

Dinner Menu



38.7089°N

Tilghman Island, MD • 410-886-1060

76.3350°W

Appetizers

Steamed Seafood Sampler

Pick 3 of 5
Sea Scallops (3) Clams (4)
Shrimp (3) Mussels (6/8)
\$14.95

Rockfish Bites

Chunks dusted with
light flour & deep fried
\$11.95

Scallops

Sea scallops steamed and lightly
sprinkled with Old Bay seasoning
and served with drawn butter
\$13.95

Stuffed Mushroom Caps

Mushroom Caps Stuffed with
Lump Crab Imperial and Baked
with a hint of Sherry
\$14.95

Mozzarella Caprese

Seasonal - Sliced Tomatoes, fresh
Mozzarella, Fresh basil and Olive Oil
\$10.95

Smoked Bluefish

Served with Crackers and
Remoulade Sauce
\$10.95

Fried Calamari

Dusted with flour, Deep Fried
and Served with Marinara Sauce
\$11.95

Mussels

In Red or White sauce
with hot bread
\$12.95
Steamed with drawn butter
\$11.95

Sauteed Mussels

With Arugula & Blue Cheese
\$13.95

Hot Crab Dip

Lump Crab Meat, Cream
Cheese and Spices,
Served with Hot Bread -
A Local favorite!
\$12.95

Large Steamed Shrimp

(1/2 lb.) Steamed in
Old bay and Beer
\$11.95

Danish Brie

Baked with Honey and Almonds
and Served with Hot Bread
\$10.95

Clams Steamed or Raw

Middle Necks - Six (6)
\$7.95
Twelve (12)
\$15.95

Soups and Salads

Cream of Crab

Served Thick 'N' Creamy,
Generously Paced with Lump
Crab Meat
\$6.25

French Onion

Served in a Crock and Topped
with Croutons and Provolone Cheese
\$6.25

Maryland Vegetable Crab

Maryland Style, Spicy and
Rich in Flavor
\$6.25

Spinach Salad Fresh Leaf

Spinach, Mushrooms, Egg,
Almonds, Bacon and
Tomato **\$9.75**
with Grilled Chicken **\$13.95**

Garden Tossed Salad

Lettuce, Tomato, Cucumbers,
Onions and Croutons **\$4.25**
with grilled chicken
\$8.25

Cesar Salad

Romaine lettuce tossed
with Croutons, Shredded
Parmesan Cheese and Caesar
Dressing **\$10.50**
with Grilled Chicken **\$14.50**

Salad Dressings

Ranch, Thousand Island, Honey
Mustard, Italian, Sun Dried Tomato,
Toasted Sesame, Oil and Vinegar
Home Made Blue Cheese (\$1.50 Extra)



The island is known in the land records of the province of Mary-Land as Great Choptank Island, but took on the names of a succession of its owners. When granted to Seth Foster in 1659, it naturally became known locally as Foster's Island, and so on. The Tilghman family owned it for over a century, beginning with Matthew Tilghman in 1752, and they were the last family to own it. It has remained Tilghman's Island ever since. The community and the post office are simply Tilghman, however.

Dinner Entrees

SEAFOOD

Crab Cakes

The Family Recipe!
Fried, Broiled or Blackened
\$28.95

Crab Imperial

Tilghman Island Style -
A House Favorite!
\$23.95

Soft Crab Platter

Seasonal - Soft Crabs bloused,
Seasoned and Sauteed in Butter.
\$28.95

Fried Butterfly Shrimp

Old Fashioned Favorite!
Hand-Patted and Golden Brown
\$18.95
with a Crab Cake **\$28.95**

Stuffed Rockfish

Baked with Crab Imperial
topping & served with 2 of your
favorite sides
\$29.95

Rockfish Platter

Fried Fillet & served with
2 of your favorite sides
\$23.95

Fisherman's Stew

A Platter of Pasta with Clams,
Mussels, Shrimp and
Scallops in Red or White Sauce.
\$27.95

Fried Oyster Platter

Plump Oysters! - Hand patted
and fried to a Golden Brown
\$18.95
with a Crab Cake **\$28.95**

Lobster Tails

Cold Water Maine Lobster
Tails Broiled & Served with
drawn Butter
\$28.95

We will add a 20% gratuity
on parties of 6 or more. Prices
Subject to change without notice.
Please Pay Wait Staff.
We accept Visa, Mastercard,
American Express & Discover

Shrimp Fra Diabolo

Red Peppers, Capers, White
Wine, Garlic & Hot Peppers
sauteed in a cream red sauce.
Served over Linguini.
\$21.95

Stuffed Lobster Tail

The Maine Course stuffed with
our famous Crab Imperial
\$26.95

Fresh Flounder

Cooked to Perfection
Fried or Broiled
\$18.95

Add a Tail

Buy any entree & add a
Lobster Tail or
make your own Surf &
Turf.

Buy a Prime Rib,
Filet Mignon & add a
tail.
\$14.50

CHICKEN

Imperial Chicken

Chicken Breast topped with
Jumbo Lump Crab Imperial
\$23.95

Chicken Fra Diabolo

Red Peppers,
Capers, White Wine,
Garlic & Hot Peppers sauteed
in a cream red sauce.
Served over Linguini.
\$21.95

PORK & VEAL

BBQ "Baby Back" Ribs

FULL Rack Danish Baby Back
Ribs Smoked to Perfection!
\$19.95

Veal Marsala

Veal with Mushroom in a
Marsala Wine Sauce
\$19.95

BEEF

Filet Mignon

Steak Supreme!
Fork Tender and Succulent!
\$26.95

with a Crab Cake or Fried Shrimp
\$36.95

Prime Rib with Au Jus

The Best on the Shore!
Juicy and Mouth Watering!
Another Local Favorite!
Queen Size - **\$22.95**
King Size - **\$28.95**

All our Beef is Fresh Hand-Cut on
Premise and cooked to
specification. We are not responsible
for meats ordered well done.
Blackened, \$2.00 Extra.

*All Entrees Served with
Hot Bread and Choice of Two:
Baked Potato, French Fries,
Vegetable Du Jour, Cole Slaw
or Applesauce*

BEVERAGES

Bottled Water **\$1.25**
Soft Beverages **\$2.95**
Fresh Ground Coffee
\$2.25
Juices **\$3.25**

BURGERS

Half Pounder

Yes! One half pound of fresh
ground beef, charbroiled to order
\$9.95
With Chesse **\$10.95**

Bacon Cheese Burger

Our famous half pounder topped
with bacon and melted cheese -
Everything tastes better with Bacon!
\$11.50

Blue Cheese Burger

Half pounder with homemade
blue cheese dressing.
\$11.50

Cajun Burger

Half pounder topped
with spicy cajun relish
and provolone cheese.
\$11.50

Junior Burger

1/3lb. of fresh ground beef.
\$6.95
With Chesse **\$7.95**

Lettuce, Tomato & Mayo \$1.00 extra.

Not responsible for Burgers
ordered well done!

SIDE ORDERS

French Fries, Seasoned Fries
Cole Slaw, Applesauce
Onion Rings **\$2.95**



Children's Menu

Chicken Tenders & French Fries **\$5.95**

Burger & French Fries **\$5.95**

Cheeseburger & French Fries **\$5.95**

Hot Dog & French Fries
\$4.95

Grilled Cheese & French Fries
\$4.95