

Middleton Tavern

2 Market Space 21401-1804 · +14102633323 · Updated: Jan 14, 2026

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RAW BAR 6

Maryland Choptank River

\$2.50

Oysters shucked fresh to order. Served with cocktail or Champagne Mignonette.

Middleton's House Oysters

\$11.50

Shucked Fresh. Served with Cocktail or Champagne Mignonette.

Steamed Mussels

\$11.00

House specialty! Steamed to order with Garlic, White Wine, Tomatoes, Herbs and Shallots. Served with JO spice and Drawn Butter.

Raw Clams-Topnecks or Littlenecks

\$11.50

Shucked fresh to order. Served with cocktail or Champagne Mignonette.

Steamed Topnecks or Littlenecks Clams - Baker's Dozen

\$17.25

Served with Lemon and melted Butter.

Steamed Shrimp

AVAILABLE OPTIONS

Steamed to order, served with J.O. Spice & Cocktail Sauce.

1/4 lb: \$9.95

1/2 lb: \$15.95

MIDDLETON'S FAMOUS SHOOTERS 2

Oyster Shooter

AVAILABLE OPTIONS

\$2.25

Add Middleton Oyster Ale: \$0.95

Shrimp Shooter

AVAILABLE OPTIONS

\$2.50

Add Vodka: \$2.00

THE STEAMPOT 2

Steam Pot For One

\$34.50

Enjoy 2 Cluster of Snow Crab Legs and Shrimp.

Steam Pot For Two

\$61.95

Enjoy 4 Clusters of Snow Crab Legs and Shrimp.

APPETIZERS 14

Crab Balls	\$15.00
Miniature version of our Jumbo Lump Crab Cakes. Served with Cocktail and Tartar sauces, Cracker and Lemons.	
Crab Napoleon	\$12.95
Layers of Lump Crab, Mascarpone Cheese and Avocado, topped with minced Tomato Basil, then drizzled with Wasabi Vinaigrette Served on Lavash flat bread.	
Seafood Tower for Two	\$22.95
Fresh Calamari, Oysters Rockefeller, Clams Casino, grilled Shrimp & Scallops over Cucumber Salad.	
Big Island Goat Cheese	\$11.00
Warm Macadamia Nut encrusted Goat Cheese, Mango Salsa, flatbread and a Sweet Soy Glaze.	
Oysters Rockefeller	\$11.00
Fresh shucked Oysters with a traditional Spinach mixture, finished with Hollandaise.	
Tuna Nacho	\$14.95
Crispy Fried Wonton Chips, Sesame Seed crusted Yellow Tuna, seared rare, with Seaweed Salad and drizzled with Wasabi Cream and Spicy Asian Soy Sauce garnished with pickled Ginger, and finished with Scallions.	
Fried Green Tomatoes	\$9.25
Topped with Eggplant Confit, Marinara sauce and Mozzarella Cheese.	
Tokyo Tuna Tartar	\$13.00
Diced Ahi Tuna, diced Avocado, minced Shallots, Chive, mixed with a Sriracha Lemon oil, then finished with a Ponzu Sauce.	
Hot Crab Dip	\$11.95
Lump Crab folded with Cream Cheese, Cheddar Cheese & seasonings. Served with Crackers.	
Clams Casino	\$11.95
Fresh Clams baked with Peppers, Garlic, Bacon & Italian breading.	
Fried Calamari	\$11.95
Fresh Calamari served over Mesclun with Chipotle Aioli and Plum Sauce.	
Cold Smoked Salmon	\$9.95
Served with homemade Chive Butter, Creme Fraiche, and Dark Irish Soda Bread, garnished with Capers, Dill, and Red Onions.	
Scallops & Pork Belly Starters	\$14.95
Pork Belly topped with seared Scallops. Onion Crisps, and finished with a Coffee glaze.	
Sesame Seared Tuna	\$13.00
Crusted Yellow Fin Tuna seared rare and served with Asian Noodles, pickled Ginger, Cusabi Cream then drizzled with a Honey Soy Glaze.	

NAKED FISH ¹

Today's Fish / Shellfish

Prepared: Grilled, Blackened or Broiled served with your choice of sauce: Lemon-caper butter, Hollandaise Sauce, or Honey Soy Sauce.

