

The Kitty Knight

Starters

CRAB DIP • 14

Lump crab meat mixed with creamy cheeses served with pretzel bites & naan bread

DUCK POTSTICKERS • 10

Diced duck breast with soy & garlic in wonton pastry with orange ginger teriyaki glaze

FISH TACOS • 16 GF

Spicy mahi mahi, corn tortillas & jalapeno slaw

KITTY KALAMARI • 14

Fried calamari, pickled banana peppers, dill & horseradish aioli

NACHOS • 10 GF

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

PEEL & EAT SHRIMP • 12 / 22 GF

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

SURF & TURF QUESADILLAS • 15

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

TAVERN WINGS • 14 GF

Buffalo, BBQ, Honey Siracha or Old Bay style served with Ranch or Blue Cheese & celery

DRUNKEN CLAMS • 14 GF

Littlenecks steamed in a garlic white wine butter sauce with green onions served with toast points

POPCORN SHRIMP • 9

Half pound of fried baby shrimp with Old Bay, lemon & remoulade

OYSTERS • 15 GF

On the half shell with champagne mignonette, lemon & wakame

TUNA CEVICHE NAPOLEON • 14

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

Flatbreads

BUFFALO CHICKEN • 13

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

BBQ SHRIMP & CRAB • 15

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

MARGHERITA • 12 v

Pomodoro sauce, mozzarella & basil

Greens

HOUSE • 9 GF v

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

CAESAR • 10 v

Romaine, parmesan cheese & herbed croutons

WATERMELON CRUDO • 8 GF

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

CAPRESE SALAD • 10 GF

Fresh Roma tomatoes, buffalo mozzarella, basil & balsamic glaze

STEAK SALAD • 13 GF

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

CRAB SALAD • 15

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

Soups

House made

FRENCH ONION • 8

LOBSTER BISQUE • 7/10

MARYLAND CRAB • 6/9

Add Ons

CRAB CAKE • 12

SHRIMP • 9

CHICKEN BREAST • 7

STEAK • 10

SALMON • 10

TUNA • 9

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

NEW YORK STRIP • 30 GF

Grilled 12 oz. strip with BBQ demi glace served with mashed potatoes & vegetables

RIBEYE • 35 GF

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

FILET MIGNON • 34 GF

Chargrilled 8 oz. filet with cabernet reduction, onion straws, mashed potatoes & vegetable du jour

PORK CHOP • 20 GF

Pan seared bone-in center cut chop with cherry compote, mashed potatoes & vegetable du jour

CHICKEN IMPERIAL • 19 GF

Grilled chicken breast with crab imperial & bearnaise sauce served with mashed & vegetables

Sea

Seafood brought to you fresh daily!

SALMON • 20 GF

Grilled honey sriracha salmon 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 • 20 / 30 GF

Choice of one or two jumbo lump crab cakes with Dijon remoulade served with vegetable du jour & risotto

RED SNAPPER • 22 GF

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

STUFFED LOBSTER TAIL • 36 GF

Broiled lobster tail with crab imperial & bearnaise sauce served with risotto & vegetable du jour

Pasta

LOBSTER MAC & CHEESE • 26

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

SCALLOPS, SHRIMP & CRAB PENNE • 28

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

ÉTOUFÉE • 26

Shrimp, crab & fresh fish in a thick spicy stew served with white rice

BALSAMIC CHICKEN LINGUINE • 19

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

SHRIMP & LOBSTER SCAMPI • 27

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

Desserts

HOUSE MADE CRÈME BRULÉE, or APPLE CRISP • 9

ICE CREAM • 4 *French Vanilla, Chocolate, Mint Chocolate Chip*

FLOURLESS CHOCOLATE TORTE GF • 6

WHITE CHOCOLATE RASPBERRY CHEESECAKE • 9

SMITH ISLAND COCONUT YELLOW CAKE • 10

CHOCOLATE MOLTEN BUNDT CAKE • 9

KEY LIME PIE • 8

BROWNIE TOWER • 10

Brownie with Chocolate Mousse & your choice of ice cream

Sandwiches

Served with choice of Traditional, Truffle or Sweet Potato 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 cheese, BBQ sauce & onion straws

CRAB CAKE SANDWICH • 20

Jumbo lump crab cake, lettuce, tomato & Dijon remoulade

CHICKEN BACON RANCH • 15

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

BLACKENED TUNA • 15 V

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

PRIME RIB • 16

Grilled prime rib, caramelized onions, mushrooms & horseradish aioli on a focaccia roll

CLUB WRAP • 12

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

GF • Gluten Free

V • Vegetarian

*Beef locally sourced.