

# Main Menu

## HOUSE-MADE SOUPS

### **MARYLAND CRAB**

Jumbo Lump Crabmeat and Garden Vegetables in a traditionally seasoned Tomato Broth \$6 Cup, \$8 Bowl

### **CLASSIC FRENCH ONION**

Caramelized Onions with Croutons in a rich Onion Broth, finished with a layer of creamy Gruyere Cheese \$8 Crock

### **CHEF'S SEASONAL SOUP**

Seasonal favorites made with fresh, local fare \$6 Cup, \$8 Bowl

## STARTER SALADS

*Grilled Additions: Chicken \$6, Shrimp \$8, Steak \$10 or Crab Cake \$15*

### **THE BLACKWALL SALAD – \$7**

A traditional house salad with Mixed Field Greens, Grape Tomato, Cucumber, Red Onions, and Carrot, tossed in our Signature Champagne Vinaigrette

### **CLASSIC CAESAR SALAD – \$8**

Crispy Hearts of Romaine, Croutons, and shaved Parmigiano-Reggiano, tossed in our house-made Classic Caesar Dressing

## FIELD FRESH SALADS

*Grilled Additions: Chicken \$6, Shrimp \$8, Steak \$10 or Crab Cake \$15*

### **SOUTHWEST CHICKEN SALAD – \$14**

Mixed Field Greens with Avocado, Tomato, Cucumber, Carrot, and Red

Onion, topped with Blackened Chicken Breast, Roasted Corn Salsa, Shredded Cheddar, and chopped strips of Tortilla, finished with house-made Honey-Chipotle Dressing

**SPINACH SALAD – \$13**

Baby Spinach, Grape Tomato, Red Onion, and Mushroom with chopped hard-boiled Egg, Bacon, and lightly fried Goat Cheese, topped with house-made, warm Shallot-Bacon Vinaigrette

**CAPRESE – \$9**

Locally-grown Tomatoes and fresh Buffalo Mozzarella layered with Sicilian and Kalamata Olives and Sweet Basil Leaves, topped with Olive Oil and Aged Balsamic drizzle

*add Jumbo Lump Crab for \$8*

**BUFFALO CHICKEN SALAD – \$12**

Lightly breaded and Buffalo-glazed, this spicy Chicken favorite is served over Mixed Field Greens with chopped Celery, Carrot, and Cucumber, tossed with Blue Cheese Dressing

**ASIAN STEAK SALAD – \$16**

Sesame-crusting Sirloin, accompanied by Mixed Greens and Cabbage, tossed with Celery, Carrot, Cucumber, Red Onion, and fresh Cilantro, prepared with our own

Spicy Peanut Vinaigrette

**THE SHOBB – \$19**

Eastport's version of a Cobb, featuring Mixed Field Greens tossed with Red Onion, Cucumber, Carrot, chopped Egg, Bacon, and crumbled Blue Cheese, finished with a grilled shellfish finale of Sea Scallops, Jumbo Shrimp, Jumbo Lump Crabmeat, dusted with Creole spices and drizzled with our Signature Champagne Vinaigrette

**BABY WEDGE SALAD – \$11**

Head of Baby Iceberg Lettuce topped with Applewood Smoked Bacon, diced tomato, Roasted Red Peppers, Blue Cheese Crumbles and finished with Blue Cheese Dressing

## STARTERS

**BLACKWALL PRAWN – \$18**

A colossal grilled Prawn, drizzled with Garlic Chive Butter. You have to see it to believe it!

**HITCH MEDALLIONS – \$8**

Chicken Medallions wrapped in Applewood Smoked Bacon, drizzled with our own Tangy Chipotle BBQ Sauce

**ZUCCHINI FRITTS – \$8**

Slices of Fresh Zucchini, hand-breaded and lightly fried, served with our house-made Marinara

**CHESAPEAKE SHRIMP – \$16**

Jumbo Mushroom Caps stuffed with Lump Crab, Gulf Shrimp, and Quattro Formaggi, broiled with Lemon-Garlic Beurre Blanc and served with Toasted Crostini

**CRISPY CALAMARI – \$15**

Lightly Breaded Calamari with Thai Chili & Hoisin Giner Sauce

**FIRE-ROASTED PRINCE EDWARD ISLAND MUSSELS – \$15**

Fresh PEI Mussels roasted in a delicate White Wine Garlic Sauce, served with Toasted Crostini

**OYSTERS ON THE HALF SHELL – Market Price**

Hand-selected Oysters, freshly shucked in-house, and served on a bed of shaved ice