SOUPS SALADS ¹³

Maryland Crab	\$7.25
Middleton's Chili	\$6.50
Baby Lettuce Salad	\$7.95
Baby lettuce with Macadamia nuts, Garlic Croutons, Goat Cheese, tossed with grilled Peach Honey-Lime Vinaigrette.	
Spinach Salad	\$8.50
Spinach tossed with Mushrooms, Parmesan Cheese & Croutons in a traditional dressing.	
Bartenders Cobb "Shake it up Baby"	\$11.95
Baby greens, Hard boiled Egg, Tomato, chopped Bacon, Blue Cheese, Cucumber, Grilled Chicken, Avocado, and Tangerine Vinaigrette.	
Seafood Caesar Salad	\$15.95
Classic Caesar Salad, topped with Lump Crab, Gulf Shrimp, and Sea Scallops. Finished with Capers, diced Tomato, and Kalamata Olives.	
Soup Du Jour	
Cuban Black Bean	\$5.95
American Chopped Salad	\$7.25
Chopped Iceberg Lettuce, diced Carrots, Onions, Smoked Applewood Bacon, Cucumbers, with your choice of dressing and topped with "Tobacco" Onions.	
Classic Caesar Salad	\$8.00
Romaine Lettuce tossed with Parmesan Cheese, croutons our Classic Caesar dressing.	
Beet Salad	\$9.00
with Tangerine Champagne Vinaigrette Served with Arugula salad mix, Shallots, Feta cheese, dried Cranberries, Raspberries, Walnuts.	
Stacked Caprese Salad	\$9.95
Sliced tomato, Italian Mozzarella Cheese and Fresh basil, layered together and finished with Olive Oil, Balsamic Vinaigrette.	
A Middleton Tradition	\$12.00
Caesar or Spinach Salad Prepared Table Side for Two.	

ENTREES 7

Pan Seared Rockfish "Maryland's State Fish"*	\$32.00
Chesapeake Striped Bass Pan seared, topped with sautéed Lump Crab Meat, & Mushrooms served over a Mesclun Salad Vinaigrette.	
Jumbo Lump Crab Cakes	\$30.00
Two Jumbo Lump Crab Cakes prepared in traditional Maryland fashion broiled, served on Fried Green Tomatoes.	
Sesame Encrusted Salmon*	\$27.50
Over Mashed Potatoes and Asparagus, served with Hoisin Butter sauce.	
Sesame Seared Tuna*	\$30.95
Crusted Yellow Fin Tuna seared rare and served with Asian Noodles, Pickled Ginger, cusabi cream then drizzled with a Honey Soy Glaze.	
Whole Maine Lobster	
2 lb to 3 lb Whole Maine Lobster, steamed and served with Lemon and Drawn Butter.	

Seafood Mixed Grill* **\$27.95**

Grilled Mahi with seasoned golden Shrimp, and Scallops. Served with a Remoulade sauce.

Salmon Oscar* **\$29.95**

Combines the prestige of Jumbo Lump Crab, asparagus and a fresh Asiago herb breaded Salmon fillet, served with Anson Mills Grits and Popcorn Rice with White Wine Cream Sauce.

EXTRAS 11

Creamy Anson Mills Grits & Popcorn Rice **\$4.95**

Creamed Spinach **\$5.25**

Mashed Potatoes **\$5.25**

Herb Rice **\$3.75**

Stir Fry Mushrooms **\$5.25**

Pomme Frites w/Orange Chipotle Hollandaise **\$4.95**

French Fries w/Blue Crab Gravy **\$7.95**

Baked Sweet Potato w/Cinnamon Butter **\$5.50**

Vegetables **\$4.95**

Cayenne Maple Bacon **\$3.75**

Seared Pork Belly w/Bacon Jam **\$5.25**

STEAK 8

Espresso Sirloin* **\$32.95**

A ten oz. Center Cut Sirloin, with a blend of Southwest & Espresso spice, served over a Gorgonzola Crostini, drizzled with Espresso Balsamic, served with Spicy Aioli Fried Potatoes.

Center Cut Rib Eye* **\$33.95**

An sixteen oz. cut seasoned with Prime Rub, seared and served with Mushroom Duxelle, drizzled with Blackberry Ginger Balsamic, served with Spicy Aioli Fried Potatoes.

Pork Tenderloin* **\$22.95**

Encrusted with roasted Garlic and bread crumbs, topped with Mushrooms and an Asian Plum sauce. Served with a side of Szechuan vegetables.

New York Strip* **\$36.00**

USDA Prime aged 45 days with Maitre d Hotel Butter. Served with Spicy Aioli Fried Potatoes.

