



GOOD EVENING! WELCOME TO VICTORIA'S!

STARTERS

Raw Oysters gf

on the half shell, house mignonette MKT

Cream of Crab Soup

with lump crab...a Victoria's tradition! cup 9. / bowl 11.

Soup du Jour

made fresh daily; ask your server for today's selection cup 6. / bowl 8.

Caesar Salad

romaine hearts, boquerones, lemon, croutons, house Caesar dressing 9.
(split charge +2.)

Summer Berry Salad gf

fresh berries, feta and candied pecans over spring mix, peach vinaigrette 10.
(split charge +2.)

Wedge Salad gf

iceberg, carrot, red onion, radishes, tomatoes, bacon, ranch dressing 10.
(split charge +2.)

House Salad gf

mixed greens, grape tomatoes, red onion, carrots, cucumber, house honey-ginger dressing 8.
(split charge +2.)

Bang Bang Shrimp gf

half pound lightly dusted fried shrimp, creamy sweet Thai chili sauce 16.

Crab Dip

creamy crab mixture, melted cheese, Old Bay crostini 20.

Seared Scallops gf

sea scallops, coconut-cashew curry sauce 18.

Shrimp Cocktail

Old Bay-seasoned shrimp, cocktail sauce, lemon 16.

Artisan Cheese Board and/or House Made Charcuterie

ask your server for selections and prices

We reserve the right to add an 18% gratuity to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, eggs or shellfish may increase your risk of food borne illness.

FEATURED MAINS

Crab Cakes

traditional Eastern Shore crab cakes, house remoulade, mashed potatoes, haricots verts 38.

Pan-Seared Salmon gf

pan-seared salmon, spring pea risotto, asparagus, lemon dill beurre blanc 32.

Grilled Filet gf

mushroom-cognac cream, mashed potatoes, broccolini, baby carrots 44.

Chicken Francaise gf

lemon caper beurre blanc, risotto, asparagus 28.

Rack of Lamb gf

mint chimichurri, roasted fingerling potatoes, sauteed asparagus, grape tomatoes 45.

Roasted Half Duck gf

fig barbeque gastrique, potato hash, bok choy, wild mushrooms 34.

Shrimp & Sausage Pasta

spaghetti, shrimp, sausage, spinach, pepper drops and Cacio e Pepe sauce 36.

Grilled New York Strip gf

red wine balsamic reduction, roasted fingerling potatoes, asparagus, baby carrots 38.

Vegan Calabacitas v, gf

sauteed zucchini, squash, grape tomatoes, corn, Latin herbs and spices, served over tomato rice 28.

Braised Short Rib gf

porcini – port wine reduction, mashed potatoes, asparagus 36.

Fresh Catch

fresh fish, chef's choice of two sides 38.

Lobster Tail

10 – 12 ounce broiled tail, lemon-herb compound butter, choice of two sides MKT

ON THE LIGHTER SIDE

Single Crab Cake

traditional Eastern Shore crab cake, house remoulade, mashed potatoes, haricots verts 28.

Short Rib Flatbread

ricotta, mozzarella, braised beef, fig bbq, pickled onions, arugula 20.

Shrimp & Blue Crab Salad

tower of avocado, radish, mango salsa, jumbo shrimp, blue crab salad over mixed greens 24.

Fish and Chips

beer-battered haddock, hand-cut fries, house slaw 20.

SIDES

mashed potatoes, sautéed broccolini, fingerling potatoes, risotto, tomato rice,
haricots verts, baby carrots, asparagus 6.

gf – gluten free ~ v – vegetarian