



## *☞ With a Spoon ☞*

*Soup du Jour 7.*  
*Chef's daily creation*

⊗ *Yellow Lentil Soup 8.*  
*Lentils, carrots, turnips*

*Gruyère Onion Soup 8.*  
*Caramelized onions,*  
*toasted brioche*

*Cream of Crab Soup 13.*  
*Colossal crab meat,*  
*Sherry, Old Bay*

## *☞ Salads ☞*

Add chicken 7. ~ shrimp 12.  
~ 4oz Tuna 12. ~ 5oz crab cake 16.

⊗ *Bouquet of Chesapeake Greenhouse*  
*Organic Lettuce 11.*  
*Baby field greens, Asian pear,*  
*candied walnut, local honey vinaigrette*

*Treviso and Arugula Salad 11.*  
Shaved Manchego, roasted pistachios,  
sun dried figs, Pinot Noir vinaigrette

*Brightons Caesar Salad 9.*  
*Romaine hearts tossed*  
*with creamy Caesar dressing,*  
*Parmesan crisp*

⊗ *Baby Spinach Salad 11.*  
*Curly endive, Caveman blue cheese,*  
*Applewood bacon,*  
*cranberry cider vinaigrette*

## *☞ Starters ☞*

*\*Bourbon Glazed Jumbo Shrimp 16.*  
*Creamy cheddar grits, orange dust*

⊗ *\*Pan Roasted Sea Scallops 17.*  
*Yellow lentil stew, bacon, Chermoula*

*\*Ahi Tuna Tartare 15.*  
Parsnip relish, taro chips, Yuzu aioli

\*Maryland food code requires disclosure that the consumption of raw or undercooked  
Meat, fish or egg products may increase your risk of food borne illness.  
20% gratuity will be added to parties of 6 or more



## ☞ With the Hands ☛

Served with your choice of fries, sweet potato fries or a green salad

### **\*Explore Your Burger 16.**

8oz. Black Angus burger and tomato,  
Any **two** options Applewood bacon,  
caramelized onions, sautéed mushrooms,  
sautéed spinach, Blue cheese, American,  
Swiss, Brie, Cheddar, avocado, fried egg  
Add \$1 for additional condiments;  
Add \$5 Foie Gras

### **Prosciutto & Roasted Tomato Flatbread 17.**

Cherry Glen goat cheese ricotta,  
baby arugula, roasted tomatoes,  
shaved prosciutto

### **Croque Monsieur 16.**

Ham and Swiss cheese with Mornay sauce

### **\*"ORP" Chesapeake Oyster Po' Boy 18.**

Fried oysters served on a hoagie roll with  
chopped romaine, tomato, and caper aioli

For each sold InterContinental Harbor Court  
donates \$1 to the Chesapeake Bay Oyster Recovery  
Program

### **\*Crab Cake Sandwich 24.**

Broiled 5oz crab cake seasoned with  
Old Bay served on a toasted English muffin

### **\*Candied Walnut and Chicken Salad 15.**

Cranberry Mayo, chicken salad  
on toasted multigrain

## ☞ With a Fork ☛

### **\*Maryland Style Jumbo Lump Crab Cake 5oz 24. ~ 10oz 36.**

Broiled Crab Cake seasoned with Old Bay;  
Asian pear-Gala apple slaw, truffle pommes frites

### **\*Sesame Crusted Ahi Tuna 32.**

Rock shrimp fried rice, Tamari onions, baby bok choy

### **\*Free Range Chicken Breast 28.**

Pan roasted breast of chicken,  
Manchego cheese spinach tart, caramelized onions jus

### **\*Grilled Rib Eye 34.**

Walnut butter, fingerling potatoes,  
mushroom cigar, Rosemary Fleur de Sel

### **Barley and Butternut Squash "Risotto" 19.** Olive oil emulsion, orange essence, fried sage

 Gluten Free

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