

market street inn

dinner menu



dining room hours

lunch 11 am - 4 pm
dinner & lite fare 'til 11 pm

pub hours

lunch 11 am - 4 pm
dinner 'til 11 pm
lite fare 'til midnight

SOUPS

Irish Onion Soup

A Market Street tradition. Fresh sliced onions marinated in Guinness. Try it! You'll like it! 6

Soup of the Day

Ask your server about today's selection.

Cup 4.5 Bowl 5.5

Jambalaya

Spicy! A creole favorite! Ours includes andouille sausage, ham and shrimp over rice.

Cup 5.5 Bowl 6.5

LITE FARE

Miso Glazed Scallops

Three large sea scallops seared to perfection, topped with a miso glaze and accompanied by a pickled cucumber & ginger salad. 12

Maple Smoked Duck Breast

Maple smoked duck breast, seared and finished with a sweet maple glaze. Served with a seasonal salad. 12

Market Street Wings

Available six different ways: stealth, Baltimore, stealthy hot, hot, kamikaze and spiffire! Served with homemade bleu cheese and celery for dipping. 9

Wild Mushroom & Spinach Risotto Balls

Four wild mushroom and spinach risotto balls stuffed with smoked gouda, served with a roasted vegetable Mornay sauce. 9

Fruit & Brie

This classic cheese is wrapped in puff pastry and baked. Served with fresh fruit & honey. 8

Creamy Crab Dip

Our special blend of horseradish, tabasco, cream cheese and fresh backfin crabmeat brings a spicy twist to an Eastern Shore favorite. Served with hot rippin' bread. 10

Coconut Shrimp

Tossed in a flavor-filled beer batter, these four large shrimp are then rolled in fresh coconut and fried to perfection. Served with a homemade dijon marmalade. 10

Spicy Steamed Shrimp

Served with lemon wedge and our own vodka cocktail sauce. Half Pound 9 Full pound 16 (This item cannot be timed to arrive with other selections.)

Jerk Chicken

Spicy! Our secret recipe from a hut in the islands features over 20 ingredients! Served with homemade honey mustard. (The owner had to cook in Negril to obtain this recipe!) 9

Grilled Chicken Quesadilla

Spicy! Prepared in a soft tortilla and loaded with grilled chicken, sautéed red onions, green peppers and shredded cheese, then topped with a lime and cilantro sour cream. 8

Seafood Skins

Potato wedges smothered in a special blend of ranch dressing, cheese, crabmeat, shrimp and scallops. 10

Shrimp Tejano

Spicy! Salsa, avocado, diced shrimp and shredded cheddar-jack cheese blended perfectly and served with tri-colored chips for dipping. 12

SIDE SALADS

Spring Walnut

4
(or 2 with any entrée)

Classic Caesar Salad

4
(or 2 with any entrée)

Garden Salad

4
(or 2 with any entrée)

FROM THE INN

Each entrée is accompanied by one of our Portuguese Bishop Rolls and infused oils & vinegars and is served with our vegetable of the day. Add a side salad to your entree for \$2.

Add a lump crabcake to any entrée for just 8

Sun-Dried Tomato Shrimp Skewers

Six large shrimp skewered and grilled, served with a parmesan risotto and finished with a sun-dried tomato infused oil. 23

Coconut Shrimp

Six large shrimp tossed in a flavor-filled beer batter, rolled in fresh coconut and fried to perfection. Served with a homemade dijon marmalade and our rice of the day. 19

Portabella Pesto Pasta

Sautéed seasonal vegetables tossed with pene pasta and topped with a grilled portabella mushroom. Finished in a creamy pesto sauce. 18

Black-n-Bleu Crab Strip

Spicy! A house-butchered, center cut USDA Choice New York strip steak, blackened and topped with lump crabmeat, bleu cheese and port wine. Served with smashed potatoes. 28

Roaring Forties Chicken

Tender, pan-roasted chicken breast served with roasted potatoes and spinach, tossed in a bacon blue cheese cream sauce. Finished with Roaring Forties blue cheese butter. 22

Roasted Half Rack of Lamb

Oven-roasted to perfection. Served with rosemary-mint demi-glace and smashed potatoes. 35

Market Street Lump Crabcakes

Available broiled or fried, this Eastern Shore tradition is served with caper aioli, salsa fresca and smashed potatoes. (This entrée is not available to split.)
One Crabcake 22 Two 27

Applewood Smoked Pork Medallions

White Marble Farms prime pork tenderloin, seared medium. Served with apricot brandy port reduction and smashed potatoes. 23

Lobster & Crab Ragoût

Sautéed lobster meat and lump crab meat over penne pasta, finished in a rustic tomato cream sauce. 24

Brown Sugar Chipotle Salmon

Fresh farm-raised salmon, seasoned and seared, served with Andouille creole couscous. Finished with brown sugar chipotle butter. 21

THE GREEN STUFF

All entrée salads are served with one of our Portuguese Bishop rolls and our infused oils & vinegars.

