

The Bunny and The Bay

A Spring Celebration, Maryland Style

Starters

Seafood Nachos - \$24

Tortilla chips generously topped with jumbo lump crab, steamed shrimp, snow crab, a melted cheddar-jack cheese blend, onion, shredded lettuce, jalapeños, and finished with sour cream.

Crab Stuffed Bellas - \$18

Baby portabella mushrooms filled with Avery's signature jumbo lump crab cake mix, topped with melted provolone cheese and broiled

Spicy Drunken Clams - \$17

One pound of fresh clams sautéed in a savory broth of garlic, white wine, and beer, accented with crushed red pepper. Served alongside grilled focaccia bread.

Oysters

Oyster Devils - \$18

Old Bay-seasoned deviled eggs topped with crispy fried oysters. An Avery's seasonal signature.

Blue Point Oysters (Connecticut)

1/2 Dozen \$15 | Full Dozen \$29

Raspberry Point Oysters (P.E.I)

1/2 Dozen \$16 | Full Dozen \$31

Specialty Sides

Chesapeake Baked Beans
Creamy Cucumber Salad
Grilled Broccoli
Loaded Baked Potato (+\$3)

Entrees

Blackened Catfish Sizzler – \$18.95

Fresh catfish blackened and served sizzling with sautéed onions, peppers, tomatoes, and warm flour tortillas. Served with your choice of one side.

Lobster Roll – \$18

Classic New England-style lobster salad generously piled onto a toasted roll. Served with your choice of one side. Add a second lobster roll for +\$12.

Crab Stuffed Shrimp Entrée – \$28.95

Fresh Jumbo Shrimp butterflied and topped with Avery's signature crab cake mixture, broiled and topped with Old Bay hollandaise sauce. Served with your choice of two sides.

Spicy Shrimp & Andouille Risotto – \$28

Creamy Arborio rice gently cooked with spicy Andouille sausage, jumbo shrimp, spring peas, bell peppers, parmesan cheese, and Cajun seasoning.

Chesapeake Bay Filet – \$38.50

Hand-cut tenderloin grilled to order, topped with jumbo lump crab meat and finished with Old Bay compound butter. Served with your choice of two sides.

Surf and Turf – \$48.50

Hand-cut tenderloin grilled to perfection, and paired with your choice of one: broiled lobster tail, three crab-stuffed shrimp, or half-pound snow crab legs. Served with your choice of two sides

East Coast Broiler – \$48.50

A seafood trio featuring a broiled crab cake, lobster tail, and scallops, served with fresh asparagus and corn on the cob

Fried Seafood Platter – \$34

Crispy fried fish fillet, jumbo butterfly shrimp, tender clam strips, and hush puppies. Served with cocktail sauce, tartar sauce, and your choice of two sides.

Soft Shell Benedict – \$32

Crispy fried soft-shell crab atop toasted focaccia bread, crowned with eggs and finished with lemon-Old Bay hollandaise. Served with your choice of one side.