



GOOD AFTERNOON! 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.

Short Rib Flatbread

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

Crab Dip

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

Seared Scallops gf

sea scallops, coconut-cashew curry sauce 18.

Shrimp Cocktail gf

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.

LUNCHEON ENTRÉES

Crab Cake Sandwich

traditional Eastern Shore lump crab cake,
brioche roll, lettuce, tomato,
house-made chips, pickle 20.

Angus Steak Burger or Beyond Meat Burger

lettuce, tomato, house-made chips
and your choice of two toppings:
cheddar, Swiss, blue cheese, caramelized onion,
smoked bacon, roasted mushrooms
Angus Burger 17.
Beyond Meat Burger (Vegetarian Patty) 18.

Shrimp & Blue Crab Salad

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

Turkey B L T

served on ciabatta bread with avocado aioli,
house-made chips 16.

Tuna and Chicken Salad

served with a side salad, avocado, crostini 16.

Fish and Chips

beer-battered fish, hand-cut fries,
house-made slaw 20.

Boardwalk Cheesesteak

shaved ribeye, Cooper American cheese,
caramelized onion, sauteed mushrooms 17.

Crab Melt

lump crab, cheddar, bacon and tomato
in a bread boule, mixed greens 22.

Lobster Roll

lobster, lettuce, tomato, lemon-dill aioli,
brioche roll 23.

Quiche of the Day

a daily selection, with a side of mixed greens,
honey vinaigrette 16.

Slow-Roasted BBQ Pulled Pork

soft brioche roll, house slaw, pickled onions,
jalapeños, house-made chips 18.

Shrimp Quesadilla

Old Bay – seasoned shrimp, flour tortilla,
mixed greens, pico de gallo, sour cream,
pickled onion, jalapeños 22.

Prosciutto & Burrata Salad gf

served over arugula,
balsamic glaze 18.

*** substitute hand-cut fries with any sandwich or entrée 2.**



ON THE DINNER SIDE

Pan-Seared Salmon gf

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

Single Crab Cake

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

Grilled Filet gf

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

Shrimp & Sausage Pasta

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

Chicken Francaise gf

lemon caper beurre blanc, risotto, asparagus 28.