

market street inn

dinner menu



**dining room hours**

lunch 11 am - 4 pm  
dinner & lite fare 'til 11 pm

**pub hours**

lunch 11 am - 4 pm  
dinner 'til 11 pm  
lite fare 'til midnight

# SOUPS

## Irish Onion Soup

A Market Street tradition. Fresh sliced onions marinated in Guinness. Try it! You'll like it! 6

## Soup of the Day

Ask your server about today's selection.  
Cup 4.5 Bowl 5.5

## Jambalaya

**Spicy!** A creole favorite! Ours includes andouille sausage, ham and shrimp over rice.  
Cup 5.5 Bowl 6.5

# LITE FARE

## Miso Glazed Scallops

Three large sea scallops seared to perfection, topped with a miso glaze and accompanied by a pickled cucumber & ginger salad. 11

## Maple Smoked Duck Breast

Maple smoked duck breast, seared and finished with a sweet maple glaze. Served with a seasonal salad. 10

## Market Street Wings

Available six different ways: stealth, Baltimore, stealthy hot, hot, kamikaze and spiffire! Served with homemade bleu cheese and celery for dipping. 9

## Grilled Portabella Mushroom

A portabella mushroom marinated in a balsamic vinaigrette, topped with roma tomato and finished with shredded cheddar jack cheese. 8

## Fruit & Brie

This classic cheese is wrapped in puff pastry and baked. Served with fresh fruit & honey. 8

## Creamy Crab Dip

Our special blend of horseradish, tabasco, cream cheese and fresh backfin crabmeat brings a spicy twist to an Eastern Shore favorite. Served with hot rippin' bread. 10

## Coconut Shrimp

Tossed in a flavor-filled beer batter, these four large shrimp are then rolled in fresh coconut and fried to perfection. Served with a homemade dijon marmalade. 10

## Spicy Steamed Shrimp

Served with lemon wedge and our own vodka cocktail sauce. Half Pound 9 Full pound 16 (This item cannot be timed to arrive with other selections.)

## Jerk Chicken

**Spicy!** Our secret recipe from a hut in the islands features over 20 ingredients! Served with homemade honey mustard. (The owner had to cook in Negril to obtain this recipe!) 9

## Grilled Chicken Quesadilla

**Spicy!** Prepared in a soft tortilla and loaded with grilled chicken, sautéed red onions, green peppers and shredded cheese, then topped with a lime and cilantro sour cream. 8

## Seafood Skins

Potato wedges smothered in a special blend of ranch dressing, cheese, crabmeat, shrimp and scallops. 9.5

## Shrimp Tejano

**Spicy!** Salsa, avocado, diced shrimp and shredded cheddar-jack cheese blended perfectly and served with tri-colored chips for dipping. 11

# SIDE SALADS

## Spring Walnut

4  
(or 2 with any entrée)

## Classic Caesar Salad

4  
(or 2 with any entrée)

## Garden Salad

4  
(or 2 with any entrée)

# TONIGHT'S SPECIALS

This section is reserved for our nightly specials.

Please visit [www.marketstreetinnsalisbury.com](http://www.marketstreetinnsalisbury.com) and click on the SPECIALS tab at the top of the page for tonight's creations.

(Dinner Specials available beginning at 5 p.m.)

## THE GREEN STUFF

All entrée salads are served with one of our Portuguese Bishop rolls and our infused oils & vinegars.

Pair your salad with your choice of House Gorgonzola, Homemade Bleu Cheese, Raspberry Walnut Vinaigrette, Homemade Honey Mustard, Ranch, Caesar, Thousand Island, Homemade Strawberry Vinaigrette, Homemade Apple Balsamic or our assorted oils & vinegars.

### Grilled Portabella Salad

A grilled, marinated portabella mushroom, served over a bed of field greens, topped with carrots, feta cheese and lump crabmeat. 18

### Crabcake Caesar

Take an already-awesome crabcake and throw it on a gigantic Caesar salad with grated parmesan cheese, croutons and our house Caesar dressing. 17

### Ahi Caesar

A fresh ahi loin seared medium rare and served over a huge Caesar salad tossed with parmesan cheese, croutons and our house Caesar dressing. 18

### Tropical Salmon Salad

Fresh salmon filet served atop a bed of fresh fruit and field greens. 17

### Jerk Chicken Caesar

**Spicy!** Market Street's signature jerk recipe served over an enormous Caesar salad tossed with parmesan cheese, croutons and our house Caesar dressing. 15

### Duck Confit Salad

Tender duck confit served on a bed of mixed greens, seared endive, candied cashews, dried cherries and finished with a black currant vinaigrette. 19

For your convenience, an 18% gratuity will be added to all groups of 6 or more in our restaurant and all groups of 4 or more in our pub. We also request that parties of 4 or more do not split checks.

(A split-plate charge will be added when sharing meals. Ask your server for details.)

# FROM THE INN

Each entrée is accompanied by one of our Portuguese Bishop Rolls and infused oils & vinegars and is served with our vegetable of the day. Add a side salad to your entree for \$2.

