

COLD STARTERS

RAW OYSTERS ON THE HALF SHELL*
Chesapeake Bay, Maryland ea...3

SHRIMP COCKTAIL
five jumbo shrimp, house made cocktail sauce 15

CRAB + AVOCADO TIMBALE
stacked with mango salsa 17.5

SEARED BLACK + WHITE SESAME TUNA*
seared ahi, pickled cucumber slaw,
mango salsa, hoisin sauce 13

HOT STARTERS

CRISPY SHRIMP + SHISHITOS
creamy polenta, charred scallion pesto,
piquillo pepper coulis 13.5

GRILLED OCTOPUS
saffron risotto, black olive tapenade,
watermelon radish chips 17

CRISPY PORK BELLY SKEWERS
watermelon, kimchi vinaigrette,
spiced candied cashews, black garlic oil 14

FIRECRACKER SHRIMP
tempura battered, creamy sweet chili glaze 12

DYNAMITE SCALLOPS
crab encrusted, basil oil 14.5

MARYLAND STYLE CRAB CAKE
roasted corn sauté, mustard sauce 15.5

ALMOND ENCRUSTED BRIE
Zingerman's focaccia crostini,
peach jam 12.5

CALAMARI FRITTO MISTO
flash fried with pickled peppers,
chipotle aioli, honey-sriracha glaze 13

SOUPS

CHILLED GAZPACHO
sour cream, croutons 6.5

CHARLEY'S CHOWDER
mediterranean-style fish chowder 7

LOBSTER BISQUE
tender lobster meat, sherry crème fraîche 9.5

About Sixty South® Salmon

Sixty South® salmon is sustainably farmed from the pristine, pure waters of the Antarctic Ocean. Untouched by antibiotics, hormones or antifouling chemicals, Sixty South® salmon is defined by its impeccable flavor, beautifully marbled fat lines and firm, delicate texture.

SALADS

ICEBERG WEDGE
blue cheese crumbles, tomato, red onion,
applewood smoked bacon, blue cheese dressing 10

MARTHA'S VINEYARD SALAD
pine nuts, blue cheese, red leaf, bibb,
red onion, maple-raspberry vinaigrette 9

MOZZARELLA CAPRESE
beefsteak tomatoes, fresh mozzarella, basil oil,
Zingerman's focaccia crostini 9

CLASSIC CAESAR
house made dressing, parmesan, croutons, anchovy 9.5

add chicken or shrimp to any salad 5
add Sixty South® salmon to any salad 12

ENTRÉE SALADS

OCEAN COBB
chilled lobster, shrimp & crab "louie",
bacon, egg, avocado, blue cheese crumbles,
red onion, white balsamic 22

CHICKEN CAESAR
traditional caesar, grilled chicken breast 13

CHICKEN CAPE CODDER
pine nuts, blue cheese, red leaf, bibb, red onion,
maple-raspberry vinaigrette, raspberry-glazed chicken 14.5

PRIME STEAK TITANIC WEDGE*
sliced prime flat iron, blue cheese crumbles,
applewood smoked bacon, tomato, red onion,
blue cheese dressing 18

SANDWICHES

all sandwiches are served with french fries

IMPOSSIBLE BURGER

plant based "meaty" vegetarian patty, lettuce, tomato, pickles, avocado salsa 15

PRIME RIB FRENCH DIP

caramelized onions, au jus, horseradish sour cream 14

ISLAND FISH TACOS

avocado, pico de gallo, mango salsa, pepper jack cheese, dynamite sauce 14

BISTRO CHICKEN SANDWICH

goat cheese, sun-dried tomatoes, field greens, balsamic vinaigrette, grilled focaccia 12

BACON CHEDDAR BURGER*

1/2 lb grilled to your specification 13.5

CRAB CAKE SANDWICH

tomato, melted cheddar, english muffin, mustard sauce 17

BLACKENED SALMON BURGER

chopped salmon & sweet bell peppers, seared cajun style, mustard sauce 13

—Power Lunch—

Fast + Fresh

Two Courses • Only \$16.50

Please, No Substitutions

— CHOOSE a STARTER —

CHILLED GAZPACHO

MARTHA'S VINEYARD SALAD

CLASSIC CAESAR SALAD

CHARLEY'S CHOWDER

— CHOOSE a MAIN PLATE —

SHRIMP + ARTICHOKE LINGUINE

provencale tomato sauce

IPA FISH + CHIPS

IPA beer battered, french fries, coleslaw

DINER BURGER*

bacon, cheddar, diner sauce, pickles; french fries

SHRIMP CAESAR SALAD

crowned with jumbo grilled shrimp

SENSATIONAL SEAFOOD

SEARED SCALLOPS + GREEN APPLE HASH

butternut squash puree, chimichurri 31

GRILLED TUSCAN SWORDFISH

white bean + bacon passatina, kale, zucchini, carrot purée, chimichurri 23

PLANKED SIXTY SOUTH® SALMON

tarragon mustard glaze, vegetable couscous 24

MARYLAND STYLE CRAB CAKE

roasted corn sauté, mustard sauce, coconut ginger rice, asparagus 17.5

BRONZED SALMON

dry spice rubbed, sweet & spicy roasted pepper sauce, coconut ginger rice 22

ENTRÉES

PRIME STEAK + SHRIMP SCAMPI*

8oz sliced flat iron, jumbo shrimp scampi, smashed redskins, house made steak sauce 34

LEMON CHICKEN

artichoke hearts, mushrooms, lemon beurre blanc, smashed redskins 15.5

PRIME STEAK FRITES*

grilled, sliced, chimichurri, french fries 22.5

PASTA

SHRIMP PESTO LINGUINE

summer squash, spinach, grape tomatoes, shaved parmesan 19

JUMBO SHRIMP SCAMPI

roasted grape tomatoes, spinach, angel hair pasta, white wine garlic sauce, shaved parmesan 18.5

ROASTED VEGETABLE RAVIOLI

smoked marinara, shaved parmesan 16

Charlene F. Gulliford, General Manager | Mark A. Sanchez, Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Caution: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.

Gandy Dancer is a wholly owned subsidiary of Landry's, Inc.