

Averys Maryland Grille

Mardi Gras Menu

Soup

Shrimp Gumbo

Cup 8 – Bowl 11

A Louisiana favorite with shrimp and sausage

Starters

Fried Cajun Calamari - \$18

Fresh calamari, seasoned floured and deep fried to perfection, served with Cajun dipping sauce

Crawfish & Andouille Dip – \$16

Spicy cream cheese based dip with crawfish meat and andouille sausage

Bucket of Crawdads– \$16

Cajun boiled crawfish served with a Cajun dipping sauce

Clams Casino- \$16

Clams on the ½ shell, topped with Averys signature bacon, breadcrumb, spices, and parmesan mix

Entrée Specials

Blackened Catfish Sizzler -\$18.95

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

Shrimp and Andouille Risotto - \$24.95

Fresh Shrimp and Andouille sausage mixed into to a creamy house made risotto, served with grilled focaccia bread

Prime Filet LA - 38.50

Hand cut Prime graded tenderloin cooked over an open flame topped with a cajun compound butter, served with the choice of 2 sides

Cajun Jambalaya- \$28.95

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

Whole Fried Fish -\$29.95

Fresh Red Snapper fried to a golden crisp, served with choice of 2 sides

Cajun Seafood Boil- \$42.95

Mix of shrimp, crawfish, clams, snow crab, mussels, and sausage with corn, redskin potatoes and corn bread

East Coast Broiler - 48.5

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

Po Boys- 18

Pick any style below, served on a French roll with choice of 1 side

Blackened Shrimp

Fried Shrimp

Fried Oyster

Fried Catfish

Blackened Catfish

*Add andouille to any +4

Other Specials

From Our Bar:

Mardi Gras Hurricane – 8

Cajun Bloody Mary -10

Dessert

Bananas Foster -7