

AMPER&SEA

MODERN.MARYLAND.AUTHENTIC.

Small Bites

CHEESBURGER DEVILED EGGS \$6

Lettuce, onion, tomato, special sauce

BRUSSEL SPROUTS \$9

Candy bacon, shallot vinaigrette, shaved parmesan cheese

CHESAPEAKE OYSTER FRITTERS \$12

Brown butter toast points, green house greens, bacon, spicy aioli

STEAMED MUSSELS \$14

Lump crab, shrimp, asparagus, trio cheese

BLUE CRAB DIP \$12

Served with Bavarian toasted pretzel

OLD BAY GRILLED WINGS \$10

House sauce, celery and carrot

Soup & Salad

MARYLAND CRAB \$10/14

Crab, tomatoes, potatoes, vegetables.

EASTERN SHORE SALAD \$18

Grilled whole shrimp, crab salad, green butter lettuce, shaved egg, olives, cucumber, lemon dill vinaigrette

Sandwiches

BALTIMORE DOUBLE CHEESEBURGER \$15

local farm cheese, fried egg, apple smoked bacon. Add crab cake \$10

CRAB CAKE SANDWICH \$16

greenhouse tomatoes, lemon caper aioli

B.L.T.E. \$12

multigrain toast, avocado, American cheese, shallot vin, lettuce, tomato, egg

CATFISH SANDWICH \$14

Fried catfish, lettuce, tomato, pickled red onion, served with house tartar sauce.

Specialties

CANDY TOAST \$12

Bourbon whip cream, spicy pecans, maple syrup

SAVORY SAUSAGE GRAVY \$14

Honey buttermilk biscuits, poached eggs

OLD LINE CHICKEN AND WAFFLES \$14

Fig syrup, pickles, whip cream

FILET HASH & EGGS \$25

Baby zucchini, squash, potatoes, shallots, rosemary, carrots

CRAB BENEDICT \$20

Lump crab, spinach, hollandaise, potatoes

Plates

ALL MARYLAND BREAKFAST \$12

Two eggs, house sausage, bacon, biscuit, house potatoes, jam

SEAFOOD OMELET \$16

Crab, shrimp, tomatoes, shallot, herbs, feta cheese

VEGGIE OMELET \$12

Oyster mushrooms, asparagus, squash, spinach, goat cheese

RIBEYE OMELET \$14

Dry aged ribeye, ramps, peppers, peas, cheddar

B.U.G.S FRITTATAS \$12

Served in a cast iron with greenhouse vegetables, avocado and toast.

Sides \$6

CHEESY GRITS

HOUSE SALAD

HOME FRIES

CAESAR SALAD

EXECUTIVE CHEF NELSON MORTON

Ampersea will be brining classic flavors from all over Maryland to create an authentic experience. Ask your server about our continued partnership with Living Classrooms.

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Small Bites

CHEESBURGER DEVILED EGGS \$6

Lettuce, onion, tomato, special sauce

BRUSSEL SPROUTS \$9

Candy bacon, shallot vin, shaved parmesan cheese

SAPIDUS OYSTER FRITTERS \$10

Brown butter toast points, green house greens, bacon, spicy aioli

CRAB DIP \$12

Served with Bavarian toasted pretzel

OLD BAY GRILLED WINGS \$10

Served with blue cheese and buffalo dipping sauce

Salads

Add chicken \$6, fish \$7, steak \$10, Crab cake \$15

MARCONI'S CHOPPED SALAD \$14

boiled egg, toasted avocado, beets, tomato, cucumber, olives, carrots, goat cheese, bacon

EASTERN SHORE SALAD \$18

Grilled whole shrimp, crab salad, green butter lettuce, shaved egg, lemon dill vinaigrette.

CAESAR SALAD \$10

Romaine lettuce, crostinis, anchovies, granny smith apple, house dressing.

HOUSE SALAD \$9

House greens, cucumber, tomato, carrots, white balsamic vinaigrette.

BURRATA SALAD \$12

Watercress greens, pea shoots, cris[y] prosciutto, pickled red onions, watermelon radish, oil and vinegar.

Sandwiches

BALTIMORE DOUBLE CHEESEBURGER \$15

apple smoked bacon, onion, tomato, lettuce, special sauce, Add crab cake \$10

CRAB CAKE SANDWICH \$16

greenhouse tomatoes, Lemon caper aioli

CHESAPEAKE TACOS \$14

salsa verde, tomato, pickled red onion, spicy slow

CATFISH SANDWICH \$14

tartar sauce, lettuce, tomato, onion

Plates

STEAK & FRITES \$22

filet, house cut frites, mustard auju.

MISS REBECCA'S MACARONI \$15

trio cheese, broccoli, crab, shrimp

OLD LINE ROASTED CHICKEN \$16

Roasted chicken breast with local farm veggies.

AMPERSEA CRAB CAKE \$34

8oz colossal lump crab meat served with asparagus, house made tater tots, caper aioli.

CATFISH NUGGETS & TOTS \$15

Fried catfish served with house made tater tots and tartar sauce.

QUINOA CAKES \$12

grilled asparagus, greenhouse greens, carrot puree.

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