DESSERT

"AWARD WINNING" Chocolate Cake 12.5 Chocolate Ganache Devil's Food cake, w/ Cheesecake

Bread Pudding 11

Warm Challah Bread Pudding, Ghirardelli Carmel Sauce, Topped with Ice Cream

Cookie Sundae 11

Two Warm Chocolate Chip Cookies, Walnuts, Ghirardelli Chocolate Sauce, Ice Cream

Bourbon Maple Bacon Pecan Sticky Bun 12 Warm Pecan Sticky Bun, Topped with our Bourbon Maple Bacon Sauce & Ice Cream

Pie Slice 8 Sundae 8 Affogato 6 Cookie 4

WINES & SPARKLING

Request Wine List

BEER

Coors Light, Yuengling 5 Corona, Heineken, Sam Adams 6 Dogfish 60 min IPA 7 Specialty Beer Stock MP

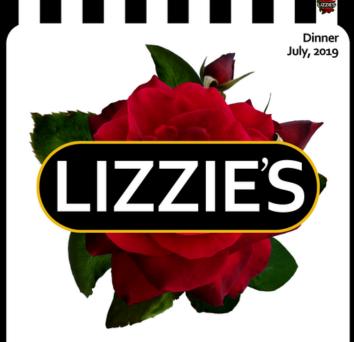
BEVERAGE

Fresh Squeezed Orange Juice 4
Coffee 3 Hot Tea 3 Apple Juice 3 Cranberry 3 Tomato 3
Pellegrino Sm. 3 Lg. 5 Acqua Panna Flat Lg. 5 Fiji Water Sm. 4
Fresh Squeezed Lemonade 4 Iced Tea 3 Arnold Palmer 4
Milk 4 Almond Milk 4.5 Coconut Milk 4.5 Chocolate Milk 4.5
Coke, Diet Coke, Sprite 3 Select Sodas 5

Dinner July, 2019 410.250.7200

lizziesocmd.com 14203 Coastal Hwy Ocean City, MD 21842





DINNER

LIZZIESOCMD.COM Private Events & Hosting lizziesocmd@gmail.com

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STARTERS

Olives 8

Italian Olives, EVOO, Lemon, Thyme # Jumbo Shrimp Cocktail 16

w/ Cocktail Sauce

Single Crab Cake 16 Jumbo Lump 5oz, Lizzie Sauce

Italian Meatball Trio 12

Marinara, Parmesan Lobster Mac & Cheese 15

Lobster, Bread Crumb

Burrata Mozz & Tomato 12 Basil, EVOO, Toast Points

Avocado Toast 11
Wheat Berry, Cream Cheese,

Avocado, Sprouts, Seeds

SOUPS

Add Honey Com Bread 2

Maryland Crab 10
Traditional Red Broth
Cream of Crab 11
Jumbo Lump Crab Meat

Lobster Bisque 12

Rich & Smooth, Lobster Garnish Veggie Chili 12

Mild Chili, Multi Beans, Peppers, Topped w/ Cheddar, Onions, & Sour Cream

ENTREE SALADS

Scratch Dressings

Ranch, Poppy Seed, Balsamic Vinaigrette, Danish Blue Cheese +2. Caesar +1

Lobster Salad 25

5oz Lobster Salad, Spring Greens, Fruit Side

Jumbo Crab Salad 23

5oz Jumbo Lump Crab Salad, Spring Greens, Fruit Side

Country Chicken Poppy 15

Grilled Chicken, Mandarin Oranges, Cranberries, Walnuts, Carrots, Spring Greens, Poppy Seed Dressing

Bacon Blue 13

Applewood Smoked Bacon, Blue Cheese Crumbles, Hard-Boiled Egg, Tomato, Spring Greens, Blue Cheese Dressing

Caesar 11

Romaine, Parmesan, Croutons, Caesar Dressing

House 9

Spring Greens, Fresh Cut Veggies, Choose Dressing

Salad Add-On's

Grilled Chicken +5 Faroe Island Salmon +11 Add Crab Cake +16 Jumbo Lump Crab Meat +12 Lobster +14 Add Steak +MP



Filet or Ribeve 36

Cast Iron Seared w/ Rosemary & Garlic. Topped w/ Garlic-Herb Compound Butter.

Surf & Turf 52

First Pick Surf...
Lobster Tail OR Crab Cake OR Sautéed Shrimp.
Now Choose Turf...
Filet OR Ribeye.

Faroe Island Salmon Crab Imperial 36

Pan-Seared Faroe Island Salmon, topped w/ Jumbo Lump Crab Imperial.

Faroe Island Salmon 26

Pan-Seared Medium Rare w/ Lemon Dill Cream.

Whole Branzino 36

Delicate White Flesh, Tender & Juicy.
Pan-Seared & Baked w/ Lemon & Butter.

Filet Crabéarnaise 48

Topped w/ Jumbo Lump Crab Meat & Warm Béarnaise.

Italian Meatloaf 26

Italian Beef Recipe w/ Provolone, Mozzarella, Onion, Garlic, & Breading. Topped w/ Warm Demi-glaze.

**Open-Faced Turkey 32

House-Baked Turkey <u>over</u> House-Baked Challah, Smothered w/ Hot Gravy. Served alongside Potato, Vegetable, Honey Cornbread Muffin, & Cranberry.

Crab Cake Dinner 34

Twin Jumbo Lump Crab Cakes. Served w/ Lizzie Sauce.

Chesapeake Crab Imperial 34

Traditional Maryland Casserole, Made To Order. Creamy Rich, w/ Jumbo Lump Crab Meat.

NOTE: Guests are required to alert owners & staff of their food allergies prior to placing an order. No split checks. No split plates. Each order is prepared fresh & takes time. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.