

# Signature Cocktails

**Signature Frozen Drinks** All 10.50

**Cosmopolitan** All 10.50

An Annapolitans' Classic! A blend of Smirnoff Citrus, Triple Sec, and Cranberry Juice.

**Shaken "Pickled" Bloody Mary**

Our own special Bloody Mary Mix, Vodka and Pickled Greens, Red, Yellow Peppers, Cucumber and Green Beans.

**Last of the Mojito**

Tangy refresher crafted with premium Muddled Mint and Lime, Bacardi Superior, Simple Syrup and Sprite.

**Coconut Mojito**

Crafted with premium Muddled Mint and Lime, Admiral Nelson Rum, Simple Syrup and Coconut water.

**Chocolate Martini**

A blend of dark Godiva Chocolate liqueur, Vodka, and Kahlua.

**Middleton's Dirty Martini**

An intriguing mix of Ketel One Vodka and Olive Juice, garnished with olives.

# Middleton's Classics

**Category 3: Dark and Stormy** 8.75

Delicious Bermuda concoction of Gosling's Black Seal Rum, Ginger Beer and a squeeze of lime.

**The Orange Crush** 9.95

Juice from a fresh squeezed orange, Smirnoff Orange Vodka, and Sprite, shaken and served.

**Grapefruit Crush** 9.95

Finlandia Grapefruit infused with Ruby Red Grapefruit Juice and topped off with Sprite.

**Middleton's Electric Lemonade** 9.25

Smirnoff Citrus Vodka, Blue Curacao mixed with our homemade lemonade.

**Stoli Ice Pick** 7.95

Refreshing Ice Tea mixed with your choice of Stoli Vodka.

**The Holy Molé** 8.25

Hot Chocolate, Absolute Pepper, Amaretto, touch of Cayenne & dollop of Whipped Cream

**Award Winning 2011 & 2012 Irish Coffee** 8.25

Coffee with Tullamore Dew Irish Whiskey, Sugar cube and homemade whipped cream. "Give every man his dew"

**The Fly Trap** 8.95

Sweet Tea Vodka, Grand Mariner, Sour mix, splash of Sprite and a lemon garnish.

**Hot Ginger Toddy** 8.95

Maker's Mark Bourbon, Ginger Liquor (Domaine de Canton Ginger) Touch of honey, served hot with lemon garnish.

