



SOUPS

Miss Jean's Red Crab Soup 8 / 11
Vegetables, lump crabmeat

Cream of Crab 9 / 12
Lump crab, sherry

Soup du Jour 7 / 10



OYSTERS

½ dozen or dozen
on the half shell
market price

SALADS

Cinda's Garden Salad
[vn/gf] 9/12
Field greens, baby arugula, cucumber, grape tomatoes, carrots, red onion, shaved fennel, roasted lemon vinaigrette

Caesar Salad [gfo] 9/12
Romaine, aged Parmesan, herbed croutons, anchovies, our signature Caesar dressing.

Spinach Salad [gf/vgo/vno] 10/14
Spinach leaves, applewood smoked bacon, mushrooms, red onion, goat cheese, warm aged sherry vinaigrette

Seafood Salad [gf] 28
Local field greens, grilled gulf shrimp, lump crabmeat, avocado, grape tomatoes, roasted lemon vinaigrette.

SMALL PLATES

Porto Crab Imperial [gf] 26
Stuffed portobello mushroom caps.

Crab Cake Sampler 26
Gertie's (2 minis), Boardwalk (2 minis), tartar sauce, remoulade sauce.

Single-Fry Oysters 21
Cornmeal-encrusted, remoulade sauce.

Blue Catfish Fingers 14
Cornmeal-encrusted, remoulade sauce.

Greektown Lamb Meatballs 16
Braised in white wine, garlic & figs, topped with yogurt and herbs.

Middle Eastern Plate [vg/vno/gfo] 16
Hummus, Moroccan carrot salad, feta cheese, Kalamata olives, stuffed grape leaves, cucumbers, grilled pita bread.

Zuchettes [vn/gf] 12
Mini zucchini cakes, crab cake seasonings, orange-chipotle sauce.

Tangy Udon Noodles [vn] 9
Double-black soy, chili oil, orange zest, toasted sesame seeds.

BBQ Fries [vn/gf] 10
Smoked paprika, oregano, brown sugar, chili powder, ketchup.

Hush Puppies [vg] 12
Lemon curd, housemade preserves

Bee Hoss Buffalo Cauliflower [vg/gf] 12
Honey hot sauce.

Chincoteague Single-Fry Oysters 28
Cornmeal-encrusted, remoulade sauce, rosemary red potatoes, apple-fennel slaw.

Chesapeake Rock Imperial [gf] 42
Rockfish fillet, Crab Imperial, lemon-caper butter, garlic mashed potatoes, veggie du jour.

Salmon Alla Bella 28
Organic salmon (w/egg, Parmesan, herbs coating), lemon-caper butter, garlic mashed potatoes, veggie du jour.

Apricot-Glazed Salmon 28
Ginger-soy apricot glaze, tangy udon noodles, garlic-sesame spinach.

Back Creek Inn Crab Quiche 25
Lump crabmeat, eggs, Swiss cheese, red onion, fresh herbs, with Garden Salad.

Chesapeake Blue Catfish with Shrimp Creole 28
Cornmeal-crust & fried, cheesy grits, stewed greens with black-eyed peas.

Sweet Potato & Baby Kale Curry [vn/gf] 22
Tomatoes, coconut milk, plantains, coconut rice.

gertie's
CRAB CAKE

CLASSIC ENTREES

Mama Lan's Five-Spice Chicken [gfo] 28
Grilled boneless breast (w/lemongrass, ginger, garlic), mango-chutney aioli, tangy udon noodles, garlic-sesame spinach.

Steak Frites [gf] 35
Grilled Teres Major beef, chimichurri, housemade fries, aioli, garlic-sesame spinach.

Grilled Pork Tenderloin [gf] 30
Grilled peach compote, cheesy grits, stewed greens with black-eyed peas.

Boardwalk Crab Cake 32
Lightly fried old-fashioned, down-the-ocean style with Maryland lump crab, claw meat, mustard & Old Bay, with three-mustard sauce, housemade fries, apple-fennel slaw.

'I Can't Believe It's Not Crab' Cakes
[vn/gfo] 22
Zucchini cakes with crab cake spices, orange-chipotle sauce, tangy udon noodles, garlic-sesame spinach.

John Shields' grandma's signature dish:
Broiled all-lump Baltimore-style cake, housemade fries, apple-fennel slaw, basil-caper tartar sauce 36



BURGERS

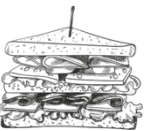
Fells Point ½ lb. Beef Burger 18
Oscar's Turkey Burger 17
Black Bean Chipotle Burger [vn] 16
The Beyond Burger [vn] 17

All served with lettuce, tomato, cheese, fries

CHEESE: Cheddar, Swiss, Provolone, Pepper Jack, Chevre, American, Vegan Swiss

ADD ONS: Bacon 1.50 • Mushrooms 1.50
Grilled Onions 1.50 • The Works 3.50

SANDWICHES



Organic Salmon BLT 21
Salmon w/egg, Parmesan, herbs coating, smoked Bacon, L&T, pesto aioli, toasted Pullman bread, fries.

Oyster Po' Boy 23
Fried oysters, lettuce, remoulade sauce, hoagie roll, apple-fennel slaw, fries.

Boardwalk Crab Cake Sandwich 32
Three-mustard sauce, lettuce & tomato, fries, apple-fennel slaw.
Upgrade to Gertie's CC for \$4.

Hutzler's Tea Room Club 16
Smoked turkey breast, bacon, L&T, mayo, toasted Pullman bread, Utz chips.

Shrimp Salad 18
Old Bay-spiced shrimp, lettuce & tomato, hoagie roll, Utz chips.
½ sandwich & cup of soup 19.

Mom-Mom's Tuna Salad 14
Albacore tuna, lettuce & tomato, multi-grain bread, Utz chips.
½ sandwich & cup of soup 15.

Highlandtown Chicken Salad 16
Springfield Farm chicken w/red grapes, almonds, tarragon, hoagie roll, Utz chips.
½ sandwich & cup of soup 17.

Powerhouse [vg/vno] 14
Hummus, spinach, field greens, cucumber, tomato, red onion, carrots, spicy Pepper Jack cheese, multi-grain bread, fresh fruit.
½ sandwich & cup of soup 15.

SIDES 8

House-made Fries [vn / gf]
Garlic Mashed Potatoes [gf]
Rosemary Red Potatoes [vn / gf]
Apple-fennel Slaw [gf]
Garlic-Sesame Spinach [vn / gf]
Stewed Greens [vn]
Tangy Asian Noodles [vn]
Vegetable du Jour
Seasonal Fresh Fruit [vn / gf]