

THE GREATHOUSE RESTAURANT

WEDNESDAY SEAFOOD NIGHT

6.99 Appetizers

Chilled Shrimp Cocktail ^{GF} (5)

Fresh Shucked Oysters 1/2 Dozen ^{GF}

Gravlax

Sliced cured salmon with minced red onion, capers & dill mustard. Served with grilled pita. *Substitute GF*

Shrimp in a Basket (4)

With crispy French fries

Shrimp Lejon ^{GF} (4)

Avondale Stuffed Mushrooms ^{GF}

Baked Oysters Imperial

4 Blue Point oysters baked with Maryland crab mix. Tartar sauce on the side 10.99

The Farmhouse Crab Cake ^{GF}

Petite version of the famous crab cake entrée, served with a roasted red pepper aioli & fresh herbs 12.00

Seafood Quesadilla

Crispy tortilla, with a blend of cheeses, shrimp & crab. Served w/ salsa, guacamole & sour cream 12.99

Soup

Welsh Oyster Stew ^{GF}

Gently simmered & seasoned and made to order. Served with a homemade buttermilk chive biscuit 8.25

Salad

Classic Caesar Salad

With homemade Greathouse croutons and grated Locatelli cheese 7.25

Add grilled shrimp, salmon or fried oysters for an additional 5.00

Gluten free without croutons

Cobb Salad with Crab ^{GF}

Fresh greens, bacon, tomato, egg, avocado & bleu cheese, with a choice of ranch or bleu cheese dressing 11.99

Sandwiches

Oysters Po Boy

Toasted French bread, lettuce, tomato, tartar sauce & fried oysters. Choice of side 11.99

Maryland Crab Cake Sandwich

Maryland style crab cake, served on a toasted brioche roll with lettuce, tomato & tartar sauce.
Served with French fries & coleslaw 15.99

Florida Grouper Wrap

Crispy corn flake crusted fried grouper, with lettuce, tomato, & tartar sauce. Choice of side 12.99

Join us for Nightly Specials

Monday 5pm-9pm Steak Night! Prime Rib for 19.99

Tuesday 5pm-9pm Ladies Night with Live Music

Wednesday 5pm-9pm Seafood Night

Sundays 10:30-2pm Champagne Brunch

Entrees

All entrees served with a house salad, potato, vegetable and warm rolls

Broiled 1/2lb Brazilian Lobster Tail ^{GF}

With lemon & drawn butter 25.00

Add On ~ Stuffed with Maryland crab mix \$5.00

Seafood Alfredo

Shrimp, crab, mushrooms, artichokes and onion, tossed with linguini.
Served with a petite Caesar and garlic bread 21.99

Seafood Combo^{GF}

Broiled Fish of the day with lemon butter, Petite Farmhouse Crab Cake and grilled Shrimp 25.00

Fried Shrimp Platter

Lightly fried jumbo shrimp, with French fries, coleslaw and a side of cocktail or tartar sauce 19.99

North Atlantic Salmon Fillet ^{GF}

Baked and filled with spinach, lobster & brie cheese. Finished with a whole grain mustard sauce 25.00

Fish & Chips

Lightly breaded fried fillet of flounder, with crispy French fries, coleslaw & tartar sauce 14.99

Farmhouse Crab Cakes ^{GF}

Jumbo lump crab, lightly pan-seared and finished in the oven. Served with a whole grain mustard sauce 38.00

Farmhouse Surf & Turf ^{GF}

Farmhouse crab cake with a whole grain mustard sauce and a petite filet with exotic mushroom sauté 37.00

Center Cut Filet Mignon ^{GF}

Pan seared, with an exotic mushroom sauté and finished with red wine demi glace 35.00

Crab Imperial

Baked jumbo lump crab, Maryland style 30.00