

Signature Cocktails

Signature Frozen Drinks	All 10.50
Cosmopolitan An Annapolitans' Classic! A blend of Smirnoff Citrus, Triple Sec, and Cranberry Juice.	All 10.50
Shaken "Pickled" Bloody Mary Our own special Bloody Mary Mix, Vodka and Pickled Greens, Red, Yellow Peppers, Cucumber and Green Beans.	
Last of the Mojitos 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 Delicious Bermuda concoction of Gosling's Black Seal Rum, Ginger Beer and a squeeze of lime.	8.75
The Orange Crush Juice from a fresh squeezed orange, Smirnoff Orange Vodka, and Sprite, shaken and served.	9.95
Grapefruit Crush Finlandia Grapefruit infused with Ruby Red Grapefruit Juice and topped off with Sprite.	9.95
Middleton's Electric Lemonade Smirnoff Citrus Vodka, Blue Curacao mixed with our homemade lemonade.	9.25
Stoli Ice Pick Refreshing Ice Tea mixed with your choice of Stoli Vodka.	7.95
The Holy Molé Hot Chocolate, Absolute Pepper, Amaretto, touch of Cayenne & dollop of Whipped Cream.	8.25
Award Winning 2011 & 2012 Irish Coffee Coffee with Tullamore Dew Irish Whiskey, Sugar cube and homemade whipped cream. "Give every man his dew"	8.25
The Fly Trap Sweet Tea Vodka, Grand Mariner, Sour mix, splash of Sprite and a lemon garnish.	8.95
Hot Ginger Toddy Maker's Mark Bourbon, Ginger Liqueur (Domaine de Canton Ginger) Touch of honey, served hot with lemon garnish.	8.95
Middleton Irish Whiskey - Very Rare Neat	22.50

Ask your Server about our Deep Eddy Drinks!

