

## SOUPS

**Miss Jean's Red Crab** 8. • Cup 6.  
 Traditional vegetable-based Maryland crab soup with backfin crabmeat

**Cream of Crab** 8.50 • Cup 6.50  
 With lump crab and scented with sherry

**Vegetarian Chili** 7.50 • Cup 5.50  
 Roasted seasonal vegetables, black beans & hominy simmered in a rich homemade chili, topped with sour cream, cheddar cheese and scallions (*gluten-free*)

## SMALL PLATES

**Crabettes** 11.  
 Spicy, miniature east-meets-west crab cakes made with ginger, garlic and serrano chiles, served with sweet pepper relish

**Single-Fry Oysters** 12.  
 A Chincoteague, Virginia specialty lightly dusted in cornmeal and served with a tangy remoulade sauce

**Jumbo Shrimp & Crab** 12.  
 Wrapped in pancetta, grilled and served with chow-chow

**Chicken & Corn Fritters** 10.  
 With smoked chipotle peppers & local cheddar cheese, offered with an apple chutney aioli

**Land & Water Feast**  
 A sampler of the four above items  
 Two people 22.  
 Each additional person 10.

**Oysters** six 13.  
 On the half-shell dozen 25.

**Grilled Vegetable Pot Pie** 8.  
 With sweet potato biscuit topping (*vegan*)

**Steamed Mussels** 13.  
 Prince Edward Island mussels steamed with Loose Cannon Ale & andouille sausage, offered with grain mustard and a crostini

**Portobella Crab Imperial** 16.  
 Marinated & grilled portobella mushroom topped with jumbo lump Crab Imperial (*gluten-free*)

**Zuchettes** 8.  
 Panfried mini versions of our "I Can't Believe It's Not Crab" cakes, with an orange-chipotle pepper sauce (*vegan*)

**BBQ Pulled Pork Sliders** 8.  
 Topped with chow-chow and served on brioche rolls

**Duck Spring Rolls** 10.  
 With five-spice, cabbage, bean sprouts, mushrooms & red bell pepper, offered with mandarin orange marmalade

## SALADS

**Caesar Salad** 9. • Small 6.  
 Romaine, anchovies, aged Parmesan, herbed croutons & our classic Caesar dressing

**Spinach Salad** 10. • Small 6.50  
 Spinach leaves, applewood smoked bacon, mushrooms, red onion, goat cheese & warm sherry wine vinaigrette

**Garden Salad** 8. • Small 5.50  
 Field greens, grape tomatoes, fennel, carrots, cucumbers & balsamic vinaigrette

**A Berry Good Salad** 12. • Small 8.  
 Field greens, fresh berries, local goat cheese, toasted pistachios & a berry vinaigrette

**Seafood Salad** 18.  
 Field greens, lump crab, poached Gulf shrimp, sea scallops & roasted lemon vinaigrette

Add the following to salads:

Grilled Chicken...5. Crabettes...8.  
 Zuchettes...5. Grilled Shrimp...9.  
 Lump Crab...10. Grilled Salmon...9.  
 Single-Fry Oysters...8.

## BUILD YOUR OWN

Choose your own main dish, sauce & sides

### Select an Entree:

**Gertie's Crab Cake** 22.  
 Traditional "all lump" Baltimore recipe by John's grandmother, broiled

**Crab Cake du Jour** Market  
 Ask your server about today's special

Or choose one of the following from the grill...

**Chesapeake Rockfish** 26.

**Atlantic Salmon** 21.

**Ahi Tuna** 26.

**Catfish** 18.

**Seared Scallops** dry-packed 26.

**Chicken Breast** 17.

### Steaks

**Ridgefield Farm's Top Sirloin** 8 oz. 27.

**Roseda Farm's Rib-Eye** 10 oz. 26.

### Pick one Sauce:

Basil-Caper Tartar • Remoulade • Orange-Chipotle  
 Apple Chutney Aioli • Three-Mustard  
 Lemon Beurre Blanc • Salsa Fresca

### Choose two Sides:

Garlic Mashed Potatoes Hand-Cut French Fries  
 Rosemary Red Potatoes Basmati Rice  
 Hush Puppies Cheese Grits  
 Chilled Spicy Udon Noodles Garlic Spinach  
 Stewed Local Greens Apple-Fennel Coleslaw  
 Market Veggie (steamed or sautéed) Fresh Fruit  
 Garden or Caesar Salad (salad is "two sides")

