

ESTABLISHED 1979

MT. WASHINGTON  
TAVERN

AND AGAIN 2012

STARTERS & SHAREABLES

WICKED TUNA TOSTADAS

housemade wonton crisps, diced rare ahi tuna, seaweed salad, citrus-soy marinade, cucumber-avocado drizzle 16

JUMBO LUMP CRAB DIP

blended with cheddar, cream cheese and seafood seasoning, served with pita chips and sliced baguette 19, add celery +1

FRIED GREEN TOMATOES

maryland style; topped with jumbo lump crab and lemon beurre blanc drizzle 20

CRAB WONTONS

tavern’s secret recipe with lump crab, scallions, cream cheese and seafood seasoning, served with a sweet thai ponzu dipping sauce 17

DRUNKEN MUSSELS

old hilltop lager, garlic, baby spinach, grape tomatoes, served with garlic toast points 18

MAPLE-BACON

BRUSSELS SPROUTS

seared and served in a cast iron skillet with crumbled bacon, goat cheese and maple drizzle 15

STEAMED SHRIMP

jumbo shrimp, j.o. seafood seasoning, onions and lemon, served with cocktail sauce and drawn butter 1lb 20 | 1/2lb 11

CRISPY CALAMARI

served with sweet thai ponzu or house marinara for dipping 16

ARUGULA & BACON FLATBREAD

ricotta, goat cheese, roasted garlic and truffle oil, topped with smoked bacon, arugula and balsamic glaze 15

TRUFFLE FRIES

white truffle oil, parmesan, asiago 11

BAVARIAN PRETZEL BOARD

served with beer cheese and whole grain mustard dipping sauces 13  
add small crab dip +10

TAVERN WINGS

oven roasted with choice of buffalo sauce, seafood seasoning or spicy honey bbq, served with house ranch or blue cheese 17

NACHOS GRANDE

jack and cheddar cheese, pickled jalapeños, diced tomato 16, add chicken or bacon +4

CHICKEN QUESADILLA

jack and cheddar cheese, diced chicken breast, fajita seasoning, side of sour cream and salsa 14

SALADS

CHESAPEAKE

jumbo lump crab, gulf shrimp, blue cheese, grape tomatoes, bacon, chopped romaine hearts, seasoned wonton strips 25

TUNA & AVOCADO BOWL

cubed rare ahi tuna, sesame-soy marinade, grape tomatoes, cucumber, avocado, mixed greens, cabbage, creamy cucumber-wasabi drizzle 23

CHICKEN COBB

chilled, cubed chicken breast, chopped bacon, blue cheese, hardboiled egg, grape tomatoes, chopped romaine hearts 17

CAESAR

chopped romaine, asiago, parmesan, croutons 13

SIDE SALAD

house or caesar 8

**ADDITIONS:** grilled salmon 12, crab cake mkt, grilled shrimp 8, shrimp salad 10, grilled chicken 8

**DRESSINGS:** balsamic, blue cheese, ranch, raspberry vinaigrette, creamy cucumber-wasabi

Family owned & operated



ENTRÉES

THE TAVERN STEAK

a 43-year favorite! 16oz aged center-cut new york strip with black peppercorn crust, brandy-flamed and served with cajun gravy, feta and baby spinach stuffed tomato and truffle fries 45

MARYLAND CRAB CAKES

two 5oz all jumbo lump crab cakes served with house slaw and tavern fries, choice of tartar or cocktail sauce mkt

POTATO CRUSTED SALMON

wild-caught salmon filet with a crispy shredded potato crust and lemon-basil butter, topped with jumbo lumb crab, served with a feta and baby spinach stuffed tomato 33

CHESAPEAKE ROCKFISH

a house favorite! parmesan-crusteD wild caught rockfish filet, topped with jumbo lump crab and lemon beurre blanc, served with a feta and baby spinach stuffed tomato 33

CHICKEN PICCATA

lightly breaded chicken cutlets served over spaghetti pasta with capers, lemon and beurre blanc 23

