



## HOUSEMADE SOUPS

**MARYLAND CRAB (GF)** Cup \$7 Bowl \$9  
Sweet Claw Crab Meat, Garden Vegetables & traditionally seasoned Tomato Broth

**CHICKEN TORTILLA SOUP** Cup \$6 Bowl \$8  
Roasted Chicken, Poblano Peppers, Tomatoes, Tortilla Strips, Cilantro & Scallions

**CHEF'S SEASONAL SOUP** Cup \$7 Bowl \$9  
Chef's seasonal favorites featured daily & made with fresh, local fare

## STARTER SALADS

Additions: Grilled Chicken \$6,  
Jumbo Lump Crab \$8, Shrimp \$9,  
Steak\* \$10 or Crab Cake \$15

**THE BLACKWALL SALAD (GF)** \$8  
Fresh Field Greens, Grape Tomatoes, Cucumbers, Red Onions, Carrots & Blackwall Hitch House Vinaigrette

**CAESAR SALAD** \$10  
Hearts of Romaine, Parmesan Twist, Shaved Parmesan Cheese & Caesar Dressing\*

**AUTUMN HARVEST SALAD** \$12  
Spiced Baby Sweet Potatoes, Pomegranate Seeds, Candied Walnuts, Carrots, Arugula & Pomegranate-Cider Vinaigrette

**BABY WEDGE SALAD (GF)** \$12  
Half a Head of Baby Iceberg Lettuce, Applewood-Smoked Bacon, Grape Tomatoes, Roasted Red Peppers & Bleu Cheese Crumbles choice of Bleu Cheese or 1000 Island Dressing

## FRESH CHOICE SALADS

**CAPRESE (GF)** \$13  
Red & Yellow Beefsteak Tomatoes, Fresh Mozzarella, Sicilian Olives, Kalamata Olives, Fresh Basil Leaves, Extra Virgin Olive Oil & Aged Balsamic Reduction

**SOUTHWEST CHICKEN** \$17  
Blackened Grilled Chicken Breast, Field Greens, Avocado, Grape Tomatoes, Carrots, Red Onions, Roasted Corn Salsa, Cheddar Cheese, Tortilla Strips & Honey-Chipotle Vinaigrette

**THE SHOBB (GF)** \$24  
Fresh Field Greens, Red Onions, Carrots, Chopped Egg, Applewood-Smoked Bacon & Bleu Cheese Crumbles featuring a chilled trio of Day Boat Sea Scallops, Jumbo Shrimp & Jumbo Lump Crab Meat seasoned with Creole spices & dressed in our Signature Blackwall Hitch House Vinaigrette

**STEAK & BLEU CHEESE** \$19  
Grilled Top Sirloin\* finished with Smoked Salt paired with a Peppery Green Salad, featuring Red Onions, Potato Crisps & Bleu Cheese Crumbles dressed with Balsamic Vinaigrette

**AHI TUNA SALAD** \$21  
Sesame Seed-Crusted Ahi Tuna\*, Cucumber, Fresh Field Greens, Carrots, Fava Beans, Roasted Corn Salsa, Red Radishes, Scallions & Honey-Soy Vinaigrette

**SALMON & KALE SALAD (GF)** \$18  
Grilled True North Atlantic Salmon\*, Kale, Roasted Red Beets, Fresh Mango, Candied Walnuts, Poppy Seed-Lemon Vinaigrette & Basil Oil

**OYSTERS\* (GF)** Market Price  
Selection of today's fresh oysters, including our Signature Blackwall Beauty, shucked at your request & served with Cucumber-Lemon & Mango Mignonettes, Tabasco Sauce, Horseradish, Cocktail Sauce & Lemon Wedges

## STARTERS

**AHI TUNA POKE TOWER** \$18  
Diced Ahi Tuna\* tossed in Honey-Sriracha Vinaigrette & Sesame Seeds layered on top of Avocado & Wakame Seaweed Salad served with Blue Corn Tortilla Chips

**BLACKWALL SHRIMP** \$17  
Sautéed Jumbo Shrimp, White Wine, Garlic, Creole Butter, Scallions & warm Artisan Bread

**FRENCH FRY FLIGHT** \$11  
Thinly sliced French Fries served in a trio of flavorful seasoning combinations including fragrant Rosemary, Parmesan with Fresh Garlic & Parsley, & traditional Mid-Atlantic Old Bay Spice accompanied by housemade Dipping Sauces

