

ALL DAY TAKEOUT MENU 10 A.M. – 7 P.M.

(302)227-0615 OR ONLINE AT VICTORIASRESTAURANT.COM

BREAKFAST

Crème Brulée French Toast 14.

brioche bread dipped in vanilla bean crème brulée. served with your choice of ham, scrapple, sausage, vegetarian sausage, bacon or turkey bacon (add berries or banana for 2. additional)

Raisin and Brown Sugar Oats 12.

whole grain oats with raisins & golden raisins, honey, a touch of brown sugar & berry garni

Breakfast Wrap 12.

eggs, sausage, potatoes and cheddar cheeses served in a flour tortilla

SOUP, SALAD, APPS, &TC.

Cream of Crab Soup 9.
with lump crab...a Victoria's tradition

Caesar Salad 6.

romaine hearts, boquerones, lemon, croutons, house Caesar dressing (add chicken – 6. / add shrimp – 9. / add grilled sirloin – 10.) (split charge 2.)

Seafood Salad 18.

shrimp, crab, hard-cooked egg, onion, house guacamole, bacon, gorgonzola, greens, honey vinaigrette

Blackened Shrimp Quesadilla 14.

flour tortilla, blackened shrimp, cheddar jack, pickled red onions and jalapenos, pico de gallo, sour cream

Bang Bang Shrimp 11.

half pound lightly dusted fried shrimp in a creamy sweet Thai chili sauce

Quiche of the Day 14.

with a side of mixed greens, honey vinaigrette

SANDWICHES & ENTRÉES

Lobster Roll Sliders 18.

butter-braised lobster, lettuce, tomato, lemon aioli

House- Cured Salmon Croissant 16.

house-cured salmon, tomato, sliced onion, hard cooked egg and herb infused cream cheese on a croissant with a side salad

Crab Cake Sandwich 16.

traditional Eastern Shore lump crab cake, brioche bun, Bibb lettuce, tomato

Angus Steak Burger 14. or Beyond Meat Burger 16.

with lettuce, tomato, house-made chips and your choice of 2 toppings: cheddar, Swiss, blue cheese, caramelized onion, bacon, roasted mushrooms

Crab Melt 18.

lump crab, cheddar, bacon and tomato, bread boule, mixed greens

Fish and Chips 16.

beer-battered fish served with hand-cut fries, tartar

Grilled Sirloin Sandwich 16.

choice grilled sirloin, sliced, provolone cheese, toasted baguette, bordelaise sauce

Crab Cake Dinner

traditional Eastern Shore lump crab cake(s) with redskin mashers & French beans one crab cake 25. ~ two crab cakes 32.

Lemon Dill Salmon 25.

grilled salmon, risotto, asparagus, lemon-dill beurre blanc

Grilled Sirloin 22.

choice grilled sirloin with redskin mashers, French beans & bordelaise sauce (add ½ pound of fried shrimp 8. additional)

Pasta of the Day

Chef's daily creation ~ *ask server for details.*

