



SEVERN INN
ANNAPOLIS

Pub Menu
Soup and Salad

Soup of the Day 6.00

Southern Crab Bisque Jumbo Lump Crab Meat 9.00

Eastern Shore Oyster Stew Fresh Shucked Bay Oysters, Apple Wood Smoked Bacon, Corn, and Cream 9.00

Severn Inn House Salad Hand Picked Baby Sweet Greens with Raspberry Vinaigrette, Almonds, and Goat Cheese 9.00

Grilled Romaine Salad Creamy Gorgonzola Vinaigrette, Apple Wood Smoked Bacon, and Crispy Onions 9.00 Add Grilled Filet Mignon 18.00

Caesar Salad Hearts of Romaine, Parmesan Cheese, Garlic Croutons 8.00
Chicken 15.00 Salmon 17.00 Shrimp 16.00 Filet Mignon 18.00

Roasted Red and Yellow Beet Salad Apple Cider Vinaigrette, Rogue Crater Lake Blue Cheese, Frosted Walnuts, Mixed Greens 10.00

Snacks

Spicy Mixed Olives Toasted Nan 8.00

North African Spiced Mixed Nuts 7.00

Beef Tenderloin Skewers Ginger-Soy Marinade and Spicy Peanut Sauce 10.00

Chesapeake Crab Dip Toasted French Bread and Old Bay Crackers 12.00

Green Bean Tempura Sweet Chili Dipping Sauce 9.00

Roasted Tomato Hummus Olive Tapenade, Toasted Nan 8.00

White Truffle-Parmesan Shoe String Potatoes Tomato Aioli 9.00

Tomato Bruschetta Chopped Plum Tomatoes, Extra Virgin Olive Oil, Garlic, Fresh Herbs, Spicy Olives, Parmesan Cheese, Toasted Italian Bread 9.00

Sandwiches

All sandwiches served with your choice of mixed greens, fruit, potato salad, or fries

Grilled Cheese Sandwich White Cheddar, Humboldt Fog, and Gruyere Cheeses, Homemade Smoked "Bacon", Sliced Tomatoes, and Honey Mustard on Toasted Multi Grain Bread 12.50

Jumbo Lump Crab Cake Sandwich on Toasted Brioche with Three Onion Rémoûlade Sauce 18.00

El Salvadorian Grilled Chicken Sandwich Stewed Tomatoes, Hard Boiled Egg, Roasted Beets, Radishes, Mustard, Cole Slaw, and Lettuce on a toasted French Bread 13.00

"Saigon Sub" Toasted French Bread with Jalapeno Peppers, Cilantro, Cucumber, Sweet Onions, Pickled Carrots, and Radish with your choice of Crispy Tofu or Vietnamese Style Pulled Pork 14.00

Grilled 8 oz Severn Inn Burger Fresh in house Ground Beef, White Cheddar, Homemade Smoked "Bacon", Crispy Onions on a toasted Kaiser Roll 13.50

Small Plates

New England Cold Water Lobster "Mac & Cheese" Homemade Fettuccini, Smithfield Ham, Roasted Garlic-Three Cheddar Sauce 18.00

Traditional Style Fish and Chips Farm Raised Tilapia and Malt Vinegar 13.00

Grilled Fish Taco Flour Tortillas, Spicy Black Beans, Avocado, Fire Roasted Tomato-Chili Salsa, Queso Cotija 14.50

Thai Sweet Chili Shrimp Coconut Lime Dipping Sauce and Stir Fried Vegetables 14.00

Severn Inn Seafood Salad Shrimp, Scallops, and Crab over Mixed Greens, Tossed with Toasted Couscous, Feta Cheese, and Red Wine Vinaigrette 16.00

House Cured Salmon Gravlax Warm Potato Cakes, Herb Crème Fraîche, Caviar 14.00

Caramelized Day Boat Scallop Bruschetta Goat Cheese Crème Brûlée, Extra Virgin Olive Oil, Chopped Plum Tomatoes, Garlic, Spicy Olives, Fresh Herbs, Toasted Italian Bread 17.00

Jumbo Lump Crab Cake and Fried Green Tomatoes Roasted Corn Salad, Old Bay Butter Sauce 18.00

Asian Tapas Plate Beef Skewers, Crab Spring Roll, Tempura Spicy Tuna Roll, Tuna Sashimi, Seaweed Salad, Pickled Ginger, Citrus-Soy Dipping Sauce 18.00

Charcuterie Plate Country Pate, Duck Rillettes, Salami Toscana, and Parma Prosciutto served with Dijon Mustard, Cornichon, Pickled Onions, and Toasted French Bread 18.00

(SAMPLE MENU – SUBJECT TO CHANGE)
