

**Gertrude's John Shields Celebrates Chesapeake Cuisine**

We bring the finest & freshest regional foods to your table... just like Grandma Gertie did.



Lunch & Dinner Menu  
available Tuesday thru Friday 11:30-9 pm  
Saturday 5-9 pm · Sunday 5-8 pm

**Soups**

- Miss Jean's Red Crab** 6. · 8.  
traditional vegetable-based maryland crab soup with backfin crabmeat
- Cream of Crab Soup** 6.50 · 8.50  
with lump crab and scented with sherry

- Vegetarian Chili** 5.50 · 7.50  
roasted seasonal vegetables & black beans simmered in a rich homemade chili, topped with sour cream, cheddar cheese and scallions

**Small Plates**

- Crabettes** 11.  
spicy, miniature east-meets-west crab cakes made with ginger, garlic and serrano chiles, served with sweet pepper relish
- Single-Fry Oysters** 10.  
a chincoteague, virginia specialty lightly dusted in cornmeal and served with a tangy remoulade sauce
- Citrus BBQ Shrimp** 12.  
wrapped in pancetta, basted with our housemade barbecue sauce, then grilled and topped with melted fontina cheese
- Chicken & Corn Fritters** 9.  
with mango-chutney aioli dipping sauce
- Land & Water Feast**  
a sampler of the four above items
  - Two people 20.
  - Four 38.
  - Six 56.
  - More than six? 9. per person

- Oysters** six 13.  
dozen 25.  
on the half-shell
- Asian Jumbo Shrimp** 13.  
char-grilled shrimp served with chile-garlic sauce and sesame slaw
- Steamed Mussels** 12.  
mussels steamed with chardonnay, roasted garlic, tomato & basil
- Portobella Crab Imperial** 16.  
marinated & grilled portobella mushroom topped with jumbo lump crab imperial
- Zuchettes** 8.  
panfried mini versions of our "i can't believe it's not crab" cakes, with an orange-chipotle pepper sauce
- Pulled Pork Quesadilla** 10.  
flour tortillas filled with citrus barbecue pork and spicy pepper jack cheese
- Chicken Dumplings** 13.  
grilled five-spice chicken with napa cabbage, ginger, cilantro and a pickled ginger sauce

**Salads**

- House Salad** 8.  
field greens, plum tomatoes, red onion, carrots, euro-cucumbers, balsamic vinaigrette  
Small House Salad...5.50
  - Caesar Salad** 9.  
romaine, anchovies, aged parmesan, herbed croutons and caesar dressing  
Small Caesar Salad...6.
  - Spinach Salad** 10.  
spinach leaves, applewood smoked bacon, mushrooms, red onion, goat cheese and a warm sherry wine vinaigrette
  - A Berry Good Salad** 12.  
field greens, fresh berries, goat cheese, toasted pistachios & a berry vinaigrette
  - Seafood Salad** 17.  
field greens, lump crab, poached gulf shrimp, sea scallops & roasted lemon vinaigrette
- Add the following to salads:
- Grilled Chicken 5.
  - Crabettes 7.
  - Single-Fry Oysters 8.
  - Steamed Shrimp 8.
  - Lump Crab 9.
  - Grilled Salmon 8.
  - Zuchettes 5.
- only available during lunch:
- Chicken Salad 5.
  - Shrimp Salad 9.
  - Tuna Salad 6.

**Build Your Own... as easy as 1 · 2 · 3 (choose your own main dish, sauce & sides)**

**1** Select one entree:

Choose your crab cake...

- Gertie's** 20.  
traditional "all lump" baltimore recipe by john's grandmother, broiled
- Crab Cake du Jour** Market  
ask your server about today's special

Or choose one of the following from the grill...

- Chesapeake Rockfish** 26.
- Atlantic Salmon** 19.
- Ahi Tuna** 25.
- Catfish** 17.
- Seared Scallops** dry-packed 22.
- Chicken Breast** 17.
- Ridgefield Farm's Top Sirloin Steak** 8 oz. 27.

