

the HOBBIT RESTAURANT

APPETIZERS

Soup du Jour	Market
A fresh daily concoction from our kitchen.	
Cream of Crab	\$10
Jumbo lump crabmeat, sherry, Old Bay.	
Crab Stack	\$20
Fresh Maryland jumbo lump crabmeat, homemade guacamole, spiced tropical gazpacho, ranchero chips.	
Lollipop Lamb Chops	\$16
Blackened New Zealand lamb chops, sweet potato hash, honey aioli.	
Smoked Beef Carpaccio	\$13
Cold-smoked beef tenderloin carpaccio, fried shallots, truffled horseradish sauce, capers.	
Shrimp Toast	\$12
Fresh shrimp, cilantro, scallion, garlic, sesame seeds, fried. Served with soy, spicy sambal, and chili flake lemongrass dipping sauces.	
Clams Casino	\$11
Middleneck clams, garlic butter, provolone cheese, Applewood smoked bacon.	
Cherry Bomb Calamari	
\$13	
Fried fresh calamari, buttermilk soaked, dredged in coconut flour, cherry bomb chili sauce, served with Shanghai aioli.	
Roasted Garlic Spread	\$13
Blended goat and cream cheeses, roasted garlic, toasted pistachios, chives, served with apples and toasted baguettes.	

Chorizo Mussels **\$14**
Prince Edward Island mussels, simmered in a yellow tomato broth with chorizo. Served with a baguette.

SALADS

House Salad **\$9**
Local organic Terrapin Farms mixed greens, grape tomatoes, carrots, red onion, cucumber, homemade creamy Italian dressing.

Caesar Salad **\$10**
Crisp romaine hearts, classic Caesar dressing, shaved parmesan, homemade croutons.

Maple Arugula Salad **\$13**
Arugula, maple vinaigrette, smoked cheddar, granny smith apples, bacon, pickled onions, candied pecans.

Strawberry & Goat Cheese Salad **\$15**
Local Terrapin Farms mixed greens, balsamic vinaigrette, cilantro macerated strawberries, spicy pecans, crumbled goat cheese, cornbread croutons.

Wedge Salad **\$14**
Iceberg lettuce, buttermilk blue cheese, bacon, red onion, grape tomatoes, cucumber, buttermilk dressing, balsamic glaze.

ENTREES

Smoked Gouda Pierogies **\$25**
Smoked gouda pierogis with poppy seeds, bacon, apple butter, sour cream, chives, red sauerkraut and fried apples. Finished with red onion and beurre blanc sauce.

Horseradish Crusted Salmon **\$30**
North Atlantic salmon, horseradish crusted, roasted Yukon creamer potatoes, roasted beets, tarragon, finished with a beurre rouge sauce.

Orange Glazed Sesame Short Rib **\$30**
Slow cooked Asian style short ribs over garlic udon noodles with shitake mushrooms, carrots, and scallions.

Crab Cakes **Market**
Fresh Maryland jumbo lump crabmeat sprinkled with Old Bay, Chef's vegetable and your choice of starch.

Stuffed Pork Chop **\$31**
Double pork chop, stuffed with goat cheese & figs, served over orzotto and finished with a Fall squash agrodulce.

Pan Roasted Duck Breast **\$34**
Duck breast, Alpine cheese potato puree, thyme jus, caramelized onions, onion crisps.

Daily Catch **Market**
Daily fresh catch, sauté or fresh Maryland jumbo lump crab, fresh corn, bacon, and fresh vegetables, finished with beurre blanc sauce.

"Hunter" Roasted Chicken **\$27**
Pan roasted airline breast, truffle mashed potatoes, rosemary porcini "Hunter" sauce, served with sautéed asparagus.

Veal Pistachio **\$33**
Thinly pounded veal medallions, prosciutto, roasted pistachios, mushrooms, shallots, Madeira, cream, Chef's choice of starch.

Grilled Tuna over Caponata **\$32**
Grilled tuna served rare, over tomatoes, onions, capers, peppers, pine nuts, olives, and eggplant. Served with arancini balls.

Filet Three Ways
8oz. Center cut Filet Mignon one of three ways, all served with Chef's choice of starch and vegetable.

Simply Grilled **\$37**

Blackened with Boursin **\$39**

Stuffed with Crab Imperial **\$46**

DESSERT

Mary's Delight **\$12**
Our house specialty for over thirty years. Crushed walnut crust, thin layer of sweetened cream cheese, chocolate pudding, homemade whipped cream.

Ice Cream Sensation	\$13
Layers of Ben & Jerry's vanilla and chocolate ice cream, heath bar pieces, chocolate cookie crust. Topped with walnuts, chocolate syrup and caramel syrup.	
Crème Brulee	\$10
Creamy vanilla custard finished with caramelized sugar coating.	
Chocolate Rum Mousse Cake	\$12
Rum infused chocolate cake, homemade chocolate rum mousse, homemade raspberry coulis.	
Coconut Cream Pie	\$12
Chocolate ganache, sticky coconut layer, Nilla wafer crust.	