

# DINNER MENU

## starters

### urban fried calamari

Sweet and spicy cherry peppers, arrabbiatta, sriracha aioli

13

### goat cheese fritters

Elderflower honey, blackened pepper, chipotle cumin aioli

12

### firecracker shrimp

Grilled jumbo shrimp, sesame ginger dipping sauce

14

### avocado toast

Hass avocado, lemon zest, feta cheese, toy box tomato, multigrain points

11

### cheesesteak landing eggrolls

Shaved steak, caramelized onion, provolone, cheddar whiz

13

### old bay crab cake

Maryland crab cake, old bay seasoning, dijon mustard aioli

15

### ahi tuna tartare

Avocado, fresh ginger, lime juice, jalapeño, toasted sesame seed\*

14

### spinach and red pepper flatbread

Garlic, mozzarella cheese, aged balsamic

10

### gorgonzola & grilled chicken flatbread

Grilled chicken, arugula, onion, charred tomato, gorgonzola, parmesan, balsamic reduction

14

## soups & salads

### fisherman's clam chowder

Smoked pancetta, Idaho potato, leeks, black peppercorn, old bay seasoning

9

### caesar salad

Romaine, heirloom tomato, parmesan, anchovy garlic, crostini

14

Add | Chicken 5 Shrimp 6 Salmon 9

### summer salad

Baby spinach, arugula, strawberry, blueberry, feta, citrus dressing

15

Add | Ahi Tuna 6

### soup of the day

9

### sarah's salad

Red quinoa, mixed green, tomato, avocado, cucumber, cumin balsamic

16

Add | Crab Cake 9

### tuna sashimi salad

Ahi Tuna, black Chinese noodle, arugula, cucumber, heirloom tomato, Asian sesame oil

16

## handhelds

### grilled salmon blt

Heirloom tomatoes, applewood bacon, bibb lettuce, pesto herb mayo, rustic roll

17

### bang bang shrimp tacos

Watercress, citrus napa slaw, salsa verde, chipotle aioli, soft shell tortillas

Your choice of grilled shrimp pico | or cajun spiced popcorn shrimp |

16

### classic philadelphia cheesesteak

Shaved steak, caramelized onion, cheese whiz

16

### keating's signature cheeseburger

Crispy fried onion, lettuce, tomato, creamy cheddar, brioche\*

15

### rope & anchor chicken sandwich

Baby green, heirloom tomato, applewood smoked bacon, smoked mozzarella, dijon mayo

16

| All handhelds served with french fries |

## entrees

### lancaster herb crusted chicken breast

Pan seared, seasonal vegetable hash, potato herb au gratin, natural herb jus

28

### boursin filet

Grilled filet mignon, black pepper boursin, asparagus, roasted garlic mashed potato\*

39

### layered vegetable lasagna

Eggplant, zucchini, yellow squash, mozzarella, ricotta parmesan, hearty tomato ragu

20

### hand battered fish & chips

Artisan crafted beer batter, Atlantic cod, skin-on potatoes, malt vinegar and lemon tarter

24

### oak plank salmon

Smoked Verlasso filet, corn, pepper, edamame, succotash orzo, crème fraiche

29

### old bay crab cakes

Two Maryland crab cakes, Old Bay seasoning, mustard aioli, lemon watercress

33

### sea scallops

Seared Atlantic spiced scallops, garlic, harvest select wine, mushroom asparagus risotto

31

## signature frozen drinks

### classic margarita

Signature silver tequila, triple sec agave, fresh squeezed lime juice

11

### peach bellini

Champagne, peach nectar, schnapps, oaked white wine

11

### riverside rum runner

Coconut rum, blackberry brandy, orange juice, strained pineapple

11

## RopeandAnchorKitchen.com

☞ Denotes Gluten Free. ♻ Denotes Vegetarian. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% service charge will be added to parties of 6 or larger.