

# Mad Batter Dinner

## Starters

### **Mad Batter Clam Chowder**

our own special soup, a rich blend of chopped clams, onions and bacon in a heavy cream broth with a touch of saffron 6.50

### **Chef's Soup of the Day** market price

### **Maryland Crab Cake Appetizer**

a single sautéed crab cake with Dijon cream 13.25

### **Bayberry Wings**

fried, then tossed in Thai hot sauce and honey, with cracked black pepper bleu cheese and celery sticks 10

### **Rustic Pizza**

rustic style dough topped with caramelized onion, Portobello mushrooms, garlic and rosemary, finished with a little Asiago 11

### **Babaghanoush**

hummus and eggplant salad with pita, cucumbers, stuffed grape leaves, and tomatoes 10.50

### **Steamed Mussels**

Prince Edward Island mussels steamed with chorizo sausage and onions 11

### **Garden Salad**

mesclun greens and seasonal vegetables with our special house dressing, creamy or vinaigrette 5.50

### **Caesar Salad**

romaine hearts, radicchio, shaved pecorino, and croutons tossed with creamy anchovy dressing 6.75

### **Roasted Pear Salad**

romaine and radicchio with roasted pears, candied walnuts, gorgonzola, and cranberry vinaigrette 7.25

## Entrees

### **Maryland Crab Cakes**

two of our championship super lump crab cakes with sweet potato hash, whole grain mustard sauce 31

### **Filet and Crab Cake**

petite filet and one of our Maryland crab cakes, with sweet potato hash, cabernet demi glace and whole grain mustard sauces 32

### **Fiesta Chicken**

lightly blackened boneless chicken breast on roasted garlic rice, with lime-cilantro black bean salsa, tomatillo sauce and fried banana 24

### **Vegetable Wellington**

eggplant, Portobello mushroom, roasted pepper, spinach, fresh mozzarella, and basil pesto in puff pastry on roasted tomato sauce 19.50

### **Marinated Skirt Steak**

Dijon and brown sugar marinade, with bacon and fingerling potato hash, haricot verts 27

### **Grilled Salmon**

on sweet mashed potatoes, with grainy Dijon and green onion beurre blanc and jumbo lump crab 27

### **Sautéed Jumbo Sea Scallops**

on lobster raviolis with sage-pecan butter and wild mushrooms 29

### **Shrimp & Jumbo Lump Crab Pasta**

tossed in garlic butter with artichoke hearts, spinach, sundried tomatoes, and feta cheese over fettuccini 29

### **Sautéed Pork Tenderloin**

with a Granny Smith Apple demi and bourbon onions on mashed sweet potatoes with fried tomato 26

## On the Lighter Side

### **Chicken Caesar**

romaine hearts, shaved pecorino, and croutons with creamy anchovy dressing and chicken 9.50

### **Fish and Chips**

battered cod and steak fries, served with malt vinegar 13.00

### **Maryland Crab Cake Sandwich**

our championship super lump crab cake on a roll with lettuce, tomato, remoulade sauce and French fries 13.50

### **Grilled Beef Burger**

char-grilled ground sirloin topped with choice of Cheddar, Swiss, American, Brie, or bleu cheese, served with tomato, lettuce, red onion and French fries 9.50 extra topping .50 add bacon 2.00



Mad Batter Favorites



**In addition, chef's specials daily.....**