**ZUCCHINI FRITES** \$9  
Fresh Zucchini breaded in a Parmesan-Panko Blend then golden fried served with housemade Marinara Sauce

**ROCK OYSTERS** \$16  
Local Chesapeake Oysters\* baked in the half shell topped with Creole Butter & Parmesan-Garlic Crumble

**CRISPY CALAMARI** \$16  
Town Dock Calamari lightly seasoned & breaded then golden fried served with Sweet Chili-Garlic Sauce

**FLAMING CRAB DIP** \$17  
Sweet Claw Crab Meat, Cheddar & Cream Cheeses blended with Old Bay Seasoning served with Pita Chips, flambéed with Brandy tableside

**FRIED GREEN TOMATOES** \$12  
Sliced Green Tomatoes breaded with a Cornmeal-Panko Breadcrumb then golden fried accompanied by Roasted Corn Salsa & Cherry-Pepper Remoulade  
Add Jumbo Lump Crab Meat \$8

**SMOKEY MUSSELS** \$16  
Steamed PEI Mussels\* with Smoked Tomatoes, Chives, Red Chili Flakes & Hickory Butter in a Garlic White Wine Sauce served with Warm Artisan Bread

**JUMBO HITCH WINGS** \$14  
Crispy Chicken Wings tossed in your choice of Traditional Buffalo Sauce, Sweet Chili-Garlic Sauce or dusted in Old Bay Seasoning served with Bleu Cheese Dressing, Carrot Sticks & Celery Stalks

## BURGERS & HANDHELDS

All Blackwall Hitch Burgers & Handhelds are served with our Signature Rosemary Fries

**KNOT & BAY BURGER\*** \$16  
Featuring melted White Cheddar Cheese, Smoked Tomatoes & Onions, Green Leaf Lettuce & Parsley Butter served on a Challah Knot Bun brushed with Old Bay Mayo

**CALIFORNIA BURGER\*** \$17  
Featuring melted Havarti-Dill Cheese, sliced Avocado & Fresh Spinach served on a Brioche Roll brushed with 1000 Island Dressing

**BRAISED SHORT RIB SANDWICH** \$16  
Tender, slow-cooked boneless Beef Short Rib\* topped with Swiss Cheese & Crispy Onion Straws served on Green Leaf Lettuce, Sliced Beefsteak Tomato & Ciabatta Bread brushed with Roasted Garlic Aioli

**SANTA FE WRAP** \$15  
Blackened Grilled Chicken Breast with Sliced Avocado, Carrots, Red Onions, Halved Pear Tomatoes & Cheddar Cheese, Roasted Corn Salsa & Fresh Field Greens served in a warm Spinach Tortilla brushed with Honey-Chipotle Dressing

**TRUE NORTH SALMON BLT** \$19  
Grilled True North Atlantic Salmon\* topped with Applewood-Smoked Bacon, Sliced Beefsteak Tomato & Baby Arugula served on Rosemary Focaccia brushed with Lemon-Dill Yogurt

**CHICKEN & BAKED BRIE** \$16  
Grilled Chicken Breast topped with melted Brie Cheese, Granny Smith Apple Slices & Baby Arugula served on a Brioche Roll brushed with Honey-Mustard Sauce

**JUMBO LUMP CRAB CAKE SANDWICH** \$21  
Our classic Maryland Eastern Shore Jumbo Lump Crab Cake atop Green Leaf Lettuce & Sliced Beefsteak Tomato served on a Brioche Roll & accompanied by Cherry-Pepper Remoulade

**BASIL CHICKEN SANDWICH** \$16  
Grilled Chicken Breast marinated with Fresh Basil, Applewood-Smoked Bacon, Garlic Spinach, American Cheese & 1000 Island Dressing served on toasted Ciabatta Bread

## FIREROASTED FLATBREADS

**AHI TUNA** \$16  
Sesame-Crusted Ahi Tuna\*, Asian Guacamole, Eel Sauce, Lettuce, Jalapeño-Cilantro Sauce, Sriracha Mayo & Wasabi-Avocado Cream

**CHESAPEAKE** \$16  
Sweet Claw Crab Meat, Shrimp, Grilled Chicken Breast, Red & Yellow Tomatoes topped with a Five-Cheese Blend then garnished with Basil Oil & Old Bay Seasoning