**Middleton Irish Whiskey - Very Rare** 22.50

Neat

# Beverages

**Coffee or Tea Iced Tea or Sodas** 3.50

**Milk or Juice** 4.25

**Hot Cocoa** 4.50

**Lurisia - Still** 8.95

**Lurisia - Sparkling** 8.95

Origin Date March 2017

# Wines by the Glass

|  | Glass         | Bottle |
|--|---------------|--------|
| <b>Domaine Chandon, Brut, California</b>   | Split (187mL) | 11     |
| <b>Tiamo, Brut Prosecco Italy</b>  | Split (187mL) | 8      |
| <b>Casa Lapostolle, Sauvignon Blanc, Central Valley, Chile</b>   |               | 7 28   |
| Crisp with light minerality and hints of apricot and lemon zest  |               |        |
| <b>Starmont" by Merryvale, Sauvignon Blanc/Semillon, Napa Valley, CA</b>                                   |               | 9 36   |
| Medium bodied with hints of French oak, tangerine, lemon grass, and slate.                                 |               |        |
| <b>Santi, Pinot Grigio, Italy</b>  |               | 9 36   |
| Crisp lemon and tropical fruit with well-rounded lemongrass and herbal flavors                             |               |        |
| <b>Simonnet Febvre, 100 series Chardonnay, France</b>  |               | 8 32   |
| Roundness and subtle note of citrus, pear and limes.   |               |        |
| <b>Kendall Jackson, Chardonnay, California</b>   |               | 10 40  |
| Full bodied American Oak that gives this wine a buttery, creamy flavor with hints of citrus                |               |        |
| <b>The Federalist, Russian River Valley, California</b>  |               | 12 42  |
| Fresh lemon zest and touch of cinnamon. Barrel fermented with 30 % new oak for a bold, rich flavor         |               |        |
| <b>Heinz-Eiffle, Riesling, Spatlese, Germany</b>   |               | 8 32   |
| Crisp peach and citrus with a sweet finish   |               |        |
| <b>Angeline, Pinot Noir, California</b>  |               | 9 36   |
| Bright cherry and raspberry aromas with a velvety texture, and hints of gentle spice.                      |               |        |
| <b>Vina Bujanda, Crianza, Roja, Spain</b>  |               | 8 32   |
| Dry medium body with a balance of bilberries ripe blackberries and a touch of spice                        |               |        |
| <b>Edna Valley Vineyards, Merlot, Central Coast, CA</b>  |               | 9 36   |
| Full mouth feel with hints of cocoa powder, anise, black cherry, and leather, finished With subtle tannins |               |        |
| <b>Terrazas, Malbec, Argentina</b>   |               | 8 32   |
| Cherry, plum and raisin mixed with hints of vanilla and toasted coconut                                    |               |        |
| <b>Louis M Martini, Cabernet Sauvignon, Sonoma California</b>  |               | 11 44  |
| Medium-bodied with notes of boysenberry, mulberry, and toffee on the finish with subtle tannins            |               |        |
| <b>Hope Estate "Basalt Block", Shiraz, Hunter Valley, Western Australia</b>                                |               | 9 36   |
| Full bodied pepper and spice and hints of cherries and dark fruit  |               |        |
| <b>House Wines-</b> Merlot, Cabernet, White Zinfandel, Chardonnay and Pinot Grigio                         |               | 6      |

# Flights

Can't decide on a Glass of Wine or Draft Beer? Try our Flights. Ask your server for list.

