

COLD STARTERS

RAW OYSTERS ON THE HALF SHELL*

Chesapeake Bay, Maryland ea...3

SHRIMP COCKTAIL

five jumbo shrimp, house made cocktail sauce 15

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

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, traditional tartar 15.5

ALMOND ENCRUSTED BRIE

peach jam, crostini 12.5

SICILIAN CALAMARI

sweet & spicy roasted red pepper sauce 13

BUFFALO ROCK SHRIMP

hot & spicy; blue cheese hash browns 12

SOUPS

CHILLED GAZPACHO

sour cream, croutons 6.5

NEW ENGLAND CLAM CHOWDER

traditional new england style 8

CHARLEY'S CHOWDER

mediterranean-style fish chowder 7

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 9.5

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 9

CLASSIC CAESAR

house made dressing, parmesan, croutons, anchovy 9

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

CHOPPED BBQ CHICKEN SALAD

roasted corn, black beans, cucumber, tomato,
tortilla strips, ranch dressing 15

CHICKEN CAESAR

traditional caesar, grilled chicken breast 13

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

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

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

FISHWICH

panko crusted, cheddar, lettuce, tomato 12.5

—Power Lunch—

Fast + Fresh

Two Courses • Only \$16

Please, No Substitutions

— CHOOSE a STARTER —

MARTHA'S VINEYARD SALAD

CLASSIC CAESAR SALAD

CHARLEY'S CHOWDER

NEW ENGLAND CLAM 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

CRISPY FRIED PERCH

house made tartar, coconut ginger rice, fresh vegetables 24

SEARED SCALLOPS + GREEN APPLE HASH

butternut squash puree, chimichurri 31

HAZELNUT CRUSTED RAINBOW TROUT

roasted tomato salsa, lemon butter, vegetable couscous 26

PLANKED SIXTY SOUTH® SALMON

tarragon mustard glaze, vegetable couscous 24

PRETZEL CRUSTED WALLEYE

mustard beurre blanc, smashed redskins, asparagus 22

MARYLAND STYLE CRAB CAKE

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

SHRIMP JAMBALAYA

mussels, andouille sausage; cajun rice 16.5

BRONZED SALMON

seared, mango salsa, sriracha glaze, smashed redskins 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

Lou Farkas III • General Manager | Ty Tipton Jr. • 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.

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