

Middleton's Classics

Pickled Bloody Mary 10.50

Orange crush 9.95

Smirnoff Orange Vodka, Triple Sec, Fresh OJ and a splash of sprite.

Grapefruit crush 9.95

Smirnoff Grapefruit Vodka, Triple Sec, Grapefruit Juice and a splash of sprite.

Skinny dip 10.00

Deep Eddy Sweet Tea Vodka, Water and a splash of lemonade.

Lemon Delight 10.00

Deep Eddy Lemon Vodka, Triple Sec, Lemonade and a splash of sprite.

Dark & Stormy 9.95

Goslings Dark rum and Ginger Beer

Fuzzy Navel 10.00

Deep Eddy Peach, Deep Eddy Orange, Orange Juice and a splash of Soda Water

Electric Lemonade 10.00

Smirnoff Citrus Vodka, Blue Curacao mixed with our lemonade.

Middleton Whiskey 22.50

Strawberry Lemonade 10.00

Malibu Strawberry, Lemonade, Topped with Soda water

The Longboard 10.00

Deep Eddy Vodka, Raspberry Liqueur, Lemonade, Club Soda and Lime Garnish

Cranberry Bliss 10.00

Deep Eddy Cranberry, Triple Sec, OJ, Club Soda

Maryland Mule 10.00

Sagamore Rye Whiskey (local), Ginger Beer and Lime juice

Absolut Lime Mule 10.00

Absolut Lime, Ginger Beer, Lime Juice

Irish Mule 10.95

Jameson Irish Whiskey, Ginger Beer, Lime Juice

Watermelon Vodka-Rita 10.00

Absolut Watermelon, Lime Juice, Triple Sec, and sour mix

Malibu Spike 10.00

Malibu Rum, Absolut Vodka, Orange Juice, Pineapple juice and a splash of Grenadine

Peach Sunrise 10.00

Absolut Peach, Grenadine, and Orange Juice

Classic Hot Drinks

Award Winning Irish Coffee 8.25

Nutty Irishman 8.50

Frangelico and Bailey's Irish Cream with Hot Coffee and topped with fresh whipped cream.

Draft Beer

Stella

Guinness

Oyster Ale

Natty Boh

Bud Light

Chesapeake Wheat

Yuengling

Sam Seasonal

Blue Moon

Loose Cannon-IPA

Dogfish Head-Hazy-O! IPA

Leinenkugel's Summer Shandy

Wine List

Sauvignon Blanc – Sterling / Prophecy

Chardonnay – Kendall Jackson / Nielson

Pinot Grigio - Riff

Reisling – Heinz-Eifel

Rose - Veramonte

Pinot Noir – Carmel Road

Merlot – Edna Valley

Crianza, Rioja – Honoro Vera

Malbec - Gascon

Cabernet – J.Lohr

Shiraz – Hope Estate

Splits –Prosecco

Ask about our Seltzers and bottled beer selection.

Prices and menu subject to change. 20% grat added to parties of 6 or more.

Split Plate Charge 5.00

Due to limited seating, please respect our hour and a ½ time limit



MIDDLETON TAVERN

DINNER MENU

Ask about our Oyster Shooter kits to go! \$18.00

All the supplies to make at home!

Oyster Shooter	3.50
Shrimp Shooter	5.25

APPETIZERS

Middleton's House Oysters

Shucked fresh. Served with cocktail or champagne mignonette.

1/2 Dozen 14.50

Clams Baker's Dozen 23.50

Served with lemon and melted butter.

Steamed Shrimp

1/4 lb 15.50 **1/2 lb** 29.50

Steamed to order, spiced with J.O. spice and onions served with cocktail sauce.

Steamed Mussels 17.50

House specialty! Steamed to order with garlic, white wine, tomatoes, herbs and shallots. Served with J.O. spice, drawn butter and a crostini to soak up all the juices!

Oysters Rockefeller (5) 16.50

Fresh shucked oysters with a traditional spinach mixture, spices, bacon, shallots and finished with hollandaise. Add Fresh Crab meat 8.25

Clams Casino (5) 16.95

Fresh clams baked with peppers, garlic, bacon & Italian breading.

Sweet & Spicy Fried Calamari 18.25

Fried calamari served over mesclun with chipotle aioli and plum sauce.