**Add a lump crabcake to any entrée for just 7**

## Grilled Chicken Kabobs

Two skewers with peppers, onions, mushrooms and tomato. Served over our rice of the day with a sweet honey barbecue sauce. 19

## Coconut Shrimp

Six large shrimp tossed in a flavor-filled beer batter, rolled in fresh coconut and fried to perfection. Served with a homemade dijon marmalade and our rice of the day. 19

## Risotto Cakes

Twin tomato & basil risotto cakes stuffed with fresh smoked mozzarella, served over creamy spinach puree and finished with a balsamic reduction. 19

## Black-n-Bleu Crab Strip

**Spicy!** A house-butchered, center cut USDA Choice New York strip steak, blackened and topped with lump crabmeat, bleu cheese and port wine. Served with smashed potatoes. 27

## Honey Herb Chicken

Chicken breast and thigh rubbed in fresh herbs, roasted and finished with a rosemary honey demi-glace, served with a seasonal starch. 22

## Roasted Half Rack of Lamb

Oven-roasted to perfection. Served with rosemary-mint demi-glace and smashed potatoes. 30

## Market Street Lump Crabcakes

Available broiled or fried, this Eastern Shore tradition is served with caper aioli, salsa fresca and smashed potatoes. (This entrée is not available to split.)  
One Crabcake 21 Two 25

## Applewood Smoked Pork Medallions

White Marble Farms prime pork tenderloin, seared medium. Served with apricot brandy port reduction and smashed potatoes. 23

## Seafood Pasta

Sautéed shrimp, scallops and lump crabmeat over fettuccine, finished with our sweet basil alfredo sauce and topped with parmesan cheese. 21 With mussels, 23

## Sautéed Salmon

Fresh Atlantic salmon sautéed and served over a bed of creamy roasted red pepper and spring pea risotto, accompanied by parsley & shallot salad. 23

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We offer several delicious sauces to accompany your favorite steak:

**Peppercorn Demi Glace • Horseradish Cream Sauce • Chef's Sauce of the Day**

Not responsible for any meats prepared above medium.

## Center Cut Filet Mignon

A house-butchered, center cut Cedar River Farms filet mignon, grilled over open flame. Served with smashed potatoes and your choice of sauce. 31

## Black Angus Sirloin

A house-butchered Certified Angus Beef® sirloin grilled over open flame. Served with smashed potatoes and your choice of sauce (Peppercorn Demi Glace recommended). 21

# SANDWICHES & SPECIALTIES

All items served with lettuce, tomato, Kosher pickle and Flo's Mac & Cheese or Coleslaw.

## Hamburger

Our half-pound Certified Angus Beef® burger is flame-broiled to your liking and served hot and juicy on a toasted wheat kaiser roll. 10

## Turkey Gobbler

Overstuffed, oven-roasted turkey breast sandwich with bacon, havarti and chipotle mayonnaise. Served on toasted wheat berry bread. 12

## Crabcake

Fried or broiled, our homemade crabcakes are packed with flavor and served with caper aioli on the side. This is a great sandwich! 13

## Ahi Sandwich

Fresh ahi, seasoned, seared medium rare and sliced. Served on a toasted kaiser roll with a side of ginger wasabi. 14

## Pulled BBQ Beef Sandwich

Tender filet of beef in our homemade BBQ sauce pulled and piled high on a toasted kaiser roll. 12

## Jerk Chicken with Provolone

**Spicy!** Market Street's signature jerk recipe, served on a kaiser roll with provolone cheese and honey mustard on the side. 11.5

## Black Bean Burger

A spicy black bean burger topped with fresh avocado and cheddar-jack cheese and served on a kaiser roll with salsa fresco. 10

## Market Street Deluxe

Hot, oven-roasted turkey and fresh-baked ham served on a croissant and topped with fresh pineapple and cheddar cheese. Delicious! 10.5

## Black-n-Bleu Burger

**Spicy!** Take our awesome burger, blacken it, top it with melted bleu cheese and serve it on a toasted kaiser roll. What do you get? A burger to top all burgers! 11

# SIDE ORDERS

**Rice of the Day** 3

**Fresh Vegetable of the Day** 3

**Portuguese Bishop Roll with Oils** 3.5  
bread to accompany your meal

**Beach Fries** Hand-Cut Fries! - One Size Fits All! 3

**Flo's Coleslaw** 2.5

**Flo's Mac & Cheese** 3

**Parmesan Smashed Potatoes** 3

**Side Salad** Caesar, Spring Walnut or Garden 4,  
or 2 with the purchase of any entrée

**Fresh Fruit Cup** 3

# BEVERAGES

**Pepsi • Diet Pepsi • Sierra Mist • Pink Lemonade • Pennsylvania Birch Beer  
Lipton Raspberry Iced Tea • Fresh Brewed Iced Tea**

**Assorted Tazo Hot Teas • Fresh Ground Euro Roast Coffee**

Enjoy free refills on all above beverages.

**Hot Chocolate** 2.75    **Red Bull** 4.5    **180 Energy Drink** 4.5

**Aqua Pana Still Water** 1 liter 5    **Pellegrino Sparkling** 250 ml 3    1 liter 7

**Bottled Purified Water 16.9 oz.** 2

**We feature an mouth-watering variety of local desserts  
made from scratch. Remember to save room!**