WILD MUSHROOM BOLOGNESE

pappardelle pasta with portobello, shiitake and cremini mushrooms in a slow-roasted sauce of carrots, onions, tomato and garlic 21  
can be made vegan upon request



OYSTERS

Raw

OYSTERS ON THE HALF SHELL

choose from our selection of rotating oysters, served with house mignonette, cocktail sauce, and fresh horseradish mkt

TAVERN SALTS

proprietary oysters grown in the waters off of assateague & chincoteague islands 3ea

Grilled

ROCKEFELLER

fennel butter, parmesan, sautéed spinach 3.5ea

CASINO

garlic-herb butter, lemon, bacon 3.5ea

ENGLISHMAN

butter, parmesan, horseradish 3.5ea

CAJUN

cajun butter, shallots, diced low country ham 3.5ea

HANDHELDS & LIGHT FARE

HAWAIIAN PINEAPPLE SHRIMP TACOS

gulf shrimp tossed with cilantro, lime juice, diced pineaapple and sweet corn, in soft flour tortillas with shredded lettuce and drizzled with a creamy jalapeño-cilantro dressing, served with tortilla chips 17

CRISPY FRIED OYSTER TACOS

cornmeal-crusteD, freshly shucked oysters, sweet country slaw, pickled red onions, soft flour tortillas, reen goddess dressing, served with house potato chips 18

SHRIMP SALAD ROLL

large julf shrimp, j.o. seafood seasoning mayo, diced tomato, shredded lettuce, griddled stone mill bakery roll, side of house chips or cole slaw 17  
make it a platter! served on a bed of lettuce with tavern fries and cole slaw 19

PRIME RIB CHEESESTEAK QUESADILLA

peppers, onions, jack and cheddar cheese, southwest seasonings, side of housemade salsa and sour cream 16

CRISPY FRIED CHICKEN SANDWICH

jack cheese, “pickle de gallo”, lettuce, tomato and sriracha ranch on a toasted brioche bun, served with tavern fries 16

REUBEN

extra lean corned beef, sauerkraut, swiss cheese, thousand island dresing, toasted stone mill bakery marbled rye, served with tavern fries 16

THE OLD HILLTOP OMELET

three-egg omelet with diced country ham and vermont cheddar, served with a side salad 17

TAVERN GRILLED CHEESE

cheddar, goat and american cheese, tomato, applewood-smoked bacon, buttered thick-cut bread, served with tavern fries 14  
ad bowl of tomoato soup +6

Burgers

TAVERN BURGER

proprietary blend of chuck, brisket and short rib beef with lettuce, tomato, pickles and choice of cheese on a brioche bun, served with tavern fries 17

BEYOND BURGER

vegan burger with lettuce, tomato, pickles and choice of cheese on a brioche bun, served with tavern fries 16

SMASHBURGER

two 4oz patties of proprietary blend of chuck, brisket and short rib beef with american cheese, diced onion, chopped bacon, lettuce, tomato and thousand island dressing on a toasted brioche bun, served with tavern fries 16

ADDITIONS:

substitute truffle fries +4, sweet potato fries +2, add bacon, avocado or sautéed mushrooms +2.5, fried egg +1.75, sautéed onions +1

CHEESES:

blue cheese +2, american, cheddar, jack, provolone

SOUPS

MARYLAND CRAB

tomato base, country vegetables, claw and backfin 11

CREAM OF CRAB

cream base, lump crab and j.o. seafood seasoning 11

HALF & HALF

a perfect blend of our maryland & cream of crab 11

TOMATO BASIL BISQUE

roasted tomatoes, mirepoix, cream 8

THREE BEEF CHILI

beef tenderloin, brisket and chuck, kidney beans, jalapeños, diced tomato, topped with cheddar and sour cream 10

one check per table. a 20% service charge will be added to charges over \$75. \$2 per person charge for desserts from another vendor. a \$0.40 surcharge is added to each item ordered for carry-out. consuming raw or undercooked seafood or proteins may be hazardous to your health. omissions permitted but no substitutions. all of our fried items are cooked in 100% trans fat-free soy oil.