

AMPERSEA

MODERN.MARYLAND.AUTHENTIC.

Small Bites

BRUSSEL SPROUTS \$9

Candied bacon, shallot vinaigrette, grated parmesan

STEAMED MUSSELS \$14

Chipotle cream sauce, fennel, tomato

OYSTER FRITTERS \$12

Lettuce, tomato, bacon

BLUE CRAB DIP \$13

Served in cast iron with a Bavarian pretzel

CHESAPEAKE CRISPY FROG LEGS \$12

Duckpin hot sauce, pickled peppers

CRISPY ZUCCHINI CHIPS \$9

Lemon dill pickled aioli

Soup & Salad

WATERMELON GAZPACHO \$10/\$14

Tomato, watermelon, crab salad

EASTERN SHORE SALAD \$20

Shrimp, crab salad, green butter lettuce, egg, oil, balsamic

MARCONI'S CHOP SALAD \$14

Avocado, peas, tomato, cucumber, croutons olives, feta cheese, egg, capers, buttermilk dressing

STRAWBERRY SALAD \$12

Spring mix, candied pecans, bean sprouts, feta

BURRATA SALAD \$12

Watercress greens, pea shoots, prosciutto, pickled red onions, watermelon radish, tomato vinaigrette

CHEF'S GARDEN SALAD \$12

Grilled peaches, arugula, mountain mint, feta

Sandwiches

BALTIMORE DOUBLE BURGER \$16

Bacon, onions, tomato, lettuce, special sauce. Add crab cake for \$10

SOFT SHELL CRAB SANDWICH \$16

Lettuce, fried green tomato, caper aioli

Vegetarian/ Vegan

ELEANOR'S STUFFED PEPPERS \$18

Veggie stuffed pepper served over spanish rice

QUINOA BOWL \$16

Beets, tomato, bean sprouts, peppers

FRIED GREEN TOMATO \$15

Herb burrata, fried basil, blood bull micros

Seafood

GRILLED RAINBOW TROUT \$30

Whole grilled trout, squash, tomato

AMPERSEA CRAB CAKE \$32

Corn succotash, broccolini, romesco, corn shoots

CATFISH FILET \$28

Cajun seared filet, corn, bacon, brussel sprouts

PAN SEARED SCALLOPS \$27

Petite sweet peas, baby carrots, asparagus, pistou

SEAFOOD BOIL \$30

Mussels, clams, shrimp, Crispy soft shell crab, fra diavolo sauce

Specialties

COFFEE RUB FILET \$34

Eastern Shore Rise Up coffee rub, potatoes, greenhouse greens

GRILLED LAMB CHOPS \$34

Grilled cherry tomatoes, pistou risotto, salsa verde

OLD LINE CHICKEN \$22

Pan seared airline, carrots, tomatoes, zucchini, lemon & garlic beurre blanc

SUCKLING SPARE RIBS \$22

Marinated smoked ribs, truffle fries, root beer BBQ sauce

SUNDRIED ORECCHIETTE PASTA \$20

Sundried tomatoes, basil, greenhouse greens, goat cheese

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.