



## APPETIZERS

YELLOWFIN TUNA TARTARE TACOS...19  
crispy wonton, smashed avocado,  
mango salsa, sesame soy vinaigrette

FRIED OYSTERS...19  
roasted chili remoulade

SUPER NACHOS...19  
tomato, olives, corn, seasoned beef, cheddar & jack  
cheese, cilantro-lime sour cream, salsa, guacamole

FRIED GREEN TOMATOES...23  
jumbo lump crab, teardrop tomatoes confit,  
roasted corn, lemon butter

FRIED CALAMARI...16  
spicy marinara

MARYLAND CRAB DIP...21  
warm baguette

ITALIAN MEATBALLS...15  
pomodoro sauce, parmesan, ricotta cheese, basil

STEAMED MAINE BLUE MUSSELS...16  
choice of white wine herb garlic butter,  
or spicy marinara and warm baguette

PEEL & EAT SHRIMP...18  
half pound with old bay butter

BROOKLANDVILLE WINGS...16  
choice of buffalo, old bay, jerked

CHARCUTERIE...24  
aged prosciutto, sopressata, rosemary porchetta,  
cheese, whole grain mustard, dried fruit compote,  
cornichons, baguette

## SOUP & SALAD

CREAM OF CRAB SOUP...CUP 8 | BOWL 14  
fresh cream, crab meat, old bay

MARYLAND CRAB SOUP...CUP 8 | BOWL 14  
veggies, classic tomato broth, crab meat

FRENCH ONION SOUP...12  
gruyère gratinée

VALLEY HOUSE SALAD...12  
mixed baby greens, shaved red onion, carrot,  
cucumber, white balsamic vinaigrette

VALLEY CAESAR...14  
romaine, garlic croutons, manchego,  
creamy lemon black pepper emulsion

WEDGE SALAD...14  
cherry tomato, smoked bacon, pickled red onions,  
crispy shallots, bleu cheese dressing

STEAK SALAD...28  
7oz beef tenderloin, shaved red onion, cherry tomato,  
avocado, cucumber, roasted corn, crispy shallot,  
roasted poblano avocado ranch dressing

EASTERN SHORE COBB...20 | 28  
poached shrimp, sugarcured ham, jumbo lump crab,  
fried oysters, avocado, grilled corn, bleu cheese,  
tomato, hard boiled egg, champagne vinaigrette

CHOPPED SALAD...18  
artichoke hearts, cherry tomato, kalamata olive, cucumber,  
shaved red onion, carrot, celery, dill, manchego, iceberg,  
baby gem, chive, champagne vinaigrette

ADD CHICKEN +8 • SHRIMP +9 • SALMON +16  
STEAK +21 • CRAB MEAT +14 • CRAB CAKE +26

## SEAFOOD TOWER

SHRIMP COCKTAIL, BLUE CRAB COCKTAIL, MAINE LOBSTER, OYSTERS ON THE HALF SHELL,  
MARINATED MUSSELS, CLAMS, COCKTAIL SAUCE, DIJONNAISE, MIGNONETTE

SMALL 68 | MEDIUM 82 | LARGE 125

## HANDHELDS

ALL SANDWICHES ARE SERVED WITH FRIES

SPICY SHRIMP TACOS...19  
avocado purée, mango salsa, pickled slaw,  
cilantro-lime sour cream

SPICY CHICKEN SANDWICH...17  
nashville hot sauce, chili remoulade, lettuce,  
tomato, pickles

CHEESESTEAK...17  
caramelized onion, lettuce, tomato, mayo, pickle,  
provolone & white american cheeses, hoagie roll

SHRIMP SALAD WRAP...18  
lettuce, tomato, old bay mayonnaise

JUMBO LUMP CRAB CAKE...28  
lettuce, tomato, remoulade

LOBSTER ROLL...39  
old bay mayo, pickled onions, celery leaf

VALLEY INN  
BLACK ANGUS BURGER...17  
two 4oz patties, american cheese, aioli, lettuce,  
tomato, pickles, red onion

TURKEY BURGER...17  
cashew chipotle romesco, lettuce,  
tomato, chili remoulade

GRILLED LOBSTER BURRITO...22  
grilled lobster, cilantro rice, avocado, lettuce,  
tomato, jalapeño tartar

## ENTREES

GRILLED ROCKFISH *crab risotto, asparagus, tomato, tomato beurre blanc* ..... 39

BLACKENED SWORDFISH PICCATA *capers, arugula, roasted fingerling potatoes, lemon* ..... 36

CHICKEN & SHRIMP GUMBO *crab, andouille sausage, peppers, onion, celery, rice* ..... 28

ROASTED CHICKEN BREAST *cremini mushrooms, smoked bacon, corn, salsa verde, chicken jus* ..... 29

CRAB CAKE PLATTER *jumbo lump crab, remoulade, coleslaw, fries* ..... SINGLE 29 | DOUBLE 58

SEAFOOD PROVENÇAL *shrimp, scallops, clams, mussels, tomato, lemon, garlic, herbs de provence, angel hair pasta* 36

CHICKEN PARMESAN *classic chicken parmesan, angel hair pasta* ..... 26

PAN SEARED SCOTTISH SALMON *roasted beets, dill, crème fraîche, horseradish vinaigrette* ..... 29

CHICKEN POT PIE *green beans, carrot, mushroom, roasted chicken, puff pastry* ..... 16

## HAND-CUT STEAKS

ACCOMPANIED WITH CHARRED BROCCOLI, SEASONED STEAK FRIES & CHOICE OF ONE SAUCE  
- BLACK ANGUS SOURCED FROM LINZ HERITAGE BEEF -

6oz AMERICAN WAGYU FLAT IRON ..... 39

8oz FILET MIGNON ..... 58

14oz NEW YORK STRIP ..... 56

18oz COWBOY RIBEYE ..... 68

### SAUCES

HOUSE STEAK SAUCE | CHIMICHURRI  
PEPPERCORN | HORSERADISH CREAM

### ACCOMPANIMENTS

SHRIMP (2) \$9 | LOBSTER \$18 | CRAB IMPERIAL \$14  
HORSERADISH CRUST \$5 | 4 PEPPERCORN CRUST \$5

## SIDES

FRIES ..... 7 FRIED BRUSSELS SPROUTS *maple bacon glaze* 12

SWEET POTATOES FRIES ..... 9 MASHED POTATOES ..... 8

COLESLAW ..... 6 MAC & CHEESE ..... 11

GRILLED ASPARAGUS ..... 9 ADD: BACON +4 | CRAB +12 | LOBSTER +15

Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.  
Please alert your server of any food allergies. A customary gratuity of 20% will be added to parties of 8 or more guests.