

BEER

DRAFTS

Ask your server about our local rotating drafts

BOTTLES/CANS

Dog Fish 60 Minute
Bud Light
Budweiser
Coors Lite
Corona
Guinness
Heineken
Michelob Ultra
Nutrl
Sam Adams Seasonal
Stella
Yuengling
Crooked Crab Boysenberry Maple
Pancake Punchline Imperial Breakfast

WINES

WHITES

Terrazas Altos Chardonnay, Mendoza Argentina	11 38
Bottega Vinaia Pinot Grigio, Trentino Italy	14 50
Chateau St Michelle Riesling, Columbia Valley WA	11 38
Emmolo Sauvignon Blanc, Napa Valley CA	14 50
Mer Soleil Chardonnay, Monterey County CA	12 42
Bezel Chardonnay, Edna Valley CA	68
Black Stallion Chardonnay, Napa Valley CA	53
Cambria Estate Chardonnay, Santa Maria Valley CA	62
Jordan Chardonnay, Russian River Valley CA	100
Roc De L'Abbaye Pouilly Fume, Loire France	60
Domaine Hubert Brochard Sancerre, Loire France	95
Saracina Unoaked Chardonnay, Mendocino County CA	58

REDS

MacMurray Ranch Pinot Noir Central Coast, CA	13 45
Pedroncelli 'Brothers Mark' Cabernet Sauvignon, Sonoma County CA	14 50
M. Chapouteir Cote-Du-Rhone Belleruche, France	13 46
Cecchi Chianti Classico 2022, Tuscany Italy	18 62
Beronia Crianza Rioja, Rioja Spain	14 50
Domaine Les Aphilanthos Cotes du Rhone, France	56
Dry Creek Vineyard Cabernet Sauvignon, Sonoma County CA	96
King Estate Inscription Pinot Noir, Willamette Valley CA	64
Jordan Cabernet Sauvignon, Sonoma County CA	110
Joseph Drouhin Cote-de-Beaune, France	176
Saldo Zinfandel, Sonoma County CA	74
Stags' Leap Winery Cabernet Sauvignon, Napa Valley CA	164
Stags' Leap Winery Merlot, Napa Valley CA	95

ROSÉ & BUBBLES

Jean Luc Colombo, Cape Blue Rose, Provence France	12 46
Wycliff Sparkling Brut, California	8 30
Lunetta, Prosecco, Italy	12 46
Vueve Cliquot, France	90

Corkage Fee \$20 per Bottle

18 TWENTY DINNER

SHARE

OYSTERS

Orchard Point, Sweet Jesus, Salt Shaker

ROCKEFELLER

Pernot & parmesan creamd spinach w/ Holliandaise

CHESAPEAKE

Roast Oysters topped w/ Crab Imperial

SEARED SCALLOP

Asparagus Cream, leek straws & Bacon dust

CRISPY DRAGON SHRIMP

Crisp fried shrimp, kale slaw, & Dragon sauce

32/18

16

18

23

18

SEAFOOD BOARD

Crab Salad w/ toast points, Shrimp Cocktail, Oysters, Lobster, Seared Scallops

IMPERIAL CRAB TOAST

Crustades topped w/ imperial crab baked golden brown

SEARED BEEF BRUSCHETTA

Chopped tenderloin, onion confit, & Horseradish Garlic Toast

DUCK FAT FRITES

House cut fries with smoked sea salt & house ketchup

48

18

19

9

SOUPS

CREAM OF CRAB

creamy crab soup, sherry broth & lump Crab

MARYLAND CRAB SOUP

vegetable soup in tomato & crab broth

KENT ONION SOUP

blond onion soup w/ garlic crouton & Fontina gratin

C/B

9/12

7/9

7/9

SALADS

CHOPHOUSE WEDGE

Cured Tomato, grilled green onion, crispy pork belly gorgonzola dressing,

CAESAR

Charred romaine, house garlic pepper dressing, hand shaved parmesan, gremolata & focaccia crouton

WINTER GREEN SALAD

Field greens, heirloom tomato, roasted pear, toasted pecan, Gorgonzola, vanilla bourbon Vinaigrette, apple chips

14

12

14

CRAFTED SPECIALITY

SEARED SCALLOPS

mandoline vegetable w/ roasted tomato risotto & sorrel sauce

CREEKSIDE ROCKFISH

roasted corn, ham, crab & tomato w/ parmesan cream

SHRIMP IMPERIAL

marinated shrimp w/ imperial crab

LOBSTER

Gremolata crust, whipped Yukon & asparagus

42

36

36

48

VEAL OSSO BUCCO

white wine & soffritto braised veal shank w/ gremolata

CIOPPINO CAPELLINI

lobster, crab, shrimp, fish & scallop pan stew w/ capellini

CHICKEN GNOCCHI PARMESAN

Grilled Lemon chicken w/ brown butter parmesan gnocchi

FIRE ROASTED CAULIFLOWER WEDGE

roasted chickpea and tomato sauce w/ garlic spinach

BUTTERMILK FRIED BREAST OF CHICKEN

roasted chickpea and tomato sauce w/ garlic spinach

39

38

28

28

28

SEAFOOD A LA CARTE

SALMON

24

LOBSTER TAIL

44

SCALLOPS

38

JUMBO LUMP CRAB CAKES

42

KENT MIXED GRILL

52

Half Tail, Stuffed Shrimp, scallops & Rockfish

PRIME CUTS & CHOPS

PORTERHOUSE

48

FILET MIGNON 6/8

37/40

WAGYU STRIP LOIN 10OZ

68

BONE-IN COWBOY RIB EYE

44

WORCHESTER PORK CHOP

38

PRIME RIB 10/14

32/38

COMPANY

LOADED HASSELBACK POTATO

8

CINNAMON CRUST YAM

6

BLUE CRAB & CHEESE GNOCCHI

9

DUCK FAT & TRUFFLE FRIES

9

YUKON MASHED POTATO

6

ROASTED TOMATO RISOTTO

8

FONTINA BROCCOLI & CAULIFLOUR CASSOULET

8

GRILLED LEMON ASPARAGUS & HOLLANDIASE

9

ROAST GARLIC MUSHROOMS AND CIPOLINI

8

CREAM SPINACH & BOURSIN SOUFFLE

9

****Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs**
may increase your risk of Foodborne Illness, Especially if you have preexisting medical conditions.**



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