Filet Mignon Oscar* **\$31.00**

Tenderloin Medallions served with Lump Crab Meat, Asparagus, and topped with Béarnaise sauce.

Capital "Crowned Filet" **\$35.00**

Eight ounce Tenderloin topped with your choice of a Blue Cheese crumb crust or a Horseradish crumb crust.

Veal Francaise

\$24.95

Lightly floured with Parmesan and Panko Breading. Finished with a White Wine Lemon Sauce. Served over Angel Hair Pasta.

Chateaubriand*

Presented Tableside for Two Please. Allow 25 Minutes for Preparation Magnificent 20 ounce center-cut tenderloin with Hollandaise, Béarnaise, duchess potatoes, steamed broccoli, onions and carrots.

ADD ON FOR ANY STEAK ENTRÉE 3

Crab Cake Broiled or Fried

Cocktail Shrimp (2) Sautéed/Broiled

Jumbo Lump Crab Meat Sautéed/Broiled

PASTA 3

Fettuccini Alfredo Parmigiano-Reggiano

\$22.50

Fettuccini tossed with Prosciutto and Peas, in a Cream sauce.

Tagliarini al Limon

\$15.95

Pasta with Lemon Sauce - Fresh Tagliarini tossed with Sweet butter, Lemon zest, grated Parmigiano-Reggiano, salt, and freshly ground Pepper.

Lobster Ravioli - La Rosa

\$27.00

Sweet Cream, Butter, Parmigiano-Reggiano, and Tomato.

SANDWICHES 6

Crab Cake Sandwich

Jumbo Lump Crab Cake served with Lettuce, Tomato, served on a toasted roll with Pomme Frites.

Sirloin Steak Sandwich

\$15.00

Six ounce Sirloin seasoned with an Authentic Southwest rub. Served with Caramelized Onions, Field Greens, drizzled with Fig Balsamic on a Steak Roll and served with Pomme Frites.

Prime Burger

AVAILABLE OPTIONS

Five Prime cuts, freshly ground and blended with Southwest and Prime herb blends, served atop a butter toasted roll and served with Pomme Frites.

\$11.00

Add Cheese: \$1.00

Add Cayenne Bacon:

\$1.00

Big Surf & Turf Burger

\$11.00

Sautéed Pork Belly, Seared Scallops, coleslaw, and Onion crisps finished with a Sriracha Aioli.

Pork Belly Sliders

\$9.95

Crisp pork Belly topped with Coleslaw, Onion Crisps and Sriracha Aioli.

Stacked Roast Beef

\$11.00

Sliced thin, stacked high on your choice of bread with Lettuce, Tomato, Onion, with Horseradish and Mustard.

BEVERAGES 9

Coffee	\$3.50
Tea	\$3.50
Iced Tea	\$3.50
Sodas	\$3.50
Milk	\$4.25
Juice	\$4.25
Hot Cocoa	\$4.50
Lurisia Still	\$8.95
Lurisia Sparkling	\$8.95

HOUSE SPECIALTY ²

Crème Brulee	\$7.25
Creamy Crème Brulee flecked with vanilla bean and caramelized to perfection.	
Strawberry Zabaglione	\$8.25
Custard made with brandy, Kirschwasser and Galliano, served over fresh strawberries.	

TABLESIDE FOR TWO ⁶

Banana's Foster	\$18.50
Bananas are caramelized in a bubbling pan of brown sugar, butter, Crème de Banana, spiced rum, and Cinnamon, served over ice cream.	
Cherry's Jubilee	\$19.25
A delicate mix of brandy, Cherry Kirschwasser, cherries, confection sugar and cornstarch, butter and cherry juice, flambé and served over ice cream.	
New York Cheesecake	\$6.25
Made with real cream cheese, whole eggs, sour cream and vanilla, in a graham cracker crust.	
Strawberry Shortcake	\$7.25
Freshly homemade sweet biscuits filled with marinated strawberries and whipped cream with fresh mint leaves.	
Banana Chocolate Chip	\$6.00
Four layers of dense chocolate banana cake with creamy custard, topped with a creamy chocolate cream cheese icing, and finished with chocolate chips.	
Chocolate Royale	\$9.00
Chocolate mousse with whiskey wrapped in a ribbon of white and dark chocolate, topped with chocolate cameo.	

FROM THE FREEZER ¹

Mile High Sundae

\$7.25

Brownie and ice cream twice layered and topped with chocolate syrup, whipped cream and cherries.