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

Wines by the Glass

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

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

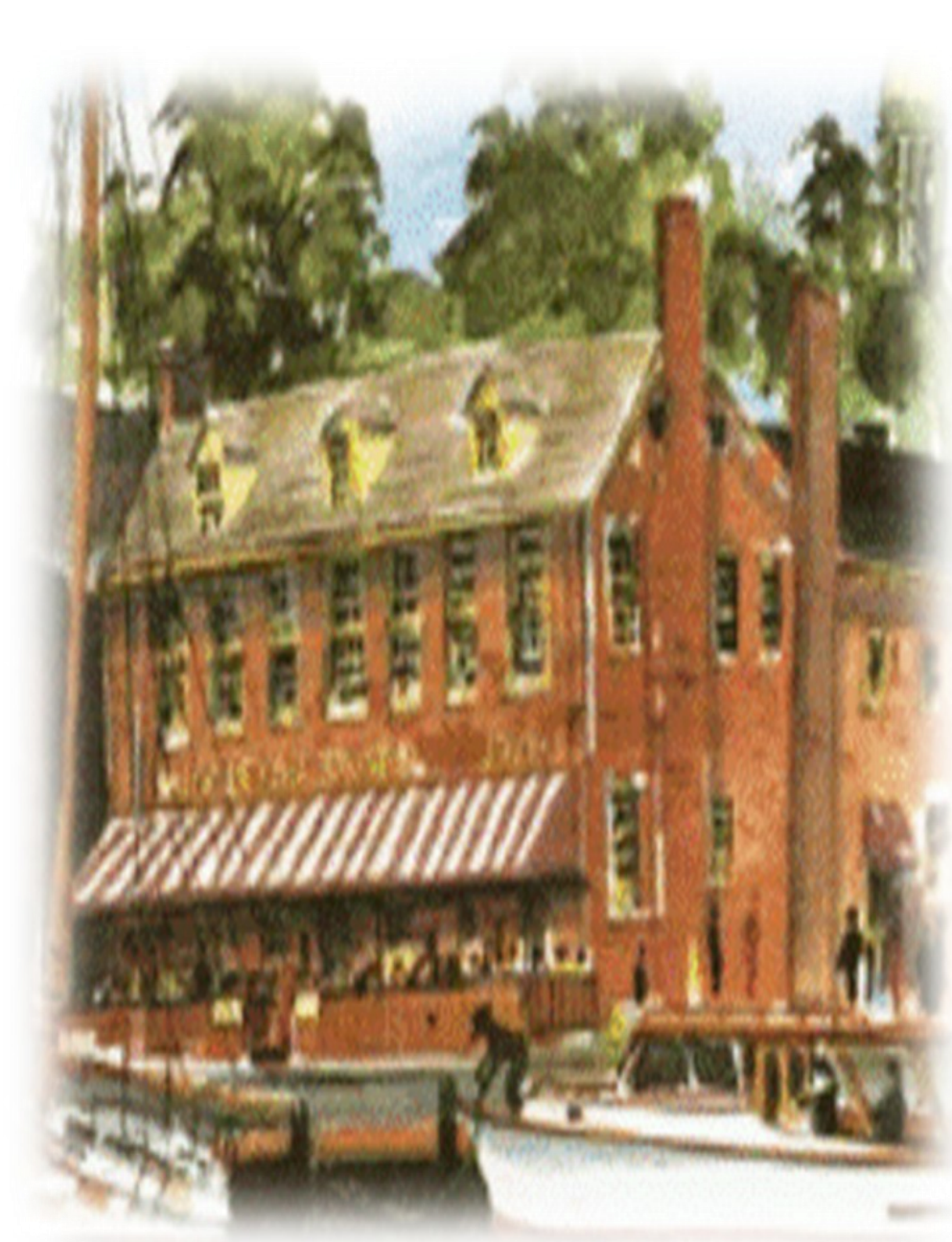
Flights

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

Wine Flight 2 oz. portion of any 3 varietals	11.95
Beer Flight 4 oz. portion of a select list of 4 drafts	7.95

Desserts

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



Middleton Tavern

Lunch

Celebrating Since

1968

Please Visit our website at middletontavern.com!

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

Raw Bar

~Please Allow Extra Time For All Raw Bar Orders~

* To steam order and serve with drawn butter. 1.00

Middleton's Famous Shooters	
	Oyster Shooter 2.25 Add Middleton Oyster Ale .95¢ Shrimp Shooter 4.00 Add Vodka 2.00

Special Baked Oyster of the Day

Ask your server.

Maryland Choptank River

Oyster shucked fresh to order. Served with cocktail or Champagne Mignonette.

Middleton's House Oysters *

Shucked Fresh. Served with Cocktail or Champagne Mignonette.

1/2 Dozen

8.95

Steamed Mussels

12.25

House specialty! Steamed to order with garlic, white wine, tomatoes, herbs and shallots. Served with JO spice, and drawn Butter.

Oysters Rockefeller

13.50

Fresh shucked oysters with a traditional spinach mixture, finished with Hollandaise.

Raw Clams * Topnecks or Littlenecks

Shucked fresh to order. Served with cocktail or Champagne Mignonette.

1/2 Dozen

8.50

Steamed Topnecks or Littlenecks

17.25

Clams Baker's Dozen *

Served with Lemon and melted butter.

Steamed Shrimp

1/4 lb 8.95 1/2 lb 16.95

Steamed to order, served with J.O. spice & Cocktail Sauce.

Clams Casino

12.95

Fresh Clams Baked with Peppers, Garlic, Bacon & Italian breading.

Smoked Bluefish

12.95

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

Steam Pot For One	37.50	Steam Pot For Two	64.95
Enjoy 2 Clusters of Snow Crab Legs and Shrimp.		Enjoy 4 Clusters of Snow Crab Legs and Shrimp.	

Appetizers

Crab Balls

M/P

Miniature version of our Jumbo Lump Crab Cake. Served with Cocktail and Tartar sauce, cracker, and lemons.

Seafood Tower for Two

23.95

Fresh calamari, Oysters Rockefeller, Clams Casino, grilled Shrimp & Scallops over Cucumber salad.

Tuna Nachos

16.25

Crispy fried wonton chips, sesame seed crusted Yellow fin Tuna, seared rare, with seaweed salad and drizzled with Wasabi Cream and spicy Asian soy sauce. Garnished with pickled ginger.

