



## 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 10. / bowl 12.

**Soup du Jour**

made fresh daily; ask your server for today's selection cup 7. / bowl 9.

**Caesar Salad**

romaine hearts, boquerones, lemon, croutons, house Caesar dressing 10.  
(split charge +2.)

**Peach Salad** gf

arugula, peaches, berries, chevre, onion, radishes, toasted almonds, balsamic vinaigrette 12.  
(split charge +2.)

**Wedge Salad** gf

iceberg, carrot, red onion, radishes, tomatoes, bacon, ranch dressing 12.  
(split charge +2.)

**English Garden Salad** gf

mixed greens, tomatoes, cucumbers, potatoes, haricots verts, cheddar, honey-mustard dressing 12.  
(split charge +2.)

**Bang Bang Shrimp** gf

half pound lightly dusted fried shrimp, creamy sweet Thai chili sauce 18.

**Crab Dip**

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

**Seared Scallops** gf

seared sea scallops, sweet potato puree, bacon, honey-balsamic drizzle 20.

**Shrimp Cocktail** gf

Old Bay-seasoned shrimp, cocktail sauce, lemon 18.

**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, esquites MKT

### Pan-Seared Salmon gf

pan-seared salmon, orange honey butter, saffron rice, zucchini squash medley 34.

### Steak au Poivre gf

steak au poivre, mashed potatoes, zucchini squash medley 52.

### Bruschetta Chicken Cutlet gf

seasoned chicken cutlet, mozzarella cheese, classic bruschetta, balsamic glaze, saffron rice, haricot verts 30.

### Veal Scallopine gf

veal scallopine with mushroom marsala, mashed potatoes, haricots verts 40.

### Roasted Half Duck gf

fig barbeque gastrique, potato hash, bok choy, wild mushrooms 42.

### Shrimp & Scallop Pasta

shrimp, scallops, basil pesto cream, roasted tomatoes, linguine 40.

### Grilled Ribeye gf

12-ounce grilled ribeye steak, cowboy butter, fried onions, macaroni and cheese, asparagus 46.

### Vegan Coconut Curry v

coconut curry, chick peas, saffron rice 30.

### Braised Short Rib gf

braised short rib, sauce bordelaise, mashed potatoes, broccolini and baby carrots 40.

### 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

one traditional Eastern Shore crab cake, house remoulade, mashed potatoes, esquites 30.

### Mediterranean Shrimp Flatbread

shrimp, feta, mozzarella, ricotta, tomatoes, olives, arugula 24.

### 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 24.

## SIDES

mashed potatoes, sautéed broccolini, macaroni and cheese, saffron rice, haricots verts, baby carrots, esquites 6.

gf – gluten free ~ v – vegetarian