

AMPERSEA

MODERN.MARYLAND.AUTHENTIC.

Small Bites

CHEESBURGER DEVILED EGGS \$7

Lettuce, onion, tomato, trio beef

BRUSSEL SPROUTS \$10

Shallot vinaigrette, shaved parmesan

STEAMED MUSSELS \$14

Braised fennel, spring onions,

CHESAPEAKE OYSTER FRITTERS \$10

Brown butter toast, lettuce, bacon

BLUE CRAB DIP \$13

Served in a cast iron with a Bavarian pretzel.

CHESAPEAKE CRISPY FROG LEGS \$15

Duckpin hot sauce, pickled peppers

CHEF'S GARADEN SALAD \$12

Fresh mixed greens from our greenhouse.

Soup & Salad

MARYLAND CRAB \$10/\$14

Lump crab, tomatoes, potatoes, vegetables.

EASTERN SHORE SALAD \$18

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

MARCONI'S CHOP SALAD \$12

Avocado, peas, tomato, cucumber, kalamta olives, goat cheese, anchovy, egg, buttermilk dressing.

GRILLED CAESAR SALAD \$15

Romaine lettuce, anchovies, house dressing.

BURRATA SALAD \$12

Watercress greens, pea shoots, crispy prosciutto, pickled red onions, watermelon radish, oil and vinegar

Sandwiches

BALTIMORE DOUBLE BURGER \$15

Apple smoked bacon, onions, tomato, lettuce, special sauce. Add crab cake for \$10.

CRAB CAKE SANDWICH \$16

Lettuce, tomato, handcut fries & caper aioli

Vegetarian/ Vegan

ELEANOR'S STUFFED PEPPERS \$18

Veggie stuffed pepper served over spanish rice.

QUINOA CAKES \$ 15

grilled asparagus & peas. (Vegetarian Only)

PESTO SPAGHETTI SQUASH \$16

spaghetti squash, zucchini, pesto sauce.

Entrees

CHESAPEAKE ROCKFISH \$28

ramps, peashoots, pistachio zest, lemon herb sauce over spanish rice.

AMPERSEA CRAB CAKE \$34

Roasted artichokes, asparagus, smoked paprika aioli.

12OZ COFFEE RUB RIBEYE \$30

Eastern shore Rise Up coffee rubbed beef ribeye steak.

CHAR-GRILLED LAMB STEAK \$27

Grilled zucchini, squash, rainbow carrots, mustard sauce.

SPRING CHICKEN RAGOUT \$22

Slow roasted chicken, cannellini beans, carrots, spring onions, tomatoes, zucchini.

PAN SEARED SCALLOPS \$27

White asparagus, morel mushrooms, carrot puree, tarragon cream.

SUCKLING PIG SPARE RIB \$15

Marinated smoked ribs, mustard greens, house BBQ sauce.

CRAB & SHRIMP PASTA \$25

Diablo sauce, lump crab, shrimp, tomatoes, mushrooms, white asparagus.

Sides \$6

GRILLED ASPARAGUS

ROASTED RAINBOW CARROTS

CUCUMBER SALAD

ROASTED GERMAN POTATOES

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