**Breakfast Buffet**

**7:30-10:30 am**

**$19.95 + Tax & service charge**

Includes coffee, tea, orange, cranberry, pineapple or grapefruit juice

Fresh Fruit

Yogurt and Granola

Oatmeal/ Brown Sugar

Scrambled Eggs

Home Fries

Bacon

Sausage/Turkey Sausage

French toast

**Lunch Menu**

**11am - 2pm**

**Starters**

Soup of the Day $8

House Salad $9

Caesar Salad $10

Wedge Salad $12

\*Add chicken $6 or Crabcake $18\*

Coconut Shrimp $16

Jumbo wings (8) $18
\*choice of: Hot Sauce, Teriyaki, Old Bay & Butter, Sweet heat\*

Old bay and malt vinegar Boardwalk Fries $10
\*Add cheese $2\*

**Handhelds**

\*served with French fries\*

BLT $14

Roast Pork Sandwich $18

Buffalo Chicken Sandwich $17

Tuna Salad $15

Twin chili cheese Dogs $18

Philly cheese steak $16

Smash Cheese Burger $20

\*American cheese, Lettuce, Tomato, Bacon onion jam, black truffle Mayo\*

**Valentines Week Dinner Menu**

**5 – 9 PM**

**$12 Ashore House Salad**

Mixed Greens, English Cucumber, Shaved Carrot, Cherry Tomato, Dried Cranberries, Blue Cheese, White Balsamic Vinaigrette

**$12 Caesar Salad**

Romaine Lettuce, Herb Croutons, Parmesan Reggiano, White Anchovy

**$13 Spinach Ricotta Gnudi**  \***Vegetarian**

Black Truffle Fondue, Ricotta Salata

**$18 Steamed Dumplings**

Lobster & Pork Dumplings, Soy Ginger Dipping Broth, Scallions

**$13 Porcini Bisque** \***Vegetarian**

Rye Croutons, Lyonnassie Pearl Onions, Sherry Creme

**$16 Spanish Octopus**

Petite Potatoes, Romesco, Marcona Almonds, Piperade, Chimichurri

 **$14 Cauliflower Manchurian** \***Vegan**

Crispy Cauliflower, Indo Chinese Style, Sweet Spicy Sauce, Sesame Seeds

**$13 Tide Room Chopped Salad**

Iceberg Lettuce, Aged Cheese, Hard Cooked Eggs, Smoked Sausage, Tomato, Pepperoncini, Herb Dressing

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**$38 OC Surf and Turf**

Yellowfin Tuna, Braised Short Rib, Chive Whipped Potatoes, Char Grilled Squash, Bordelaise

**$36 Blue Crab Carbonara**

Hickory Smoked Bacon, Ziti, Pea’s, Jumbo Lump Crab, Black Pepper Cream Fondue, Herbed Breadcrumbs

**$30 Calabrian “Rotisserie” Style Chicken**

Duck Fat Potatoes, Charred Peppers, Aglio e Olio

**$36 Smoked Pork Tenderloin**

Lobster Cassoulet, Gigante Beans, Kale, Pork Belly, Herb Breadcrumbs

**$26 Eggplant Norma** \***Vegan**

Bucatini, Pomodoro, Eggplant, Basil, Ricotta Salata

**$34 Grilled Swordfish Au Piovre**

TR Black Pepper Seasoning, Confit Potato Wedges, Porcini Puree, Herb Salsa Verde

**$40 Seared Scallops**

Truffle Mushroom Risotto, Baby Arugula, Vin Cotto

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**Dessert:**

**$9 Chocolate Torte Sundae**

Vanilla Ice Cream, Toffee Sauce, Brandied Cherries, Whipped Cream

**$10 Smith Island Cake**

Eastern Shore Favorite, Layers of Cake and Icing

**$10 Apple Cobbler**

Brown Sugar Oat Crumble, Vanilla Ice Cream, Toffee Syrup