**SHRIMP EASTPORT - \$15**

Flash Sauteed Jumbo Shrimp served on Crostini with a Whiskey Cream Sauce

**SEARED AHI TUNA – \$13**

Sesame-crust, seared Ahi Tuna, accompanied by house-made Seaweed Salad

**CRAB DIP – \$15**

Creamy blend of Jumbo Lump Crab, Cheddar and Cream Cheese, Diced Peppers, Herbs and Spices, served hot with warm Artisan Bread for dipping

**FRIED GREEN TOMATOES – \$7**

Fresh Green Tomatoes breaded with Panko and flash fried, topped with Corn Salsa and Cherry Pepper Remoulade

**CRAB QUESADILLA – \$11**

Jumbo Lump Crab, Roasted Corn Salsa, Shredded Cheddar Blend, Cilantro, baked in a Flour Tortilla

*chicken \$3 or shrimp \$4*

**SHRIMP & CRAB CEVICHE – \$15**

A Citrus Ceviche with Jumbo Lump Crab and Shrimp, served in a halved Avocado with an Avocado Cream Drizzle and Crisped Tortilla

**HITCH JUMBO WINGS – \$10**

Crispy Chicken Wings tossed in your choice of Signature Sauces: Buffalo, Old Bay, Chipotle BBQ

**CHARCUTERIE BOARD – \$16**

Chef's daily selection of Imported Cheeses, Cured Meats, Fresh Fruits and Accompaniments

## **FIRE-ROASTED PIZZA**

*Our pizza dough and sauces are house-made, hand-tossed, and fire-roasted.*

**WHITE FIVE CHEESE – \$9**

Blend of Italian Cheeses and Roasted Garlic Ricotta

**CHESAPEAKE PIZZA – \$15**

Shrimp, Crabmeat, Grilled Chicken, Diced Tomato, and Quattro Formaggi over Pesto and dusted with Old Bay seasoning

**BBQ CHICKEN – \$12**

Grilled Barbeque Chicken and Cheddar-Mozzarella Blend, Roasted Corn Salsa, Cilantro, and drizzled with Ranch Dressing

**SCALLOP & BACON PIZZA – \$15**

Pan-seared Scallops and Applewood Smoked Bacon on a Lemon Garlic Sauce, topped with Mozzarella Cheese

**PROSCIUTTO & FIG PIZZA – \$16**

Thinly sliced Prosciutto with Mission Figs and Caramelized Pears on an Olive Oil crust, topped with Smoked Gouda and a light Balsamic drizzle

# BURGERS AND SANDWICHES

*All burgers and sandwiches served with your choice of Seasoned French Fries or Orzo Salad*

## **THE BLACKWALL BURGER – \$12**

½ pound of Certified Angus Beef grilled to your liking and served on a Brioche Roll, topped with Cheddar Cheese, Applewood Smoked Bacon, Chipotle BBQ Sauce, and Crispy Onion Straws

## **BYOB – \$12**

½ pound of Certified Black Angus Beef grilled to your liking and served on a Brioche Roll with Lettuce and Tomato, plus your choice of cheese and two toppings

*Choice of Cheese – American, Swiss, Provolone, Cheddar, Pepper Jack*

*Toppings – Sautéed Onion, Sautéed Mushrooms, Applewood Smoked Bacon, Avocado, Jalapenos,*

*Pico de Gallo, Crispy Onion Straws*

## **OYSTER PO BOY – \$16**

A waterfront classic. Fresh Oysters breaded and fried on a French Baguette. Finished with Lettuce, Tomato and our Signature Cherry Pepper Remoulade

## **BRAISED SHORT RIB SANDWICH – \$15**

Beef Short Rib perfectly braised and topped with melted Swiss and Crispy Onion Straws on Ciabatta Bread with Roasted Garlic Aioli

## **MARYLAND CRAB CAKE SANDWICH – \$18**

Jumbo Lump Crab Cake, pan-seared on a Brioche Roll and served with Lettuce, Tomato, and Cherry Pepper Remoulade

## **SANTA FE WRAP - \$16**

Blackened Chicken tossed in our house-made Honey-Chipotle Dressing with Mixed Greens, Avocado, Tomato, Cucumber, Carrots, Red Onion, Roasted Corn Salsa and Shredded Cheddar in a warm Spinach Tortilla

## **JUMBO PORTABELLA – \$15**

Jumbo Portabella Mushroom Cap filled with Smoked Vegetable Jam and topped with Field Greens, Carrots, Celery and Grilled Tomatoes, finished with a Champagne Lemon Oil

**CHICKEN BRUSCHETTA – \$13**

Grilled, Italian-marinated Chicken Breast tossed with Tomato, Basil, Feta Cheese, and Baby Spinach on Ciabatta Bread

**THE SIRLOIN – \$15**

Sliced Sirloin grilled with Onions and Peppers and topped with melted Provolone Cheese, served on French Baguette with Roasted Garlic Aioli

## ENTRÉES

**TOMAHAWK FOR TWO – \$69**

A giant 40 ounce bone-in Ribeye, seasoned and grilled to order, accompanied by your choice of two sides  
We Dare You!

