

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 Shrimp - \$18

Jumbo shrimp butterflied and filled with Averys signature jumbo lump crab cake mix, topped with Old Bay Hollandaise sauce

Fried Cajun Calamari - \$16

Fresh calamari, hand cut and breaded, fried to perfection. Served with our house made Cajun dipping sauce

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.

SPECIALTY SIDES

GRILLED BROCCOLI

CREAMY CUCUMBER SALAD

LOADED BAKED POTATO (+\$3)