Pair your salad with your choice of House Gorgonzola, Homemade Bleu Cheese, Raspberry Walnut Vinaigrette, Homemade Honey Mustard, Ranch, Caesar, Thousand Island, Homemade Strawberry Vinaigrette, Homemade Apple Balsamic or our assorted oils & vinegars.

Grilled Portabella Salad

A grilled, marinated portabella mushroom, served over a bed of field greens, topped with carrots, feta cheese and lump crabmeat. 18

Crabcake Caesar

Take an already-awesome crabcake and throw it on a gigantic Caesar salad with grated parmesan cheese, croutons and our house Caesar dressing. 18

Tropical Salmon Salad

Fresh salmon filet served atop a bed of fresh fruit and field greens. 17

Jerk Chicken Caesar

Spicy! Market Street's signature jerk recipe served over an enormous Caesar salad tossed with parmesan cheese, croutons and our house Caesar dressing. 15

Ahi Caesar

A fresh ahi loin seared medium rare and served over a huge Caesar salad tossed with parmesan cheese, croutons and our house Caesar dressing. 18

SANDWICHES & SPECIALTIES

All items served with lettuce, tomato, Kosher pickle and Flo's Mac & Cheese or Coleslaw.

Hamburger

Our half-pound Certified Angus Beef® burger is flame-broiled to your liking and served hot and juicy on a toasted wheat kaiser roll. 10

Crabcake

Fried or broiled, our homemade crabcakes are packed with flavor and served with caper aioli on the side. This is a great sandwich! 13

Ahi Sandwich

Fresh ahi, seasoned, seared medium rare and sliced. Served on a toasted kaiser roll with a side of ginger wasabi. 14

Pulled BBQ Beef Sandwich

Tender filet of beef in our homemade BBQ sauce pulled and piled high on a toasted kaiser roll. 12

Jerk Chicken with Provolone

Spicy! Market Street's signature jerk recipe, served on a kaiser roll with provolone cheese and honey mustard on the side. 11.5

Black Bean Burger

A spicy black bean burger topped with fresh avocado and cheddar-jack cheese and served on a kaiser roll with salsa fresco. 10

Black-n-Bleu Burger

Spicy! Take our awesome burger, blacken it, top it with melted bleu cheese and serve it on a toasted kaiser roll. What do you get? A burger to top all burgers! 11

SIDE ORDERS

Rice of the Day 3

Fresh Vegetable of the Day 3

Portuguese Bishop Roll with Oils 3.5
bread to accompany your meal

Beach Fries Hand-Cut Fries! - One Size Fits All! 3

Flo's Coleslaw 2.5

Flo's 3-Cheese Macaroni 3

Parmesan Smashed Potatoes 3

Side Salad Caesar, Spring Walnut or Garden 4,
or 2 with the purchase of any entrée

Fresh Fruit Cup 3

BEVERAGES

**Pepsi • Diet Pepsi • Sierra Mist • Pink Lemonade • Pennsylvania Birch Beer
Lipton Juicy Peach Zero-Calorie Green Tea • Fresh Brewed Iced Tea**

Assorted Tazo Hot Teas • Fresh Ground Euro Roast Coffee

Enjoy free refills on all above beverages.

Hot Chocolate 2.75 **Red Bull** 4.5

Aqua Pana Still Water 1 liter 5 **Pellegrino Sparkling** 250 ml 3 1 liter 7

Bottled Purified Water 16.9 oz. 2

**We feature an mouth-watering variety of local desserts
made from scratch. Remember to save room!**

For your convenience, an 18% gratuity will be added to all groups of 6 or more in our restaurant and all groups of 4 or more in our pub. We also request that parties of 4 or more do not split checks.

(A split-plate charge will be added when sharing meals. Ask your server for details.)

We offer several delicious sauces to accompany your favorite steak:

Peppercorn Demi Glace • Horseradish Cream Sauce • Port & Bleu Cream • Chef's Sauce of the Day

Not responsible for any meats prepared above medium.

Center Cut Filet Mignon

A house-butchered, center cut angus filet mignon, grilled over open flame. Served with smashed potatoes and your choice of sauce. 33

Black Angus Sirloin

A house-butchered Certified Angus Beef® sirloin grilled over open flame. Served with smashed potatoes and your choice of sauce (Peppercorn Demi Glace recommended). 22