**FILET** \$16  
Filet Mignon\*, Caramelized Onions & Gorgonzola Cheese, garnished with Extra Virgin Olive Oil & fresh Italian Parsley

**SAUSAGE & PEPPERS** \$14  
Mild Italian Sausage, Roasted Red & Yellow Peppers, Caramelized Onions, Toasted Fennel Seed, Whole Milk Ricotta & Extra Virgin Olive Oil

**CHICKEN BLT** \$15  
Roasted Chicken Breast with Applewood-Smoked Bacon, Green Leaf Lettuce, Red & Yellow Tomatoes, Sriracha Sauce & Ranch Dressing

**CAPRESE** \$14  
Fresh Burrata Cheese & housemade Marinara Sauce garnished with Extra Virgin Olive Oil & Fresh Basil

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

GET HOOKED  
ON THE FLAVOR



## ENTRÉES

### MAHI MAHI TACOS \$21

Wild-caught Mahi Mahi Cajun seasoned & blackened layered between our Signature Spicy Slaw, Sliced Avocado, Crumbled Feta Cheese, fresh Pico de Gallo & Avocado Sour Cream served in a trio of warm, soft, flour Tortillas & accompanied by Roasted Corn Salsa

### FISH & CHIPS \$22

Alaskan Cod dipped in our Signature Yuengling Beer Batter then fried golden served with thick-cut Idaho Potato Wedges & Poblano Tartar Sauce

### BAYOU PENNE \$24

Jumbo Shrimp, Andouille Sausage & Grilled Chicken Breast tossed in a Cream Chipotle Sauce with Penne Pasta & Creole Seasoning

### SHRIMP & GRITS (GF) \$28

Sautéed Jumbo Shrimp, Andouille Sausage & Tomatoes served in a White Wine Creole Sauce over velvety Cheddar Grits

### STEAK FRITES \$28

Chef's choice of grilled & filleted Steak\* topped with a Roasted Shallot-Merlot Compound Butter served with Steak Cut Rosemary French Fries

### FILET MIGNON \$38

Grilled 9oz. Filet Mignon\* paired with Butter-Whipped Potatoes & Chef's Seasonal Veggies accompanied by Signature Blackwall Hitch Steak Sauce

### BRANZINO (GF) \$32

Whole Branzino marinated in Thyme, Rosemary, Garlic & Olive Oil then roasted & drizzled with a Lemon Emulsion & Herb Oil served with Chef's Seasonal Vegetables

### JUMBO LUMP CRAB MAC & CHEESE \$26

Jumbo Lump Crab Meat baked into a rich Cheddar Béchamel tossed with Elbow Macaroni & Old Bay Seasoning garnished with Cherry Pepper Relish

### PORK OSSO BUCO \$28

Fall-off-the-bone Braised Pork Shank atop Herb Tagliatelle Pasta with Chive Butter & Garlic Sauce

### BRAISED BEEF SHORT RIB \$29

Tender, slow-cooked boneless Beef Short Rib\* with Roasted Aromatic Vegetables in a rich, savory Beef Broth served with Butter-Whipped Potatoes & topped with Crispy Onion Straws

### MARYLAND CRAB CAKES \$36

Two classic Maryland Eastern Shore Jumbo Lump Crab Cakes served with Roasted Corn Salsa & Cherry Pepper Remoulade accompanied by our Signature Rosemary Fries

### DAY BOAT SEA SCALLOPS & SAFFRON RISOTTO (GF) \$32

Jumbo Pan-Seared Day Boat Sea Scallops served over savory Saffron-Parmesan Risotto with Lemon-Butter Sauce & Minced Chives

### AHI TUNA MIGNON \$31

Cumin & Pepper-Rubbed Ahi Tuna\* served rare with Wild Mushroom-Potato Hash, Whole Grain-Mustard Steak Sauce & Pickled Beets

### RED BRICK CHICKEN \$24

Certified Heritage-Bred Poulet Rouge Chicken locally sourced from Joyce Farms dusted with Old Bay & cooked under the brick for a crispy skin & succulent meat served with our Butter-whipped Potatoes, Sweet Corn Puree & Caramelized Brussels Sprouts

## SIDES

Skillet Cornbread

Chef's Seasonal Vegetables (GF)

Spiced Baby Sweet Potatoes

Wild Mushroom-Potato Hash

Caramelized Brussels Sprouts (GF)

Roasted Corn Salsa (GF)

Cheddar Grits (GF)