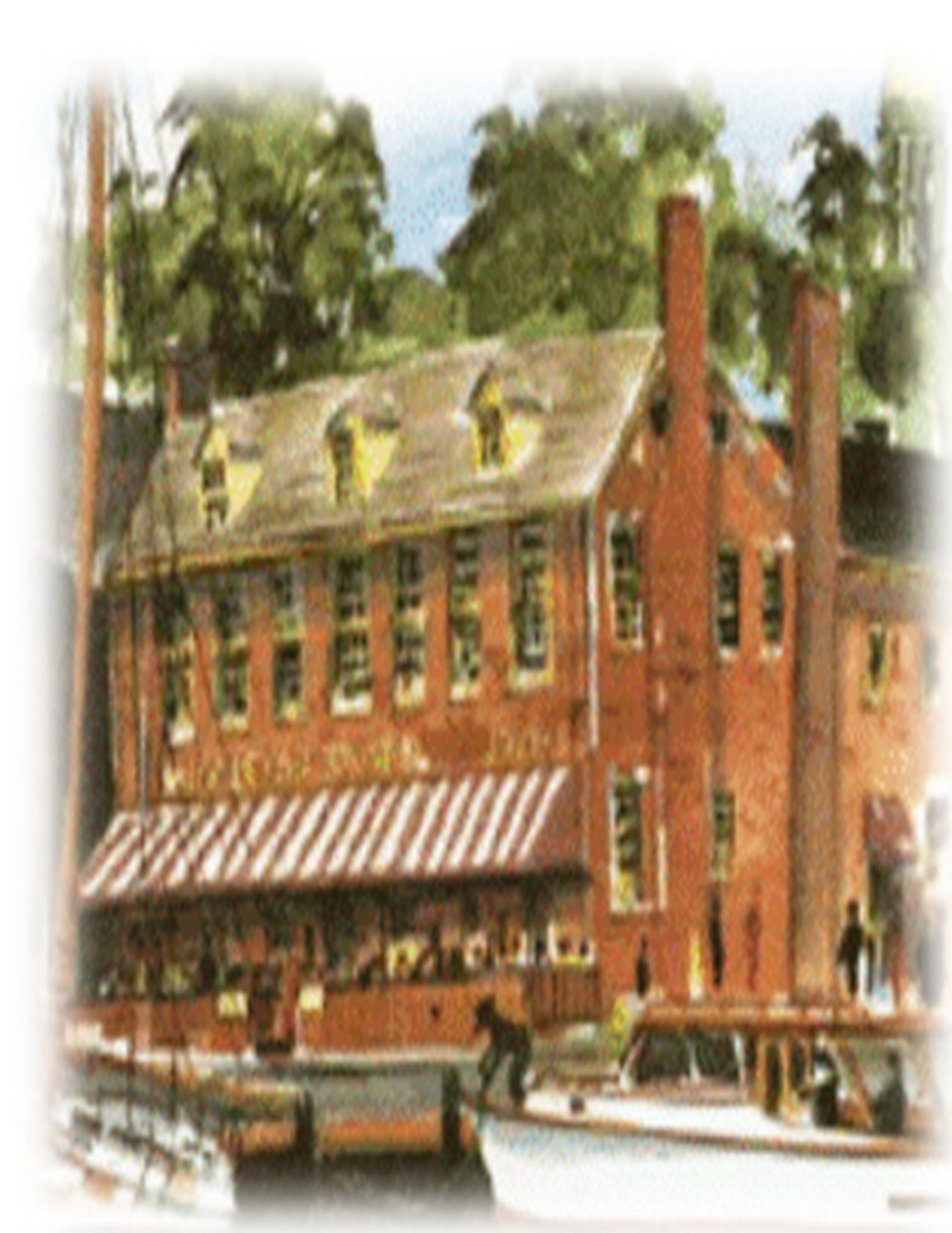
|                    |  |       |
|--------------------|--|-------|
| <b>Wine Flight</b> | 2 oz. portion of any 3 varietals             | 11.95 |
| <b>Beer Flight</b> | 4 oz. portion from a select list of 4 drafts | 7.95  |

These Wines will not be given the 1/3 off on Wednesday Nights

\*\*This List is Subject To Change. \*\*For additional wines, please see our Wine List.

# Desserts

|   |       |  |      |
|---|-------|--|------|
| <b>-House Specialty- Crème Brulee</b>   | 7.25  | <b>New York Cheesecake</b>   | 6.25 |
| Creamy Crème Brulee flecked with vanilla bean and caramelized to perfection.  |       | Made with real cream cheese, whole eggs, sour cream and vanilla, in a graham cracker crust.                  |      |
| <b>Strawberry Zabaglione</b>  | 8.25  | <b>Strawberry Shortcake</b>  | 7.25 |
| Custard made with brandy, Kirschwasser and Galliano, served over fresh strawberries.  |       | Freshly homemade sweet biscuits filled with marinated strawberries and whipped cream with fresh mint leaves. |      |
| <b>-Tablesides For Two- Banana's Foster</b>   | 18.50 | <b>Lovin Spoonful Chocolate Cake</b>   | 6.00 |
| Bananas are caramelized in a bubbling pan of brown sugar, butter, Crème de Banana, spiced rum, and Cinnamon, served over ice cream.                 |       | An intensely decadent double chocolate cake... Need we say more?   |      |
| <b>Cherry's Jubilee</b>   | 19.25 | <b>Chocolate Mousse</b>  | 9.00 |
| A delicate mix of brandy, Cherry Kirschwasser, cherries, confection sugar and comstarch, butter and cherry juice, flambé and served over ice cream. |       | Light, delicate and velvety smooth Mousse.   |      |
|   |       | <b>From The Freezer- Mile High Sundae</b>  | 7.25 |
|   |       | Brownie and ice cream twice layered and topped with chocolate syrup, whipped cream and cherries.             |      |



# Middleton Tavern

## Dinner

Celebrating Since

1968

Please Visit our website at [middleton tavern.com](http://middleton tavern.com)!

