



LUNCHEON 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 Wedge

romaine heart wedge, shaved parmesan, boquerones, bacon, cherry tomato, croutons 12.

(split charge +2.)

Southwest Salad gf

mixed greens, roasted corn, black beans, avocado, cherry tomato, cheddar cheese, crispy tortillas, chipotle cilantro 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.

Maple Sriracha Candied Bacon gf

sweet, spicy and savory thick-cut bacon 22.

Crab Dip

a creamy mix of cheese and crab on lemon-garlic-butter toasted baguette, topped with melted cheddar 20.

Seared Scallops gf

seared sea scallops with cauliflower puree and Hackleback caviar 28.

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



LUNCHEON ENTRÉES

Crab Cake Sandwich

traditional Eastern Shore lump crab cake, brioche roll, lettuce, tomato, choice of fries or side salad 26.

Burger on the Boards

lettuce, tomato, and your choice of two toppings: cheddar, Swiss, blue cheese, caramelized onion, smoked bacon, roasted mushrooms, choice of fries or side salad

Angus Burger 20.

Beyond Meat Burger (Vegetarian Patty) 22.

Shrimp & Blue Crab Salad gf

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

Turkey B. L. A. T.

turkey, bacon, avocado spread and tomato, toasted ciabatta, choice of fries or side salad 18.

English Shrimp and Chicken Salad Platter

a scoop of each, over garden salad, crackers 20.

Fish and Chips

beer-battered fish, hand-cut fries, house-made slaw 24.

Boardwalk Cheesesteak

shaved ribeye, Cooper American cheese, caramelized onion, sauteed mushrooms 18.

Ahi Tuna Poke Bowl gf

tuna, rice, avocado, edamame, radishes, carrots, seaweed salad, toasted sesame seeds, spicy aioli, soy sauce 22.

Pesto Chicken Panini

grilled chicken breast, basil pesto, roasted tomato and mozzarella, toasted ciabatta 18.

Quiche of the Day

a daily selection, side of mixed greens, honey vinaigrette 18.

Hawaiian BBQ Chicken Wrap

grilled chicken, lettuce, bell peppers, cheddar cheese, grilled pineapple, choice of fries or side salad 18.

Mediterranean Shrimp Flatbread

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

Burrata and Prosciutto gf

over arugula, roasted tomato, balsamic, basil pesto 18.