Fried Green Tomatoes

9.25

Topped with Eggplant confit, Marinara Sauce and Mozzarella cheese.

Tokyo Tuna Tartar

13.95

Diced Ahi tuna, diced avocado, minced shallots, chive, mixed with a Sriracha lemon oil, then finished with a Ponzu Sauce.

Hot Crab Dip

12.95

Lump crab folded with cream cheese, Cheddar cheese & seasonings. Served with crackers.

Fried Calamari

13.50

Fresh Calamari served over Mesclun with Chipotle Aioli and Plum Sauce.

Cold Smoked Salmon

11.95

Served with homemade chive butter, Creme Fraiche, and Dark Irish soda bread, garnished with Capers, dill, and red onions.

Sesame Seared Tuna

15.25

Crusted Yellowfin Tuna seared rare and served with Asian noodles, pickled Ginger, Cusabi Cream then drizzled with a Honey Soy Glaze.

Oyster Puffs

9.00

(4) oysters lightly battered then fried. Served with Chipotle aioli.

Soups & Salads

Shrimp Salad

14.95
Shrimp, celery, spices, mayonnaise, served with egg wedges & tomato slice on a bed of lettuce with olives.

Crab Salad

15.95
Jumbo lump crab meat, celery, spices, mayonnaise, served with egg wedges & tomato slice on a bed lettuce with olives.

Shrimp and Crab Salad Platter

16.50
Crab and shrimp salads served on bed of lettuce, served with egg wedges, tomato slices and olives.

To add Bun for Crab or Shrimp Salads 1.00

Maryland Crab	8.50	Soup Du Jour	M/P
Middleton's Chili	7.50	Cuban Black Bean	6.95

Baby Lettuce Salad

8.95
Baby lettuce with Macadamia nuts, garlic croutons, Goat cheese, tossed with grilled Peach Honey-Lime Vinaigrette.

Spinach Salad

8.95
Spinach tossed with mushrooms, Parmesan cheese & croutons in a traditional dressing.

Seafood Caesar Salad

17.95
Classic Caesar salad, topped with lump crab, Gulf shrimp, and Sea scallops. Finished with Capers, diced tomato, and Kalamata olives.

Classic Caesar Salad

8.75
Romaine lettuce tossed with Parmesan Cheese, Croutons and tossed with our Classic Caesar dressing.

Bartenders Cobb

12.95
"Shake it up Baby"
Baby Greens, Hard Boiled egg, tomato, chopped bacon, Blue cheese, cucumber, grilled chicken, avocado, and Tangerine vinaigrette.

Stacked Caprese Salad

11.95
Sliced Tomato, Italian mozzarella Cheese and fresh basil, layered together. Finished with Olive oil, Balsamic Vinaigrette. Garnished cracked Black Pepper and Capers.

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

Select a Signature Flatbread

Flatbread Daily Special

12.95

Roasted Margherita

10.95
Roma tomatoes, fresh mozzarella, Parmesan cheese, with ribbons of fresh basil.

Entrees

All Entrees are served with freshly baked bread and your choice of: Cuban Black Bean soup or House Salad

Filet of Medallions

22.95

Two seared Tenderloin medallions, finished with a rich demi glaze. Served with Asparagus and potatoes.

Seafood Crepes

22.95

Middleton Tavern classic since 1968. Crab, shrimp, Scallops and fresh herbs in a brandy sherry cream sauce

Crab Middleton

25.95

Our version of Crab Imperial. Jumbo lump crab mixed with celery, onions, mushroom, and Pimentos. Served with potatoes and vegetables.

Sesame Encrusted Salmon

21.95

Salmon served over mashed potatoes, and Asparagus with Hoisin butter sauce.

Stuffed Flounder

22.95

Flounder stuffed with our Crab Middleton and broiled. Served with rice and vegetables

Pan Seared Soft Shell Crab

27.00

Seared Soft Shell Crab topped with sautéed lump crab meat and mushrooms. Served over Mesclun salad Vinaigrette.

Pasta

Fettuccini Alfredo

22.50

Parmigiano-Reggiano
Fettuccini tossed with Prosciutto and peas, in a cream sauce.