Crab Balls (5) 23.25

Miniature version of our jumbo lump crab cake. Served with cocktail and tartar sauce, crackers, and lemons. Topped with imperial sauce

Hot Crab Dip 17.50

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

Wonton Tuna 18.95

Crispy fried wonton chips, sesame seed crusted yellowfin tuna, seared rare, with seaweed salad and drizzled with cusabi cream and spicy Asian soy sauce. Garnished with pickled ginger.

Sesame Seared Tuna 21.95

Crusted yellowfin tuna seared rare and served with noodles tossed with soy and honey, pickled ginger, cusabi cream then drizzled with a honey soy glaze.

Steam Pot For One 49.25

Enjoy 2 Clusters of Snow Crab Legs and Shrimp served with Red Potatoes, Andouille Sausage and Corn on the Cob

Smoked Bluefish 16.95

Chesapeake's finest smoked fish served cubed with lemon, crackers and white pepper sauce.

Fried Green Tomatoes 14.25

Topped with eggplant confit, marinara sauce and mozzarella cheese.

Add Fresh crabmeat 8.25

Wings (10 each) 16.50

Deep fried chicken wings served with celery and your choice of Blue cheese or ranch dressing.

Choice of: Naked, Old Bay Butter, BBQ, Buffalo or Thai

DESSERTS

House Specialty - Crème Brulee 12.25

Creamy crème brulee flecked with vanilla bean and caramelized to perfection.

Please ask your Server for daily selections

SOUP & SALADS

Maryland Crab Soup 12.25

Middleton's Chili 10.25

Soup Du Jour M/P

Classic Caesar Salad 13.25

Romaine lettuce tossed with parmesan cheese, croutons and tossed with our classic Caesar dressing.

House Salad 7.50

A bed of mixed greens with cucumbers, shredded carrots, olives, & cherry tomatoes

Seafood Caesar Salad 27.25

Classic caesar salad, topped with lump crab, Gulf shrimp, and sea scallops. Finished with capers, diced tomato, and kalamata olives.

Classic Cobb Salad 18.25

Baby greens, hard-boiled egg, tomato, chopped bacon, blue cheese, cucumber, grilled chicken, and tangerine vinaigrette served on the side

Stacked Caprese Salad 15.95

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, Crabmeat, Crabcake, Seared Tuna,

ENTREES

Crabcake Sandwich M/P

Our jumbo lump crab cake served with lettuce, tomato and fries. Topped with imperial sauce, served with fries.

Penne Pasta with Vodka Crab Sauce 28.95

Crab meat with sautéed shallots, garlic, red pepper flakes with marinara, heavy cream, parmesan cheese, and fresh basil.

Crab Middleton 42.25

Our version of crab imperial. Jumbo lump crab mixed with celery, mushroom, and pimentos. Served with a mashed potatoes and vegetables.

Stuffed Flounder 43.95

Whole flounder stuffed with our Crab Middleton and broiled. Served with mashed potatoes and vegetables.

Salmon Oscar 40.50

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.

Jumbo Lump Crab Cakes M/P

Two jumbo lump crab cakes prepare with an imperial sauce then broiled over fried green tomatoes. Served with asparagus and mashed potatoes.

New York Strip 48.25

16 ounce USDA Prime New York Strip aged 45 days . Served with vegetables and mashed potatoes.

Center Cut Rib Eye 45.95

A sixteen-ounce cut seasoned with prime rub, seared and drizzled with blackberry ginger balsamic, topped with mushroom duxelle, served with spicy aioli fried potatoes.

Capital Prime Filet 45.25

Eight-ounce filet mignon topped with green peppercorn sauce, served with potato and vegetables.

Pan Seared Rockfish 37.25

Chesapeake striped bass pan seared, topped with sautéed lump crab meat, mushrooms served over a mesclun salad vinaigrette.

Stuffed Filet of Sole 38.25

Fresh filet stuffed with crab, spinach, mushrooms, lightly breaded, baked in our garlic tarragon butter sauce. Served with Asparagus

Scallops Italiano 33.95

Lightly breaded sea scallops broiled in tarragon butter. Served with mashed potatoes and fresh mixed vegetables.