We accept Visa, Master Card and Discover Cards only. ATM on premise

## Raw Bar

|  |   |
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|  | <b>Middleton's Famous Shooters</b><br><b>Oyster Shooter 2.25 Add Middleton Oyster Ale .95¢</b><br><b>Shrimp Shooter 4.00 Add Vodka 2.00</b> |
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~Please Allow Extra Time For All Raw Bar Orders~  
 \*To steam order & serve with drawn butter. 1.00

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| <b>Special Baked Oyster of the Day</b> M/P<br>Ask your server.   | <b>Raw Clams</b> * Topnecks or Littlenecks<br>Shucked fresh to order. Served with cocktail or Champagne Mignonette.           |
| <b>Maryland Choptank River</b> ea. 2.95<br>Oysters shucked fresh to order. Served with cocktail or Champagne Mignonette.   | <b>1/2 Dozen</b> 8.50<br><b>Steamed Topnecks or Littlenecks</b>   |
| <b>Middleton's House Oysters</b> *<br>Shucked Fresh. Served with Cocktail or Champagne Mignonette.   | <b>Clams Baker's Dozen</b> 17.25<br>Served with lemon and melted Butter.  |
| <b>1/2 Dozen</b> 8.95<br><b>Steamed Mussels</b> 12.25<br>House specialty! Steamed to order with garlic, white wine, tomatoes, herbs and shallots. Served with JO spice and drawn butter. | <b>Steamed Shrimp</b><br><b>1/4 lb</b> 8.95 <b>1/2 lb</b> 16.95<br>Steamed to order, served with J.O. Spice & Cocktail sauce. |
| <b>Oysters Rockefeller</b> 13.50<br>Fresh shucked Oysters with a traditional spinach mixture, finished with Hollandaise.   | <b>Clams Casino</b> 12.95<br>Fresh clams baked with peppers, garlic, bacon & Italian breadings.                               |
|  | <b>Smoked Blue Fish</b> 12.95<br>Chesapeake's finest smoked fish served with lemon, crackers, and white pepper sauce.         |

## The Steampot

(Please no substitutions)

All Steam Pots served with Red Potatoes, Andouille Sausage and Corn on the Cob

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| <b>Steam Pot For One</b> 37.50<br>Enjoy 2 Cluster of Snow Crab Legs and Shrimp. | <b>Steam Pot For Two</b> 64.95<br>Enjoy 4 Clusters of Snow Crab Legs and Shrimp. |
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## Appetizers

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| <b>Crab Balls</b> M/P<br>Miniature version of our broiled jumbo lump crab cake. Served with Cocktail and Tartar sauces, cracker and lemons .  | <b>Fried Calamari</b> 13.50<br>Fresh calamari served over Mesclun with Chipotle Aioli and Plum Sauce.  |
| <b>Seafood Tower for Two</b> 23.95<br>Fresh calamari, Oysters Rockefeller, Clams Casino, grilled shrimp & scallops over cucumber salad.   | <b>Cold Smoked Salmon</b> 11.95<br>Served with homemade chive butter, Creme Fraiche, and dark Irish soda bread, garnished with capers, dill, and red onions.             |
| <b>Tuna Nachos</b> 16.95<br>Crispy fried wonton chips, sesame seed crusted Yellow Tuna, seared rare, with seaweed salad and drizzled with Cusabi Cream and spicy Asian soy sauce garnished with pickled ginger. | <b>Sesame Seared Tuna</b> 15.25<br>Crusted Yellow Fin Tuna seared rare and served with Asian noodles, pickled ginger, cusabi cream then drizzled with a honey soy glaze. |
| <b>Tokyo Tuna Tartar</b> 13.95<br>Diced Ahi tuna, diced avocado, minced shallots, chive, mixed with a Sriracha lemon oil, then finished with a Ponzu sauce.   | <b>Fried Green Tomatoes</b> 9.25<br>Topped with eggplant Confit, Marinara sauce and Mozzarella cheese.   |
| <b>Hot Crab Dip</b> 12.95<br>Lump crab folded with cream cheese, cheddar cheese & seasonings. Served with crackers.   | <b>Oyster Puffs</b> 9.00<br>(4) oysters lightly battered then fried. Served with Chipotle Aioli.   |