## BIG PLATES water...

- Gertie's Seafood Gumbo** 24.  
 Shrimp, sea scallops, lump crab, mussels & andouille sausage, with rice
- Portobella Crab Imperial** 26.  
 Grilled marinated portobella mushroom piled high with Crab Imperial and served with basmati rice and grilled asparagus (*gluten-free*)
- Back Creek Inn Crab Quiche** 16.  
 Backfin crabmeat, Swiss cheese, onion & fresh herbs, served with our small Garden Salad
- Grilled Jumbo Shrimp & Crab** 26.  
 Gulf shrimp & Clayton's crabmeat wrapped in thinly sliced pancetta and served over local cheddar-Pepper Jack grits, with garlic spinach
- Salmon Alla Bella** 20.  
 Atlantic salmon lightly coated with egg, parmesan & herbs, accompanied by lemon-caper beurre blanc, grilled asparagus and basmati rice
- Chesapeake Rockfish Imperial** 30.  
 Rockfish fillet stuffed with crab imperial and topped with toasted pecan butter, served with garlic mashed potatoes and grilled asparagus (*gluten-free*)
- Southern Fried Catfish** 21.  
 Offered with pan gravy, stewed market greens, local cheddar-Pepper Jack grits, and a sweet potato biscuit
- Indonesian Tuna Steak** 26.  
 Ahi tuna fillet marinated in garlic, cilantro & ginger, pan-seared and served with ginger aioli, coconut basmati rice and grilled bok choy
- Chincoteague Single-Fry Oysters** 21.  
 Cornmeal-encrusted and lightly pan-fried, served with remoulade, rosemary red potatoes and apple-fennel coleslaw

## BURGERAMA

All burgers are served with lettuce, tomato & your choice of cheese (local cheddar, Provolone, local goat cheese, Swiss, Fontina, Pepper Jack or blue) on a housemade roll, with hand-cut french fries on the side (*beef & turkey burgers are gluten-free without roll*)

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|------------------------------------------------------------------------|-------------------------------------|------|
| <b>Springfield Farm's Beef Burger</b> 11.                              | add Smoked Bacon                    | 1.50 |
| Half-pound of 100% locally-raised beef                                 | add Mushrooms marinated & roasted   | 1.50 |
| <b>Turkey Burger</b> 10.                                               | add Grilled Onions                  | 1.50 |
| Housemade with fresh ground turkey, red & green pepper, onion & garlic | add <b>The Works</b>                | 3.50 |
| <b>Yolanda's Black Bean Burger</b> 9.                                  | bacon, mushrooms and grilled onions |      |
| Made in house with smoked chipotle ( <i>vegan</i> )                    |                                     |      |

## BIG PLATES land...

- Pan-Seared Duck Breast** 22.  
 With a Belgian Lambic black cherry beer sauce, mushroom risotto and grilled asparagus
- Hampton Roads BBQ Pork** 17.  
 A Virginia-inspired dish of tender pulled pork with a Southern-style barbecue sauce, served with chow-chow, hush puppies and apple-fennel coleslaw
- Mama Lan's Five-Spice Chicken** 18.  
 Grilled boneless breast of chicken marinated in lemon grass, ginger & garlic, served with apple chutney aioli, chilled spicy udon noodles and grilled bok choy
- Grilled Rib-Eye Steak** 26.  
 Roseda Farm's beef (10 oz.) served with a shallot-Cabernet demi-glace, garlic mashed potatoes and broccoli (*gluten-free*)
- Top Sirloin Steak** 27.  
 Grilled all natural Hereford steak (8 oz.) from Ridgefield Farms with Firefly Farm's Mountain Top blue cheese compound butter, garlic mashed potatoes and broccoli (*gluten-free*)
- Moroccan Chickpea Couscous** 16.  
 With local asparagus, roasted tomatoes, zucchini, raisins & dates, topped with toasted almonds (*vegan*)
- I Can't Believe It's Not Crab** 16.  
 Vegetarian "crab cakes" of grated zucchini, Old Bay seasoning & traditional spices, served with orange-chipotle sauce, chilled spicy udon noodles and garlic spinach (*vegan*)
- Southeast Asian Vegetable Curry** 16.  
 Sautéed seasonal vegetables in a mild yellow curry with coconut milk, lemon grass, lime leaf & ginger, served over sesame rice (*vegan/gluten-free*)
- Middle Eastern Platter** 13.  
 Hummus, Moroccan carrot salad, tabbouleh, stuffed grape leaves, Kalamata olives, feta cheese and grilled pita bread

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**Gertrude's Mission:** Find & serve the best of local foods to the community, respect the environment, honor the culinary history & traditions of the Chesapeake Bay region, and provide a sophisticated, relaxed setting for folks to share a meal.

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*Please note: For your convenience, a 20% gratuity is added to guest checks with parties of 6 or more. Please, no smoking or speaking on cell phones in the dining room or on the terrace. When possible, we are happy to make substitutions for dietary needs and preferences.*