**MAHI MAHI TACOS – \$18**

Blackened Cajun Mahi-Mahi served in Soft Taco Shells with Spicy Slaw, Roasted Corn Salsa, Avocado, and Feta, topped with Pico de Gallo and Avocado Sour Cream Drizzle

**BRAISED SHORT RIB – \$25**

Tender, slow-cooked boneless Beef Short Rib, with roasted Celery, Baby Carrots, and Onion, served with Herbed Potato Wedges

**FILET MIGNON – \$34**

Lightly Seasoned Filet served with Redskin Mashed Potatoes, Roasted Brussel Sprouts, Sautted Mushrooms and finished with a Maderia Wine Sauce

**BLACKWALL SIGNATURE PRIME RIB – \$28**

14 ounces of Slow-roasted Prime Rib with Garlic-herb Crust and Horseradish Cream, accompanied by Red Skin Mashed Potatoes and Herb-glazed Carrots

**ROASTED ATLANTIC SALMON - \$28**

Fresh Atlantic Salmon filled with Spinach and Goat Cheese, accompanied by Seasonal Roasted Vegetables

**FISH AND CHIPS - \$22**

Fresh Georges Bank Cod dipped in our house-made IPA Beer Batter and fried to golden perfection, served with London Chips and Poblano Tarter Sauce

**CHEF'S FRESH CATCH** – Market Price  
Hand-selected fresh, local Catch

**CAROLINA SHRIMP 'n GRITS** – \$24  
Creamy Grits folded with Cheese and Andouille Sausage, crowned with a sauté of Shallot, Tomato, and Jumbo Shrimp in a White Wine Creole Sauce

**ROCKFISH REVISITED** – \$32  
Chesapeake Bay Rockfish topped with Jumbo Lump Crab, broiled to perfection and served with a Sherry Dijon Cream Sauce, accompanied by a Seasoned Rice Medley and Flash-Sautéed Baby Spinach

**MARYLAND CRAB CAKES** – \$34  
Crab Cake! Two classic Jumbo Lump Crab Cakes, accompanied by a Seasoned Rice Medley and Roasted Corn Salsa, served with Cherry Pepper Remoulade

**SCALLOPS & RISOTTO** – \$24  
Jumbo Pan-seared Scallops served over Mushroom-Parmesan Risotto, finished with a Balsamic Glaze and Fresh Cut Chives

## PASTAS

**PESTO PAPPARDELLE** – \$18  
Grilled Chicken Breast and Tri-Color Bell Peppers, served over Pappardelle Noodles, finished with a sauce of Sweet Basil Pesto and a touch of Cream

**CRAB CARBONARA** – \$28  
Jumbo Lump Crab sautéed with Spring Peas and Mushrooms in our creamy Carbonara Sauce, served over Penne Pasta and finished with Applewood Smoked Bacon and Shaved Parmesan

**LOBSTER & SHRIMP SCAMPI** – \$32  
Butterflied Jumbo Shrimp and Maine Lobster, sautéed in a Scampi Sauce, served over Linguine

**BAYOU PENNE** – \$22  
Classic Creole favorites of Jumbo Shrimp, Andouille Sausage, and Grilled Chicken, served over Penne Pasta with a Creamy Chipotle Sauce

## SIDES TO SHARE

Seasonal Vegetable  
Herb-Roasted Carrots  
Flash-Sautéed Spinach  
Orzo Salad  
Rice Medley  
Seasoned French Fries  
Red Skin Mashed Potatoes  
Roasted Brussel Sprouts  
\$6 each

## HAPPY ENDINGS

### **APPLE DUMPLING – \$9**

Granny Smith Apples with crumble topping, baked inside a flaky Puff Pastry, served with Vanilla Bean Ice Cream

### **BLACKWALL'S CHOCOLATE BROWNIE – \$8**

House-made, decadent Dark Chocolate Brownie, served with Vanilla Bean Ice Cream and Chocolate Drizzle

### **PINEAPPLE UPSIDE DOWN CAKE – \$8**

House-made Sponge Cake topped with Pineapple Rings baked and glazed with buttery Brown Sugar, finished with Caramel Sauce and presented in a cast-iron skillet

### **CHOCOLATE DECADENCE - \$9**

Moist Dark Chocolate Cake with silky smooth Chocolate filling between the layers, topped with Chocolate Chips

### **CHEF'S SEASONAL CHEESECAKE – \$9**

Ask your server for today's seasonal selection

### **VANILLA ICE CREAM or RASPBERRY SORBET – \$6**