Avery's Maryland Grille presents Winter Menu

Soups

Oyster Stew -

Cup 6 – Bowl 9
A Maryland favorite,
Our homemade recipe made
with fresh oysters

Lobster Bisque

Cup 8 – Bowl 11
A New England Favorite with real lobster bits mixed in

On The ½ Shell

Local Chester River
½ dozen 12 | Full Dozen 23

Blue Point Oysters
(Long Island Sound, Connecticut)
½ dozen 15 | Full Dozen 29

Raspberry Points
(New London, P.E.I)
½ dozen 16 | Full Dozen 31

Endless Shrimp -

38.95

All you can eat steamed shrimp, grilled shrimp, PBR shrimp and fried shrimp, fries, hush puppies, corn (if available), cornbread, coleslaw, and crab soup

Features

Grilled Spicy Shrimp Po Boy - 16

Shrimp with house made spicy blackening rub, grilled over an open flame, on a French Baguette, topped with old bay aioli, choice of toppings and choice of one side

Lobster Roll - 18

Lobster Salad on a New England Style, served with choice of one side Add a second lobster roll +12

Shrimp and Mussel Scampi - 22.50

Shrimp and mussels in a white wine, butter, garlic and onion reduction atop a bed of angel hair pasta

Crab Stuffed Shrimp Entrée - 28.95

Shrimp Stuffed with Averys Signature Crab Cake mix and broiled, topped with old bay hollandaise sauce, served with a choice of 2 sides

Whole Fresh Lobster - 28.95

1.5 lb Lobster steamed and served with drawn butter, with the choice of 2 sides

Filet Maryland - 38.50

Hand cut tenderloin cooked over an open flame, topped with jumbo lump crab meat and old bay hollandaise sauce, served with the choice of 2 sides

Surf and Turf - 48.50

Hand cut tenderloin cooked over an open flame served with a choice of 1 broiled lobster tail, 3 crab stuffed shrimp or ½ lb king crab legs, served with the choice of 2 sides

East Coast Broiler - 48.5

Broiled Crab Cake, lobster tail and scallops served with asparagus and corn on the cob

The Alaskan King Steamer - 54.5

1 lb Steamed Alaskan King crab, shrimp, and choice of fried popcorn shrimp, steamed clams, or fried clam strips and choice of 2 sides