

AUTUMN

Raw Bar

≈*ASK FOR OUR OYSTER SELECTIONS....HALF DOZEN \$15 / DOZEN \$27
tabasco sauce / lemon

*LITTLENECK CLAMS....HALF DOZEN \$9 / DOZEN \$16
tabasco sauce / lemon

SUBJECT TO CHANGE

Appetizers

≈CRISPY
CALAMARI....\$12
*mango chutney/
tarragon reduction / parmesan*

≈SOUTHERN MARYLAND
CRAB CAKES....\$18
celery apple slaw/ old bay aioli

BRAISED DUCK
"BLANQUETTE"\$15
pappardelle pasta / roasted vegetables

GARLICKY HERB
SHRIMP....\$14
white wine/ tomatoes/ polenta

≈CRAB FONDUE....\$15
*strawberry gastrique / baked pita /
greens*

≈OYSTERS ROCKEFELLAR...
HALF DOZEN \$16
spinach/ mornay/ gratinée

BACON WRAPPED SCALLOPS\$17
dirty rice/ citrus sweet chili

Soup

≈CLAM CHOWDER....\$10
chesapeake cracker/ sherry butter

♻️PUMPKIN BISQUE....\$8
spiced pumpkin seeds

SAMPLE MENU

Salad

♻️AUTUMN GARDEN FRESH SALAD....\$9
*choice of dressing:
blue cheese / champagne vinaigrette / ranch /
red wine vinaigrette / pear vinaigrette / honey mustard/ caesar*

♻️CAESAR SALAD....\$11
*croissant crostini / roasted tomatoes
white anchovies*

♻️ROASTED VEGETABLE CHOPPED SALAD....\$11
squashes/ roasted cippolini's/ red wine vinaigrette/ gorgonzola

♻️-Denotes Locally Harvested Produce

≈-Denotes Sustainable Seafood



Autumn is recognized by the Pennsylvania Association for Sustainable Agriculture as being an eco friendly restaurant.

~CHEF DE CUISINE~ BENJAMIN DANSBERGER II

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk Of Food Borne Illness 10.11



AUTUMN

SUBJECT TO CHANGE

Chef's Seafood Recommendations

BLACKENED

~*MAHI-MAHI.....\$31
dirty rice/ citrus meuniere

SEARED

~*SESAME TUNA.....\$34
sticky rice/ citrus sunomono/ wasabi aioli

BAKED

*SEAFOOD POT PIE.....\$33
puff pastry / sherry / shellfish cream

GRILLED

~*CLARE ISLAND SALMON.....\$32
maple brined salmon /
sweet potato streusel / bourbon emulsion

BROILED

~*LOBSTER AND SHRIMP ZITI.....\$35
signature lobster sauce/ trio of cheeses/ crisp tortilla

Meats

Choice of Opportunity

*15OZ. BONE IN
STRIP.....\$37

signature house steak sauce / béarnaise

PAN ROASTED

CHICKEN CASINO.....\$29

sweet peppers/ bacon/ parmesan

*STUFFED

PORK TENDERLOIN.....\$35

grape wine port jus / fennel apple
sausage stuffing

Vegetarian

ROASTED GARLIC QUINOA CAKE.....\$28

curry / eggplant puree

EGGPLANT CANNALONI.....\$26

crispy eggplant/ mozzarella and burrata cheeses/
san marzano tomatoes

SAMPLE MENU

Seafood Supplements

CRAB CAKE.....\$17

~GRILLED SHRIMP.....\$14

~*SEARED SCALLOPS.....\$16

~*LOBSTER TAIL.....\$18

Opportunities

☼CREAMED SPINACH.....\$7

MASHED YUKON OR SWEET POTATO..\$7

loaded.....\$3

☼CAULIFLOWER GRATIN

cheddar / buttercrust\$7

RED QUINOA.....\$7

BAKED RUSSET OR SWEET POTATO.....\$7

loaded.....\$3

TRUFFLE MAC & CHEESE.....\$7

local ham / parmesan crumbles

STEAMED ASPARAGUS...\$7

butter / sea salt

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