

"Isabel's" at the Tilghman Island Inn

"An American Restaurant Named for a Once in a Hundred Year Visitor"

Starters

Oysters on the Half Shell	\$12.00
Freshly Shucked Choptank Sweets with Mignonette Sauce	
Black-eyed Peacakes	\$ 8.50
A House Specialty served with Jerusalem Artichoke Relish	
Oysters Rockefeller	\$13.50
Freshly Shucked Oysters Baked with Classic Rockefeller Sauce & Parmesan	
Mussel Sauté	\$12.00
Mussel Sautéed with Tomatoes, Basil, White Wine, & Garlic	
Andouille & Shrimp Brochette	\$12.50
Served over Red Rice with Rémooulade Sauce	
Vietnamese Spring Rolls	\$12.50
Crispy Pork Spring Rolls with a Lemon Grass Dipping Sauce	
Sesame Tuna	\$14.00
Sesame Seared Tuna with Soba Noodle & Seaweed Salad	

Soup & Salads

Soup of the Bay \$6.95 ~ Soup of the Day \$5.50 ~ Mesclun Salad \$7.00 ~ Caesar Salad \$9.50
Classic Greek Salad \$10.00

Entrées

Chesapeake Bay Crab Cakes or Soft Shells	\$33.50
Backfin & Lump, No Filler Crab Cakes with Edamame Succotash, Arugula, & Lemon Beurre Blanc	
Filet Mignon	\$33.50
Grilled Filet with Dauphinoise Potatoes, Asparagus, Red Wine Demi	
Egg plant Towers	\$19.00
Grilled Vegetables, Tomatoes & Fresh Mozzarella with Roasted Red Pepper Coulis	
Oysters Choptank	\$27.50
Plump Mollusks in a Pernod Scented Champagne Cream Sauce in Puff Pastry	
Australian Baramundi	\$29.50
Lemon Myrtle Seared Filet with a Pacific Rim Stir Fry & a Yakajirri Beurre Blanc	
Duck Breast	\$28.50
Seared Duck Breast with Bok Choy Pancetta, Fingerling Potatoes, & Lemon Blueberry Sauce	
Lamb Chops	\$31.50
Lemon, Rosemary & Mustard Seared Lamb Chops with Roasted Red Potatoes & Asparagus	
Dayboat Scallops	\$28.50
Vanilla Dusted Scallops with Corn Risotto, Spring Greens, Mango Sauce & Pineapple Relish	
Strip Steak Au Poivre	\$32.50
Creekstone New York Strip Steak Au Poivre with Cipollini Onions, Turnips, Red Potatoes, & Carrots	

David McCallum, Executive Chef

Eric Nunamaker, Executive Sous Chef

20% Added Parties of Six or More ~~~ \$7.00 Split Plate Charge

For Reservations: 410-886-2141

6/11/2010