

The Kitty Knight

Starters

TUNA CEVICHE NAPOLEON • 14

Tuna tartare, ceviche, avocado aioli, teriyaki glaze & wasabi oil

CRAB DIP • 14

Lump crab meat mixed with creamy cheeses. Served with pretzel bites.

SURF & TURF QUESADILLA • 14

Blackened steak & shrimp, cheddar jack cheese & sautéed peppers on a garlic tortilla

LOLLIPOP LAMB CHOPS • 15 GF

Grilled herb crusted lamb chops, oyster mushrooms & mint julep gastrique

KITTY KALAMARI • 14

Fried calamari, pickled banana peppers, dill & horseradish aioli

FISH TACOS • 16 GF

Spicy mahi mahi, corn tortillas & jalapeno slaw

TAVERN WINGS • 12 GF

Buffalo, BBQ, Honey Siracha or Old Bay style.

Served with Ranch or Blue Cheese & celery

DRUNKEN CLAMS • 13 GF

Little necks steamed in a garlic white wine butter sauce with green onions. Served with toast points.

PEEL & EAT SHRIMP • 8/16 GF

1/2 lb. or 1 lb. of steamed shrimp with Old Bay & lemon

BACON WRAPPED SCALLOPS • 10

Sea scallops, bacon & honey Dijon beurre blanc

KITTY NACHOS • 8 GF

Your choice of steak, chicken or crab topping topped with melted cheddar jack cheese, jalapenos & green onion

KITTY ENCHILADAS • 12 GF

Shrimp, scallop, seasonal fish, adobo sauce, corn tortillas, salsa Rojas & Old Bay crème fraîche

Flatbreads

MARGHERITA • 10

Pomodoro sauce, Mozzarella & basil

BUFFALO CHICKEN • 12

Grilled chicken, Buffalo sauce, cheddar jack cheese & Ranch dressing

BBQ SHRIMP & CRAB • 14

BBQ shrimp, lump crab, jalapenos, cheddar jack cheese & roasted tomatoes

Greens

HOUSE • 9 GF V

Mixed greens, roasted tomatoes, radish, shaved carrot, cucumber & pickled onions

CAESAR • 10

Romaine, parmesan cheese & herbed croutons

WATERMELON CRUDO • 6 GF

Fresh watermelon, grilled pineapple & peaches, blueberries, arugula & honey yogurt

CAPRESE SALAD • 9

Fresh roma tomatoes, buffalo mozzarella, basil & balsamic glaze

STEAK SALAD • 12 GF

Grilled steak, roasted corn & tomatoes, arugula, blue cheese crumbles & bourbon vinaigrette

CRAB SALAD • 14 GF

Jumbo lump crab, mixed greens, roasted tomatoes, avocado, gremolata & lemon shallot vinaigrette

Soups

House made

FRENCH ONION • 8

Herb crostini & gruyere cheese

MARYLAND CRAB • 6/9

Lump crab, Old Bay, mixed vegetables in tomato broth

SOUP DU JOUR • 5/8

Add Ons

CRAB CAKE • 11

SHRIMP • 9

CHICKEN BREAST • 7

TUNA • 9

SALMON • 10

STEAK • 10

Dressings

Italian, Thousand Island, Ranch, Blue Cheese,

Balsamic Vinaigrette, Vinegar & Oil

GF • Gluten Free

V • Vegetarian

*Beef locally sourced.

Consuming raw or undercooked animal foods may increase your risk of foodborne illness, especially if you have certain medical conditions. Peanut oil is used in cooking.

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Entrees

Land

STEAK FRITES • 18 GF

Grilled shoulder steak, fried potato wedges, vegetable du jour & soubise

RIBEYE • 30 GF

Grilled ribeye with caramelized shallot demi glace, wild mushrooms, mashed potatoes & vegetable du jour

PORK CHOP MILANESE • 16 GF

Fried breaded pork chop, arugula, roasted tomato & garlic butter linguine

FAJITAS • 16

Choice of seasoned steak, chicken or shrimp with grilled peppers, grilled onions & flour tortillas

CHICKEN IMPERIAL • 18 GF

Grilled chicken breast with crab imperial & bearnaise sauce

Sea

Seafood brought to you fresh daily!

SALMON • 19 GF

Grilled honey siracha salmon with risotto & vegetable du jour

ROCKFISH • 26 GF

Pan seared Maryland rockfish topped with jumbo lump crab & lemon butter. Served with risotto & vegetable du jour

MAHI MAHI • 18 GF

Grilled mahi mahi with lemon garlic cracked black pepper butter. Served with risotto & vegetable du jour.

LUMP CRAB CAKES • 18 / 26 GF

Choice of one or two jumbo lump crab cakes with Dijon Remoulade. Served with vegetable du jour & risotto.

RED SNAPPER • 22

Pan seared red snapper with cilantro coconut curry sauce. Served with risotto & vegetable du jour

Pasta

LOBSTER MAC & CHEESE • 24

Lobster & lump crab, creamy cheese sauce, bacon jam, green onions over penne pasta

SHRIMP & LOBSTER SCAMPI • 25

Sautéed shrimp & lobster tail in a garlic white wine butter over linguine

SCALLOPS, SHRIMP & CRAB PENNE • 25

Scallops, shrimp & crab sautéed with garlic & diced peppers in creamy tomato sauce over penne pasta

JAMBALAYA • 26 GF

Clams, scallops, shrimp & fresh fish with grilled corn in a spicy tomato broth over rice

BALSAMIC CHICKEN LINGUINE • 18

Grilled chicken breast, basil pesto, olive oil, spinach, roasted tomatoes over linguine

Sandwiches

Served with choice of Traditional or Truffle French fries.

TAVERN BURGER • 15

Grass-fed Angus beef, swiss cheese, sautéed onions & mushrooms, lettuce, tomato & Dijonnaise

GOUDA BURGER • 16

Grass-fed Angus beef, smoked gouda, lettuce, tomato & bacon jam

PORK BELLY BURGER • 16

Grass-fed Angus beef, grilled pork belly, cheddar, crispy onions, whiskey BBQ sauce, lettuce & tomato

CRAB CAKE SANDWICH • 18

Jumbo lump crab cake, lettuce, tomato & Dijon remoulade

CHICKEN BACON RANCH • 14

Grilled chicken breast, bacon, cheddar, ranch dressing, lettuce & tomato

BLACKENED TUNA • 14

Cajun spiced tuna, honey jalapeno pickled onion slaw & Dijon remoulade

PULLED PORK • 14

Slow-braised pulled pork, BBQ sauce, honey jalapeno pickled slaw, crispy onions

CLUB WRAP • 12

Sliced turkey & ham, bacon, lettuce, tomato, mayo & garlic tortilla wrap

Desserts

HOUSE MADE CRÈME BRULÉE or APPLE CRISP • 8.50

HOUSE MADE GELATO • 4 KEY LIME PIE • 8.75

FLOURLESS CHOCOLATE TORTE GF • 6

WHITE CHOCOLATE RASPBERRY CHEESECAKE • 8.50

SMITH ISLAND COCONUT YELLOW CAKE • 9.50

S'MORES MARSHMALLOW MOUSSE BITE CAKE • 6