Butter-Whipped Potatoes (GF)

Saffron-Parmesan Risotto (GF)

Signature Rosemary Fries

\$6 each

## Blackwall Hitch: a hitch knot for securing a rope to a hook.

—Merriam-Webster

Just as sailors quickly linked their boats to the docks at London's busy Blackwall Port in the late 1800's (thus the namesake nautical knot), The Blackwall Hitch Restaurant is all about connection. Far beyond a traditional dining experience, Blackwall Hitch blends the area's finest in tastes & talents for a coastally inspired concept that creates a local connection to a one-of-a-kind experience. Behind our doors you'll find an exciting, contemporary atmosphere that turns dining into an experience like no other. Enjoy our original dishes and signature cocktails, live performances, specialty menus, brunches and exclusive events.

## SIGNATURE COCKTAILS

### BOLD FASHIONED \$13

Bourbon, Maraschino Liqueur, Simple Syrup, Bitters, Orange & Cherries

### DIRTY HITCH \$13

Ketel One Vodka, Olive Juice accented with Bleu Cheese-Stuffed Olives

### FIRESIDE \$12

Brandy, Ancho Reyes, Simple Syrup & Orange Bitters

### GRAPEFRUIT WINE CRUSH \$13

Grapefruit Vodka, Lillet Blanc, Fresh Grapefruit Juice & Agave Nectar

### MAPLE NUT MANHATTAN \$13

Bourbon, Frangelico, Bourbon Vanilla Syrup, Lemon Juice, Black Walnut Bitters, Thyme

### MIDNIGHT ELEGANCE \$12

Gin, St. Germaine, Lemon Juice, Simple Syrup, Egg Whites & Blueberries

### RED HOT & ANGRY \$12

Cinnamon Whiskey, Hard Cider Draught & Cinnamon Stick

### ROSEMARY PEAR MOONSHINE \$13

Moonshine, Pear Nectar, Rosemary Leaves, Lemon Juice & Simple Syrup

### SALTED CARAMEL MARTINI \$13

RumChata, Salted Caramel Vodka, Caramel Swirl & Salt

### SPICED APPLE MULE \$12

Apple Pucker, Apple Brandy, Apple Cider, Housemade Five Spice Syrup & Ginger Beer

## WINE BY THE GLASS

### CABERNET

Concha Y Toro Frontera \$9  
Francis Ford Coppola Director's Cut \$15

### PINOT NOIR

HobNob \$9  
Monterey \$12

### MALBEC

Terrazas de los Andes Reserva \$9

### MERLOT

Coastal Vines \$9

### CHARDONNAY

Concha Y Toro Frontera \$9  
Storypoint Vineyards \$14  
Kim Crawford Unoaked \$15

### RIESLING

J. Lohr Estates Bay Mist \$9

### PINOT GRIGIO

La Fiera \$11

### SAUVIGNON BLANC

Santa Luz Alba \$10  
Sileni Estates \$12

### CHAMPAGNE, SPARKLING & DESSERT

Segura Viudas, Cava Rosé \$10  
Stellina di Notte Prosecco \$10  
Domaine Chandon Brut \$15  
Taylor Fladgate 10-Year-Old Tawny Port \$12

## BEER

\* Ask your server or bartender about additional seasonal selections.

### DRAUGHTS

Stella Cidre \$6.5  
Dogfish 60 Minute IPA \$6.5  
Goose Island IPA \$6.5  
Flying Dog Pale Ale \$6.5  
Flying Dog Seasonal \$7  
Port City Seasonal \$8.5  
Jailbreak Infinite Amber \$6.5  
Stella Artois \$6.5  
Blue Moon \$6.5  
Devil's Backbone Vienna Lager \$6.5  
YARDS Seasonal \$6.5  
Bells 2 Hearted Ale \$7.5  
Sam Seasonal \$6.5  
Atlas IPA \$6.5  
Yuengling \$5  
Sweetwater 420 \$6.5  
Miller Lite \$5  
Guinness \$6.5  
Jailbreak Seasonal \$7.5  
Heavy Seas Loose Cannon \$7.5

### BOTTLES

Budweiser \$5  
Bud Light \$5  
Miller Lite \$5  
O'Doul's (Non-Alcoholic) \$5  
Corona \$6  
Corona Light \$6  
Heineken \$6  
Amstel Light \$6  
Michelob Ultra \$5  
Coors Light \$5

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