

One Scoop \$6 or Two Scoops \$8
Ask your server about today's flavors.

A 20% gratuity will be added to tables of 6 or more.
A portion of all gratuities is shared with our kitchen staff and essential workers to support the culture of teamwork here at The Market House.

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.

Chicken Tenders	\$10	Hot Dog	\$7
Cheese Burger	\$9	Grilled Cheese	\$8

Good food.

We have it.

Great view.

We have it.

Live music.

We have it.

DJ Night.

We have it.

Trivia Night.

We have it.

Event space.

We have it.

Catering.

Yep.

Good people.

You know it.

Love this town.

Love this place.

ANNAPOLIS MARKET HOUSE

ANNAPOLIS
MARKET HOUSE

DAILY MENU

25 MARKET PLACE
ANNAPOLISMARKETHOUSE.COM

RAW BAR & STARTERS

OYSTERS ON THE HALF SHELL

(single / half dozen / dozen)

38° North · St. Mary's County, MD · \$4/20/38

Blue Point · Westpoint, CT · \$4/22/40

Chesapeake Locals · (limited availability) · \$3/15/30

Chincoteague Salt Shakers · MD & VA · \$4/22/40

Tall Timbers · Herring Creek, MD · \$4/20/38

Wellfleet · Cape Cod, MA · \$4/22/40

Ask server for special selections.

Crab Dip

Blue crab baked in a combination of cheeses. Served with a French baguette. \$16

Chesapeake Wings

8 jumbo fried wings with choice of Old Bay seasoning or hot sauce. \$15

Fried Pickles

Served with ranch dressing and sriracha aioli. \$10

Roasted Oysters

6 local oysters roasted with a lemon garlic sauce. Topped with Parmesan cheese and gremolata. \$20

Pan-Seared Sea Scallops

4 sea scallops served over Romesco sauce with an arugula salad. \$18

Steamed Spiced Shrimp

1/2 pound of Gulf shrimp, seasoned with onions and Old Bay. \$14

Steamed Clams

Atlantic littlenecks, steamed in butter, garlic, lemon, chili peppers, and tarragon. Served with a French baguette. \$18

Steamed Mussels

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

Seasonal House Crostini

House-made crostini topped with cherry jam, melted brie, strawberries, and toasted prosciutto. Finished with walnuts and arugula. \$14

HOUSE SPECIALTIES

Lobster Ravioli

Lobster ravioli in a lemon butter cream sauce with garlic, chives, shallots, and Parmesan. Sprinkled with gremolata. Served with a French baguette. \$26

Grilled Shrimp

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

Clams Linguine

Atlantic littleneck clams in a white sauce with garlic, shallots, chives, dried red chili peppers, and tarragon. Served with a French baguette. \$19

Cajun Brown Butter Scallops

Dry packed sea scallops coated in Cajun spices and pan-seared in olive oil with a lime, brown butter sauce. Served over coconut, lime, cilantro rice with mango salsa. \$24

Mediterranean Garlic Shrimp

Jumbo shrimp sautéed in garlic, white wine, lemon, capers, and butter. Served over linguine. \$19

North Atlantic Salmon

Fresh salmon fillet lightly coated in our Cajun spices, baked and finished with pico de gallo. Served with roasted red potatoes and grilled asparagus. \$24

Crab Cake Entree

Lump meat crab cake, seasonal vegetables, and our hand-cut French fries. Served with a side of our lemon-pepper aioli. \$32

Bourbon Street Jambalaya

Shrimp, chicken, andouille sausage, and vegetables cooked in a flavorful Creole sauce and served with 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

Tenderloin Beef Medallions

Three 2 oz. choice-cut tenderloin medallions, grilled to your specification. Served with roasted red potatoes, grilled asparagus, and a creamy horseradish sauce. \$26

Brazilian Picanha Steak

Choice grilled strip steak, served with roasted red potatoes, grilled asparagus, and chimichurri and mojo de ajo sauces. \$26

Pauli's Pasta

Sauteed choice-cut tenderloin bites or shrimp, tossed over linguine in a garlic butter, Parmesan cream sauce. Served with a French baguette.

With Choice-Cut Tenderloin \$26
With Jumbo Shrimp \$21

CHESAPEAKE PO'BOYS

These dressed sandwiches are spread with our zesty remoulade, crisp lettuce, pickles, and sliced tomatoes. Seafood is lightly coated in our seasoned batter and fried. Served on a sub roll.

Shrimp Po'Boy

With crisp, golden shrimp. \$19

Oyster Po'Boy

With farm-raised oysters. \$19

Soft-Shell Crab Po'Boy

With Whale Chesapeake Bay soft-shell crab. Served on a potato roll. \$29

Rockfish Po'Boy

With Chesapeake Bay rockfish. \$23

SANDWICHES

All items served with potato chips.

Substitute hand-cut French fries for an additional \$3.50 or sweet potato fries for \$4.

Side of Hand-Cut Fries small \$6/large \$8 Side of Sweet Potato Fries small \$7/large \$9

Crab Cake Sandwich

A traditional broiled Maryland crab cake with a side of our lemon pepper aioli. Served on a potato roll. \$30

Market House Burger

Fresh Angus beef, with lettuce, tomato, pickles, and American cheese. Served on a potato roll 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 potato roll with lettuce and tomato. \$17

Black Bean Burger

100% vegan burger served with lettuce, tomato, avocado, and pickled onion. Served on a local, vegan potato roll. \$13

Roasted Portobello Mushroom Sandwich

Prepared warm with a basil pesto, marinated tomatoes, provolone cheese, and arugula. Served on a ciabatta roll. \$13

Lobster Roll

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

Buffalo Chicken Sandwich

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

Grilled Chicken Sandwich

Marinated chicken breast, grilled and served with garlic aioli, bacon, tomato, lettuce, and avocado. Finished with hot honey. \$17

Grilled Cheese

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

BLT

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

Salmon BLT Sandwich

Salmon fillet dusted in our Cajun spices, pan-seared and served with applewood bacon, lettuce, sliced tomatoes, and avocado, served on toasted sourdough bread with our green goddess sauce. \$19

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

Roasted Turkey Sandwich

Roasted turkey breast with sweet onion jam, cheddar cheese, arugula, and jalapeño. Served on a ciabatta roll. \$14

Tenderloin Sliders

Two choice cut tenderloin sliders with our creamy horseradish sauce and arugula. Served on potato slider rolls. \$20

Steak & Cheese

Hanger steak, provolone cheese, onions, and grilled bell peppers. Served on a sub roll. \$15

Muffaletta

A classic New Orleans sandwich with cured meats, provolone cheese, and a zesty olive relish. Served on a ciabatta roll. \$18