

Avery's Maryland Grille presents: Seafood on Display

Soups

Shrimp Gumbo

Cup 8 – Bowl 11

A Louisiana favorite with shrimp and sausage

Lobster Bisque

Cup 8 – Bowl 11

A New England Favorite with real lobster bits mixed in

Starters

Fried Calamari - \$18

Fresh calamari, seasoned, floured and deep fried to perfection, served with marinara and sweet chili

Oyster Devils- 14

Deviled Eggs Stuffed with Fried Oysters

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

Features

Blackened Catfish Sizzler - \$18.95

Fresh Catfish blackened and served with onions, peppers, tomatoes and flour tortillas comes with choice of 1 side

Lobster Roll - 18

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

Cajun Jambalaya- \$28.95

Andouille sausage, chicken, shrimp, crawfish, mussels, onions peppers with rice and cornbread

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

Twin Lobster Tail Imperial - \$42.95

(2) cold water lobster tails grilled, than topped with crab imperial and broiled to perfection, served with a 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 snow crab leg, 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