Tagliarini al Limon

15.95

Pasta with lemon sauce - Fresh Tagliarini tossed with Sweet butter, Lemon Zest, grated Parmigiano-Reggiano, salt, and freshly ground pepper.

Penne Pasta with Vodka Crab Sauce

17.95

Lump Crab meat with sautéed shallots, garlic, red pepper flakes with Marinara, Heavy cream, Parmesan cheese, and fresh basil.

Pitmaster BBQ

Pulled Pork Sandwich

12.95
Slow roasted in a North Carolina vinegar sauce. Served with Cole slaw on a toasted buttered bun and fries.

Italian Beef Brisket Sandwich

12.95
Slow roasted brisket layered with Mix Arugula, Provolone cheese, red onions, Italian peppers and hot pepper relish on a buttered toasted bun. Served with fries.

Smoke House Brisket Sandwich

12.95
Smoked 7 hours then served with layers of smoked Brisket, BBQ sauce, pickles, Cole slaw, topped with crispy onions on a toasted buttered bun with fries.

Pitmaster Classic Plates

Texas Brisket or

12.95

1/2 BBQ Chicken

Your choice: Slow cooked tender Brisket or delicious BBQ chicken half. Served with Baked beans and Cole slaw.

Smokehouse Sampler

24.95

A Great Option if you want to try more than one.

Texas Brisket, Pulled Pork, Quarter BBQ Chicken

Served with Baked beans and Cole Slaw.

Burgers, Sandwiches and more

Prime Burger

10.50
Char-grilled Prime burger with lettuce, tomato onions, pickles on a toasted buttered roll and fries.

Add cheese

1.00

Ice Burger

11.50
Iceberg lettuce stacked with juicy Prime Burger, cayenne maple bacon, cheddar, and Blue cheese dressing.

Cayenne Maple Bacon

13.50

Cheese Burger
Prime burger topped with Cayenne maple bacon, cheese, lettuce, tomato, onions and pickle. Served with fries.

Oyster Loaf

13.95

Served Po' Boy style with lettuce, tomato and Tartar sauce.

Served with fries.

Turkey Club Wrap with Chips

13.95

Turkey, Bacon, Pepper Jack cheese, lettuce, tomato, and a Ginger cream sauce in a tortilla.

Corned Beef Reuben

13.95

Thin sliced Corned Beef, Sauerkraut, Swiss cheese and Thousand Island Dressing on Rye Bread. Served with chips.

Corned Beef on Rye

12.75

Corned Beef on Jewish Rye with Cole Slaw. Served with chips and Cole Slaw.

Cheese Steak Sub

12.95

Thinly shaved Roast Beef. Grilled onions, mushrooms and cheese sauce. Served with fries.

Fish and Chips

13.95

Fresh white fish battered and deep fried to a golden brown served with fries.

Crab Cake Sandwich

M/P

Our Jumbo Lump Crab Cake served with lettuce, tomato and fries.

Soft Shell Crab BLT

14.95

Sautéed soft shell crab, bacon, lettuce, avocado, tomato and lemon pepper Mayonnaise. Served on a toasted Challah bread with fries.

The Capital Melt with Chips

11.95

Smoked Turkey, Black Forest Ham, Munster cheese & tomato grilled on wheat bread with a Spinach-ginger Cream Sauce.

Middleton's Sliders

9.75

Three mini burgers topped with onions and pickles. Served with fries.

Add Cheese 1.00

Stacked Roast Beef

12.50

Thinly sliced with a Horseradish mustard sauce, lettuce, tomato, and Red onions. Served with chips.

Chicken Melt

10.95

Sautéed Onions and Munster Cheese with lettuce, & tomato. Served with fries.

French Dip

11.95

Shaved Roast Beef on Baguette with an Au Jus sauce. Served with fries.

Fish Sandwich

13.95

White fish lightly battered then fried, served with Cole slaw and fries.

For all split meals we charge a fee of \$3. No substitutions for sides, please.

There is a suggested 18% gratuity for all parties of 7 or more.

No separate checks for parties of 6 or more.

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.

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

March 2017