

The Peppermill Restaurant

Appetizers

Soup of the Day	\$3.95
served by the cup	
Cream of Crab	\$5.95
by the cup, homemade with all lump crabmeat	
Maryland Crab Soup	\$5.50
by the cup, homemade with all lump crabmeat	
Oyster Stew	\$7.95
fresh oysters steamed in a buttery, savory broth	
Firecracker Shrimp	\$12.95
large shrimp flash fried and tossed with a sweet chili and Sriracha sauce	
Shrimp Cocktail	\$12.95
jumbo shrimp steamed with Old Bay	
Flatbread	\$7.95
flatbread baked with mozzarella and Romano cheese, fresh tomato, red onion and pesto	
Chicken Tenders	\$6.95
tender strips of chicken breast lightly seasoned and served with a honey mustard sauce	
Coconut Shrimp	\$12.95
jumbo shrimp dredged in coconut, fried and served with an orange marmalade sauce	
Grilled Lamb Chops	\$15.95
French cut New Zealand lamb chops marinated in olive oil and rosemary	
Buffalo Wings	\$9.95
served hot and spicy with celery sticks and bleu cheese dressing	
Clams Casino	\$10.95
fresh top neck clams broiled with garlic herb butter and bacon	
Wedge Salad	\$6.95
a wedge of iceberg lettuce with fresh tomatoes, bacon bits and our chunky bleu cheese dressing	
Caesar Salad	\$6.95
fresh romaine lettuce with croutons, caesar dressing and shaved Romano cheese	
Spinach Salad	\$7.95
fresh baby spinach with mushrooms, grape tomatoes, hard boiled egg and bacon bits; your choice of dressing	
Fresh Beet Salad	\$8.95
fresh red beets served over a baby spinach salad with crumbled goat cheese, California yellow raisins and sliced almonds; served with a poppy seed dressing	

TOPPERS FOR YOUR SALAD

- with grilled chicken breast	+ \$ 5
- with grilled North Atlantic Salmon	+ \$ 9
- with grilled filet mignon	+ \$ 10
- with grilled jumbo shrimp	+ \$ 8
- with our shrimp salad	+ \$ 8

our bleu cheese dressing + .50

Salads and ...

Chicken Sante Fe	\$9.95
charbroiled chicken breast served over iceberg lettuce with diced tomatoes and cucumbers, topped with shredded mozzarella and cheddar cheese	
Chopped Turkey Club Salad	\$9.95
oven roasted turkey breast, bacon, hard boiled egg and tomatoes chopped with iceberg lettuce; topped with sliced avocado	
Chicken Salad	\$9.50
all fresh breast meat, garnished with egg wedges and grape tomatoes; served with one vegetable	
Tuna Salad	\$9.50
solid white albacore tuna, garnished with egg wedges and grape tomatoes; served with one vegetable	
Shrimp Salad	\$13.50
with Old Bay seasoning, garnished with egg wedges and grape tomatoes; served with one vegetable	
Quiche	\$8.95
homemade quiche with ham, bacon, onions and Swiss cheese; served with fresh fruit	
Salmon Vidalia	\$14.95
fresh North Atlantic salmon grilled and served over fresh field greens with Vidalia onion vinaigrette dressing	
Crab Cake	\$16.95
a five ounce all lump crab cake, your choice broiled or fried	
Eggplant Parmigiana	\$9.95
fresh eggplant breaded with panko, fried and topped with marinara sauce and mozzarella cheese; served with a side of Barilla angel hair pasta	
Prime Rib of Beef	\$18.95
aged corn fed angus beef, slow roasted in house, served au jus	
Filet Mignon	\$18.95
a six ounce filet cut from the tenderloin, charbroiled and topped with sautéed mushrooms	
Filet Stir Fry	\$11.95
strips cut from the tenderloin, sautéed with fresh broccoli, snow peas, onions, mushrooms and red peppers; served over rice with a teriyaki glaze	
New York Strip Steak	\$18.95
a ten ounce aged center cut corn fed angus sirloin steak	
Chicken Parmigiana	\$9.95
boneless chicken breast lightly breaded with panko, sautéed and topped with marinara sauce and mozzarella cheese, served with Barilla angel hair pasta	
Calves Liver	\$16.95
sautéed in butter, served with onions and bacon	
Breaded Pork Chop	\$10.95
a French cut center cut pork chop breaded and baked	

Fish Entrées

Salmon Florentine	\$15.95
fresh North Atlantic salmon broiled in garlic butter and served over fresh baby spinach	
Salmon Cake	\$9.95
fresh North Atlantic salmon, blended with scallions and fresh dill, broiled and served with a lemon dill sauce	
Salmon Champagne	\$14.95
fresh North Atlantic salmon filet broiled in butter and lemon, topped with champagne sauce	
Orange Roughy	\$13.95
- broiled in lemon and butter	
- stuffed with lump crabmeat and topped with imperial sauce	
Orange Roughy Francaise	\$14.95
orange roughy dipped in egg, sautéed in butter and served with a lemon and white wine sauce	
Catfish <i>farm raised</i>	\$10.95
- filet broiled in lemon and butter	
- filet blackened with Cajun spices	
Fish and Chips	\$11.95
beer battered cod, deep fried and served with a seafood dipping sauce and french fries	

Entrées

Shrimp with Sea Scallops	\$16.95
fresh sea scallops and jumbo shrimp broiled in garlic butter and topped with seasoned bread crumbs	
Chicken Baltimore	\$14.95
boneless chicken breast with jumbo lump crab meat, fresh mushrooms and mozzarella cheese in a light cream sauce	
Filet and Shrimp Bearnaise	\$14.95
tenderloin tips and jumbo shrimp sautéed and topped with bearnaise sauce, served over rice	
Coconut Shrimp	\$15.95
jumbo shrimp dredged in coconut, fried and served with orange marmalade sauce	
Meatloaf	\$9.95
homemade meatloaf served with mashed potatoes and brown gravy	
Pasta with Crab	\$16.95
all lump crab meat, sautéed with fresh mushrooms, scallions and tomatoes, served over Barilla angel hair pasta with a light cream sauce	
Pork Rib Eye	\$13.95
an eight ounce pork rib eye seasoned with olive oil, salt and pepper; grilled to your liking and served with a sweet potato	
Fried Oysters	\$15.95
fresh oysters individually hand patted, deep fried and served with cocktail sauce	

All entrées are served with choice of one vegetable: baked potato, mashed potatoes, french fries, sweet potato, rice, stewed tomatoes, cole slaw, applesauce or vegetable of the day