**2** Pick one sauce:

**Sauces**

- Basil-Caper Tartar Sauce
- Remoulade Sauce
- Classic Salsa Fresca
- Orange-Chipotle Pepper Sauce
- Creole Sauce
- Mango-Chutney Aioli
- Lemon Beurre Blanc
- Three-Mustard Sauce

**3** Choose two sides:

**Sides**

- Roasted Garlic Mashed Potatoes
- French Fries
- Grilled Rosemary Red Potatoes
- Savory Rice
- Cold Tangy Asian Noodles
- Vegetable Melange\*  
\*choose grilled, steamed or sauteed
- Garlic Spinach
- Apple & Fennel Coleslaw
- Fresh Fruit
- Hush Puppies
- House or Caesar Salad\*  
\*one side salad counts as two sides

Please note:

For your convenience, a 20% gratuity is added to guest checks with parties of 6 or more.

Please, no smoking or speaking on cell phones in the dining room or on the terrace.

When possible, we are happy to make substitutions for dietary needs and preferences.

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**Big Plates from the Water...**

- Gertie's Seafood Creole** 24.  
shrimp, sea scallops, lump crab & mussels in a spicy creole sauce, with rice
- Portobella Crab Imperial** 26.  
grilled marinated portobella mushroom piled high with crab imperial and served with savory rice and vegetables
- Back Creek Inn Crab Quiche** 16.  
backfin crabmeat, onions, swiss cheese and fresh herbs, served with a small house salad
- Citrus Barbecue Shrimp** 24.  
gulf shimp wrapped in thinly sliced pancetta, topped with fontina cheese, and served over citrus risotto with garlic spinach
- Salmon Alla Bella** 20.  
atlantic salmon lightly coated with egg, parmesan & herbs, accompanied by lemon-caper beurre blanc, asparagus and savory rice
- Chesapeake Rockfish Imperial** 30.  
rockfish fillet stuffed with crab imperial and topped with toasted pecan butter, served with mashed potatoes and asparagus
- Catfish Ooh · La · La** 21.  
seasoned catfish fillets, lightly grilled and served with a spicy creole sauce, honey-scented hush puppies and sauteed vegetables
- Indonesian Tuna Steak** 26.  
ahi tuna fillet marinated in garlic, cilantro & ginger, pan-seared and served with mashed potatoes, broccoli florets and a chive butter sauce
- Chincoteague Single-Fry Oysters** 21.  
cornmeal-encrusted and lightly pan-fried, served with remoulade, grilled red potatoes and apple-fennel coleslaw

**Big Plates from the Land...**

- Marinated Flank Steak** 18.  
grilled and smothered with fire-roasted mushrooms, accompanied by roasted garlic mashed potatoes and asparagus
- Cranky Hank's BBQ Pork** 16.  
a northern neck of virginia-inspired dish of tender pulled pork with a citrus barbecue sauce, served with sweet potato fries and apple-fennel coleslaw
- Mama Lan's Five-Spice Chicken** 18.  
grilled boneless breast of chicken marinated in lemon grass, ginger & garlic, served with a mango-chutney aioli, cold tangy asian noodles and grilled vegetables
- Turkey Meatloaf Platter** 17.  
fresh ground turkey with red peppers, garlic & parmesan cheese, served with a roasted tomato sauce, mashed potatoes and sauteed veggies
- Ridgefield Farms Top Sirloin Steak** 27.  
grilled all natural hereford steak (8 oz.) served with a roasted shallot-Cabernet demi-glace, garlic mashed potatoes and broccoli
- I Can't Believe It's Not Crab** 16.  
vegetarian "crab cakes" of grated zucchini, old bay seasoning and traditional spices, served with an orange-chipotle pepper sauce, cold tangy asian noodles and grilled vegetables
- Southeast Asian Vegetable Curry** 16.  
sauteed seasonal vegetables in a yellow curry with coconut milk, lemon grass, lime leaf & ginger over sesame rice
- Middle Eastern Platter** 13.  
hummus, moroccan carrot salad, tabbouleh, stuffed grape leaves, kalamata olives, feta cheese and pita bread

