

Avery's Maryland Grille

Specials Menu:

Starters

Avery's Cream of Crab Soup

Cup \$6 Bowl \$9

Our house made recipe made with fresh jumbo lump crab meat

Avery's Guinness Beef Stew

Cup \$5 Bowl \$7

Our house made recipe made with tender love and care Happy St. Patty's Day

Cajun Calamari Curls - \$15.95

Fresh Calamari seasoned and deep fried to perfection, then tossed in Cajun seasoning, served on a bed of lettuce with lemons and sweet chili sauce

Pan Seared Scallops (5) – \$16.95

Fresh U12 Scallops, seasoned and pan seared to perfection and served over our fresh house made miso-ginger sauce, served with lemon wedges

Platters & Steamer Buckets

* Upgrade to large crabs (+9)

The Old Bay Platter – \$28.5

4 med crabs*, ½ lb of steamed shrimp, 6 old bay wings, red skinned potatoes, slaw, and steamed corn

The Boss Steamer – 36.95

4 med crabs*, 1 snow crab clusters, steamed shrimp, steamed clams, roasted red skin potatoes, steamed corn and coleslaw

Specials

Grilled Rockfish Maryland – \$27.95

Fresh Rockfish seasoned and prepared over our signature wood grill, then topped with fresh jumbo lump meat and broiled to perfection, then finished with our house made signature old bay hollandaise sauce served with a choice of (2) sides

Filet Mignon Maryland – \$27.95

Fresh Filet Mignon seasoned and prepared over our signature wood fired grill, then topped with fresh jumbo lump crab meat and finished with our house made signature old bay hollandaise sauce served with a choice of (2) sides

Jumbo Lump Crab Imperial – \$27.95

Fresh Jumbo Lump Crab meat broiled to perfection in our house made imperial sauce served with lemon wedges and a choice of (2) sides

Blackened Mahi Mahi Tacos – \$17.95

Fresh Mahi Mahi seasoned, then blackened to perfection and placed between (3) lightly toasted tortillas with a bed of lettuce and topped with a fresh mango and strawberry salsa served with French fries and coleslaw

Grilled Chipotle Lime Mahi Mahi- \$23.95

Fresh Mahi Mahi seasoned, then prepared over our signature wood fired grill, while being basted with a fresh house made chipotle lime marinade, served with a choice of (2) sides

Blackened Mahi Mahi Sizzler - \$24.95

Fresh Mahi Mahi seasoned, then blackened to perfection and served on a piping hot sizzler pan, topped with fresh sautéed peppers, onions, and cherry tomatoes, served with a fresh house made Baja Rice (white rice, roasted corn, black beans) and a choice of (1) side

Avery's Signature Sides:

Red Skinned Potatoes

Fresh Steamed Broccoli

Fresh Steamed Corn

Avery's Featured Dessert:

Passion Fruit Layered Cheesecake with Coconut Topping

ALL YOU CAN EAT

- A: Crabs, hush puppies, fries, slaw, cornbread, crab soup - 36
- B: All A and fried shrimp, fried clams, - 39
- C: All B and steamed shrimp, steamed clams - 42
- D: All C and snow crab legs 48

