

THE PEPPERMILL

APPETIZERS

Soup of the Day	\$3.95	Cream of Crab	\$6.25
served by the cup		by the cup, homemade with all lump crabmeat	
Maryland Crab Soup	\$5.95	Oyster Stew	\$7.95
by the cup, homemade with all lump crabmeat		fresh oysters steamed in a buttery, savory broth	
Clams Casino	\$11.95	Firecracker Shrimp	\$12.95
fresh top neck clams broiled with garlic herb butter and bacon		large shrimp flash fried and tossed with a sweet chili and Sriracha sauce	
Shrimp Cocktail	\$12.95	Grilled Lamb Chops	\$15.95
jumbo shrimp steamed with Old Bay		French cut New Zealand lamb chops marinated in olive oil and rosemary	
Flatbread	\$7.95	Coconut Shrimp	\$12.95
flatbread baked with mozzarella and Romano cheese, fresh tomato, red onion and pesto		jumbo shrimp dredged in coconut, deep fried and served with an orange marmalade sauce	
Wedge Salad	\$7.95	Fresh Beet Salad	\$8.95
a wedge of iceberg lettuce with grape tomatoes, bacon bits and our chunky bleu cheese dressing		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	
Caesar Salad	\$7.95		
fresh romaine lettuce with croutons, caesar dressing and shaved Romano cheese			

Toppers for your salad

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

LITE FARE

The Peppermill Burger	\$12.95	Filet Stir Fry	\$13.95
an eight ounce angus burger charbroiled, then topped with bacon and jalapeno pepper jack cheese; served on a brioche roll with lettuce, tomato and french fries		tenderloin tips sautéed with fresh broccoli, snow peas, onions, mushrooms and red peppers; served over rice with a teriyaki glaze	
Fried Oysters	\$18.95	Shrimp Salad	\$15.95
a lite fare portion of fresh oysters individually hand patted, deep fried and served with cocktail sauce		with Old Bay seasoning, garnished with egg wedges and grape tomatoes	
Chicken Marsala	\$13.95	Lobster Tail	\$18.95
boneless chicken breast sautéed with mushrooms in a marsala wine sauce, served over Barilla angel hair pasta		a single five ounce New England cold water lobster tail, broiled and served with drawn butter	
Crab Cake	\$19.95	Fish and Chips	\$14.95
a five ounce all jumbo lump crab cake, your choice broiled or fried		beer battered cod, deep fried and served with a seafood dipping sauce and french fries	
Prime Rib of Beef	\$20.95	French Dip	\$18.95
a lite fare cut of aged corn fed angus beef, slow roasted in house, served au jus		thinly sliced from our prime rib, served warm on a toasted split top roll, served au jus with french fries	
Catfish <i>farm raised</i>		Salmon Cake	\$11.95
- filet broiled in lemon and butter	\$12.95	fresh North Atlantic salmon steamed, blended with scallions and fresh dill, broiled and served with a lemon dill sauce	
- blackened with cajun spices	\$13.95		

All light fare entrées include a choice of one vegetable:
A tossed salad can be added to any lite fare entrée for \$ 3.25
- our own bleu cheese dressing .50 extra