**Burgerama!**

All burgers are served with lettuce, tomato & your choice of cheese (cheddar, provolone, havarti, swiss, fontina, pepper jack or blue) on a housemade roll, with french fries on the side

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| <b>Springfield Farm's Beef Burger</b> 10.<br>half-pound of 100% locally-raised beef | add Smoked Bacon 1.50  |
| <b>Turkey Burger</b> 9.<br>housemade with fresh ground turkey                       | add Mushrooms marinated & roasted 1.50                           |
| <b>Black Bean Burger</b> 8.<br>a yummy, slightly spicy vegetarian burger            | add Grilled Onions 1.50  |
|   | add <b>The Works</b> 3.50<br>bacon, mushrooms and grilled onions |

**The Lunch Box**

sandwiches are only available during lunch tuesday thru friday, 11:30 am till 3 pm

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| <ul style="list-style-type: none"> <li><b>Southern Maryland BBQ Pork</b> 10.<br/>oven-roasted pulled pork with our citrus barbecue sauce &amp; coleslaw served on a housemade roll</li> <li><b>Salmon BLT</b> 15.<br/>our "salmon alla bella" with smoked bacon, lettuce, tomato &amp; herbed mayonnaise</li> <li><b>Fire-Roasted Mushroom Melt</b> 10.<br/>marinated portobello mushroom with roasted red peppers, havarti cheese, field greens &amp; tomato on a housemade roll</li> <li><b>Grilled Cheddar Cheese &amp; Soup</b> 9.<br/>grilled cheese sandwich with cheddar &amp; tomato, served with your choice of cup of soup<br/>add ham to sandwich...10.</li> <li><b>Grilled Chicken Panini</b> 10.<br/>with mozzarella, field greens, tomato &amp; pesto on a housemade baguette</li> <li><b>Chessie Catfish Po' Boy</b> 12.<br/>cornmeal-encrusted catfish with lettuce chiffonade, tomato &amp; remoulade sauce on a housemade baguette</li> <li><b>Oyster Po' Boy</b> 13.<br/>cornmeal-encrusted oysters with remoulade sauce, lettuce chiffonade &amp; tomato on a housemade baguette</li> </ul> <p>all above sandwiches (in this column) are served with french fries and apple-fennel coleslaw</p> | <ul style="list-style-type: none"> <li><b>Hutzler's Tea Room Club</b> 9.<br/>smoked turkey breast, smoked bacon, lettuce &amp; tomato on toasted pullman white bread, with potato chips</li> <li><b>Highlandtown Chicken Salad</b> 9.<br/>marinated chicken breast, toasted almonds, white grapes &amp; tarragon on kalamata olive bread, with pasta salad<br/>½ sandwich &amp; cup of soup...11.</li> <li><b>Big Daddy's Turkey Ciabatta</b> 9.<br/>smoked turkey, provolone cheese, field greens, tomato &amp; pesto aioli on a ciabatta roll, with pasta salad<br/>½ sandwich &amp; cup of soup...11.</li> <li><b>Shrimp Salad Po' Boy</b> 13.<br/>steamed old bay-spiced shrimp with garlic mayo, lettuce &amp; tomato on a housemade baguette, with potato chips<br/>½ sandwich &amp; cup of soup...13.</li> <li><b>Mom-Mom's Tuna Salad</b> 9.<br/>albacore tuna on seven-grain bread with lettuce &amp; tomato, with potato chips<br/>½ sandwich &amp; cup of soup...11.</li> <li><b>O'Malley's Powerhouse</b> 9.<br/>fresh spinach, field greens, cucumber, tomato, red onion, alfalfa sprouts, carrots, pepper jack cheese &amp; basil mayonnaise on seven-grain bread, with fresh fruit<br/>½ sandwich &amp; cup of soup...11.</li> <li><b>Johnny's Hummus Wrap</b> 9.<br/>hummus, field greens, chopped tomato, cucumber &amp; roasted red bell peppers in a flour tortilla, with fresh fruit<br/>½ sandwich &amp; cup of soup...11.</li> </ul> |
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