## Soups & Salads

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| <b>A Middleton Tradition</b><br><b>Caesar or Spinach Salad Prepared Table Side for Two</b><br><b>13.50 per person</b> |
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| <b>Maryland Crab</b> 8.50   | <b>Soup Du Jour</b> M/P  |
| <b>Middleton's Chili</b> 7.50   | <b>Cuban Black Bean</b> 6.95   |
| <b>Baby Lettuce Salad</b> 8.95<br>Baby lettuce with Macadamia nuts, garlic croutons, Goat cheese, tossed with grilled Peach Honey-Lime vinaigrette.   | <b>Classic Caesar Salad</b> 8.75<br>Romaine lettuce tossed with Parmesan cheese, croutons our classic Caesar dressing.   |
| <b>Spinach Salad</b> 8.95<br>Spinach tossed with mushrooms, Parmesan cheese & croutons in a traditional dressing.   | <b>Seafood Caesar Salad</b> 17.95<br>Classic Caesar salad, topped with lump crab, Gulf shrimp, and Sea scallops. Finished with capers, diced tomato, and Kalamata olives.              |
| <b>Stacked Caprese Salad</b> 11.95<br>Sliced tomato, Italian Mozzarella cheese and fresh basil, layered together and Finished with olive oil, balsamic vinaigrette. Garnished with cracked Black pepper and capers. | <b>Bartenders Cobb</b> 12.95<br>"Shake it up Baby"<br>Baby greens, hard boiled egg, tomato, chopped bacon, Blue cheese, cucumber, grilled chicken, avocado, and tangerine vinaigrette. |

Add On's For All Salads: **Chicken, Crab or Jumbo Shrimp** M/P

## Seafood

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| <b>Pan Seared Rockfish</b> 34.95<br>Chesapeake Striped Bass pan seared, topped with sautéed lump crab meat, mushrooms served over a Mesclun salad Vinaigrette.     | <b>Whole Maine Lobster</b> M/P<br>2 lbs. to 3 lbs. Whole Maine Lobster, steamed and served with lemon and drawn butter.   |
| <b>Stuffed Filet of Sole</b> 30.95<br>Fresh Filet stuffed with crab, spinach and mushrooms, lightly breaded and baked with Tarragon butter. Served with Asparagus. | <b>Salmon Oscar</b> 31.95<br>Combines the prestige of jumbo lump crab, asparagus and a fresh Asiago herb breaded Salmon fillet, served with Anson Mills grits and popcorn rice with white wine cream sauce. |
| <b>Seafood Crepes</b> 26.95<br>Middleton Tavern Classic since 1968. Crab, shrimp, scallops & fresh herbs in a brandy sherry cream sauce.                           | <b>Crab Middleton</b> 35.95<br>Our version of Crab Imperial. jumbo lump crab mixed with celery, onions, mushroom, and Pimentos. Served with potatoes and vegetables.  |
| <b>Stuffed Flounder</b> 35.95<br>Flounder stuffed with our Crab Middleton and broiled. Served with rice and vegetables.  | <b>Seared Soft Shell Crabs</b> 27.00<br>Seared soft shell crabs topped with sautéed lump crab meat and mushrooms. Served over Mesclun salad vinaigrette.  |

## Extras

|   |      |                                       |      |
|---|------|---------------------------------------|------|
| Creamy Anson Mills Grits & Popcorn Rice | 4.95 | Fries w/Blue Crab Gravy               | 7.95 |
| Creamed Spinach                         | 5.25 | Baked Sweet Potato w/ Cinnamon Butter | 5.50 |
| Mashed Potatoes                         | 5.25 | Vegetables of the Day                 | 4.95 |
| Herb Rice                               | 3.75 |                                       |      |

For all split plates we charge a 3 dollar fee. There is a 18% gratuity for all parties of 7 or more. We accept Visa, Master Card and Discover Cards only. ATM on premise. No split checks for 6 or more people.

