Avery's Maryland Grille

Valentines Menu

Starters

Fried Calamari - \$14.95

Fresh calamari seasoned, floured and deep fried to perfection and served on a bed of lettuce with lemon wedges and sweet chili

Split Grilled Lobster Tail Skewers – \$17.95

One cold water lobster tail split and skewered, then seasoned and prepared over our signature wood fired grill served with (1) grilled veggie skewers, served on a bed of lettuce

Jalapeno Cream Cheese Stuffed Fried Crab Balls (4) – \$17.95

Fresh house made crab cake mix made in little crab balls, stuffed with jalapenos and cream cheese, then rolled in panko and deep fried to perfection and served over roasted red pepper tartar sauce, served with lemons wedges

Captain Cupids Seafood Steamer for Two - \$89.95

Portion Sizes are perfect for sharing*

- (2) Steamed Lobster Tails
- 1/2lb Snow Crab Clusters
- Steamed Shrimp
- Steamed Clams
- Fried Shrimp
- Fried Jumbo Clams

Specials

Avery's Signature Filet Maryland - \$31.95

Fresh 8oz filet seasoned, then prepared over our signature wood fired grill to your specific temp and topped with fresh jumbo lump crab meat and finished with an old bay hollandaise sauce, served with a choice of (2) sides

Lobster Mac n Cheese - \$31.95

Fresh Lobster meat prepared in our house made mac n cheese sauce with cavatappi noodles topped with panko breadcrumbs and served with grilled focaccia bread

Avery's Surf n Turf - \$42.95

Fresh 8oz Filet seasoned, then prepared over our signature wood fired grilled to your specific temp and served with a choice of (2) sides and ONE of the following choices:

- (1) Cold Water Lobster Tail
- (1/2lb) Snow Crab Clusters
- ❖ (1/2lb) Steamed Shrimp

Grilled Twin Lobster Tail Imperial - \$39.95

Two Lobster Tails seasoned, then prepared over our signature wood fired grill, then topped with our house made jumbo lump crab imperial then broiled to perfection and served with a choice of (2) sides

Specialty Desserts \$7 each:

- ❖ Tiramisu
- Crème Brulee Cheesecake
- Strawberry Cheesecake
- Regular Crème Brulee with Fresh Blueberries and Strawberries

