

# Springtime & Local Tides

A Spring Celebration, Maryland Style

## Starters & Oysters

### Seafood Nachos - \$24

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

### 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.

### Crab Stuffed Baby Bellas - \$18

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

## Pupusas

### Pupusas Traditional - 4.25 each

An El Salvadorian favorite made with mozzarella cheese, refried beans

### Pupusas Chesapeake - 6.75

(a local twist), made shrimp, lump crab meat, mozzarella cheese, tomatoes, onion, and peppers

## On the 1/2 Shell

### Blue Point Oysters (Connecticut) -

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

### Raspberry Point Oysters (P.E.I.) -

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

## Entrées

### 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 Averys signature crab cake mixture, broiled and topped with Old Bay hollandaise sauce. Served with your choice of two sides.

### TWIN LOBSTER TAIL

#### IMPERIAL - \$42.50

(2) cold water lobster tails grilled, than topped with crab imperial and broiled to perfection, serves with your choice of 2 sides

### 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, 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, Served with cocktail sauce, tartar sauce, and serves with your choice of two sides.

## SPECIALTY SIDES

CHESAPEAKE BAKED BEANS

GRILLED BROCCOLI

CREAMY CUCUMBER SALAD

LOADED BAKED POTATO (+\$3)