## Steak

-Our steaks are basted in melted butter then seared and grilled-  
 All Entrees are served with freshly baked bread and your choice of:  
**Cuban Black Bean Soup or House Salad,**

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| <b>Capital Prime Filet</b> 39.50<br>Eight ounce Filet Mignon topped with green peppercorn sauce, served with potato and a side.  | <b>New York Strip</b> M/P<br>USDA Prime aged 45 days with Maitre d Hotel butter. Served with spicy aioli fried potatoes.   |
| <b>Center Cut Rib Eye</b> 36.95<br>A sixteen ounce cut seasoned with Prime Rub, seared and , drizzled with Blackberry Ginger Balsamic, served with Spicy Aioli fried potatoes. | <b>Veal Francaise</b> 26.95<br>Lightly floured with Parmesan and Panko breading. Finished with a white wine lemon sauce, served over Angel Hair pasta.   |
| <b>Filet Mignon Oscar</b> 39.50<br>Tenderloin Medallions served with lump crab meat, Asparagus, and topped with Béarnaise sauce.   | <b>Veal Parmesan</b> 27.50<br>Breaded Veal served with a Marinara sauce, Angel Hair pasta and a small vinaigrette salad.   |
| <b>Prime Rib ~ Fri &amp; Sat night only</b><br>Tempting prime cuts, slowly oven roasted with Au Jus sauce. Served with mashed potatoes.  | <b>Chateaubriand</b> M/P<br>Presented Tableside for Two<br><b>Presented Allow 25 Minutes</b><br>Magnificent 20 ounce center-cut tenderloin with Béarnaise, duchess potatoes, steamed broccoli, onions and carrots. |
| <b>Signature Cut</b> 14 ounce 36.50  | <b>Add On for any Steak Entrée:</b><br>Crab Cake – Broiled or Fried M/P<br>Cocktail Shrimp (2) – Sautéed/Broiled M/P<br>Jumbo Lump Crab Meat – Sautéed/Broiled M/P   |
| <b>Steak Diane</b> 39.50<br><b>Middleton Classic!</b><br>Beef Tenderloin medallions sautéed with chives, mustard, lemon, parsley, brandy, and sherry.                          |  |

## Pasta

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| <b>Fettuccini Alfredo</b> 22.50<br><b>Parmigiano-Reggiano</b><br>Fettuccini tossed with Prosciutto and peas, in a cream sauce. | <b>Tagliarini al Limon</b> 15.95<br>Pasta with lemon sauce - fresh Tagliarini tossed with sweet butter, lemon zest, grated Parmigiano-Reggiano, salt, and freshly ground pepper. |
|  | <b>Penne Pasta with Vodka Crab Sauce</b> 17.95<br>Crab meat with sautéed shallots, garlic, red pepper flakes with Marinara, heavy cream, Parmesan cheese, and fresh Basil.       |

## Sandwiches

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| <b>Crab Cake Sandwich</b> M/P<br>Jumbo lump crab cake with an Imperial sauce then broiled. Served with lettuce, tomato, served on a toasted roll with fries. | <b>Prime Burger</b> 10.50<br>Angus beef, aged 45 days, blended with house spices with lettuce, tomato, onions and pickles served atop a butter toasted roll with fries. |
| Add Cheese 1.00  | Add Cayenne bacon 1.00  |

Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food-borne illness especially if you have certain medical conditions.  
 March 2017