

American Grill

A Steak and Seafood Market



Market Appetizers

Panko Fried Calamari
caper berries and fire roasted
tomato concasse, ginger aioli
11

Fire Cracker Swordfish
spaghetti cucumber slaw,
spicy orange vinaigrette
9

(V) Slow Roasted Golden Beets
spiced mozzarella, vine ripened tomatoes
and baby arugula, balsamic syrup
8

Asian Duck Spring Roll
stir fried slaw, soy
vinaigrette
9

Soups and Salads

(V) Virginia Ripe Tomato Soup
crème fraiche, snap pea pesto
7

House Caesar Salad
heart of romaine, freshly shaved asiago
and house made croutons, caesar dressing
8

Blue Crab Soup
crab and swiss cheese crostini
8

(V) Organic Baby Greens
tomatoes, roasted hazelnuts and feta cheese
orange vinaigrette
8

Big Salads

Grilled Mediterranean Sirloin Steak Salad
cucumber, olive, tomato and feta cheese,
lime vinaigrette
18

Grilled Pesto Chicken
organic greens, candied pecans, maytag blue,
and grilled pear, citrus vinaigrette
16

Cobb Salad
crisp romaine, avocado, egg, grilled chicken,
spring onion, tomato and crumbled blue cheese
14

Country Fried or Grilled Chicken Caesar
breaded chicken, asiago cheese and
house made croutons
16

Fresh Catch Salad
cajun spiced, arugula, watercress, almond and
sundried cranberry, passion fruit vinaigrette
18

Barbeque Shrimp Salad
mixed greens, sweet corn and plantain chips,
ranch BBQ dressing
17

Chopped Sweet Water Salad
blue crab, shrimp, avocado, mango, egg,
cucumber, tomato and blue cheese, ginger vinaigrette
18

Trio Pepper Crusted Yellow Fin Tuna Salad
heart of romaine, french beans, virginia tomato, olives,
egg and citrus vinaigrette
18

Grilled and Chilled Shrimp Caesar
shaved asiago cheese
and croutons
17

(V) Buffalo Mozzarella Salad
baby greens and shaved onion, black peppercorn
aged balsamic
15

Sandwich Board

Signature Crab Cake Sandwich
potato brioche and ginger slaw, caper aioli
19

Honey Slow Roasted Turkey Sandwich
grilled sweet onion and roasted peppers,
ancho maple mayonnaise
12

(V) Mediterranean Avocado Wrap
cucumber, caramelized red onions, hummus,
roasted red pepper and tomato tortilla
13

Today's Grilled Panini
vegetable slaw and waffle chips
13

Sirloin Steak and Cheese
butter french bread, fire grilled peppers and
red onion, steak fries
18

Fire Grilled Chicken Club
applewood smoked bacon, lettuce, tomato
and onion sprout, waffle chips
12

Sandwich Trio Plates

Choose one of each

Sandwiches

Steak and Cheese on French Bread
Grilled Cheddar Melt on Crusted Sourdough
Today's Panini

Soups

Tomato Soup
crème fraiche, snap pea pesto
Blue Crab Soup
crab and swiss cheese crostini

Salad

Mesclun Greens, raspberry vinaigrette

16

Featuring...

The Market Burger
YOU BUILD IT !!
8 oz Angus beef on kaiser roll
Includes two items, .75 cents per each additional.
swiss cheese, cheddar cheese, blue cheese,
smoked bacon, mushrooms,
grilled onions, jalapeno peppers, avocado

Market Burger	14
Rock Shrimp Burger	15
Turkey Burger	14
Lamb Burger	14
Low Carb Double Burger	18

All Burgers are served with steak fries

Please note bread is served on request only. A 17% gratuity will be added to parties of 6 or more. 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.

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Angus Grills and Roasts

Five Spice Grilled Rib Eye

roasted sweet potato
and sherry wine jus
24

Asian Barbequed Pork Tenderloin

jasmine rice and baby bok choy, pepper teriyaki
21

Slow Roasted Chicken

savory vegetables, calamata olives and
country style mashed potatoes, pan jus lie
18

New York Pepper Steak (8oz)

seasonal vegetables, cabernet sauce
25

Seafood and Shellfish

Block Island Swordfish

caramelized cauliflower puree and
fingerling potato, orange butter sauce
23

Seared Atlantic Salmon

green peas and sweet corn gazpacho,
vanilla orange butter
23

Sweet Water Shellfish

lobster, scallop, shrimp and bowtie pasta,
parsley and garlic butter
26

Day Boat Diver Scallops

lemon pepper linguine,
apple anise jus
25

Today's Sea Catch

rock shrimp and potato cake,
saffron broth
24

Fish and Chips

beer batter onion rings, steak fries, fire roasted
tomato sauce and caper aioli
17

Vegetables and Pasta

(V) Mushroom and Eggplant Bruschetta

tomato steak, mozzarella cheese, tomato coulis,
and zucchini spaghetti, basil oil
15

(V) Fire Roasted Vegetable Quesadilla

sweet corn pico de gallo, sour cream and avocado
13

(V) Jumbo Pasta Shells

cooked to order with roasted garlic, oven dried tomato
artichokes, roasted sweet pepper, mushroom and feta
16

(V) Jumbo Spinach and Cheese Ravioli

mushroom broth, spaghetti vegetable
15

Desserts

New York Style Cheese Plate

fresh strawberries
14

Caramelized Warm Apple Pie

vanilla bean ice cream
9

The Traditional Crème Brulee

wild berry salad and poached pear
9

Artisan Cheese Plate

chef's selection
9

Chocolate Mousse Cake

seasonal fresh berries
9

Warm Dark Chocolate Lava Cake

vanilla ice cream
9

Red Strawberry Shortcake

angel food cake and aged raspberry sauce
9

Key Lime Pie

coconut sorbet, chilled-roasted pineapple
9

Trio of Ice Cream or Sorbet

chocolate, vanilla and strawberry or mango,
coconut and raspberry
9

Carrot Cake and Pineapple

toasted walnut, cream anglaise
9

Iced Tea Coolers

Peach
Lemon
Pomegranate

Raspberry
Mango
Arnold Palmer

3

Featured Wines by the Glass

Louis Martini, Cabernet Sauvignon Sonoma County CA 9.00

Blackstone, Pinot Noir CA 10.00

Hahn Merlot, Monterrey County CA 8.00

Bridlewood Syrah, Central Coast CA 9.00

Laboure-Roi Maximum, Burgundy France 12.00

Sterling, Sauvignon Blanc, Mendocino County CA 8.00

Dancing Bull, Chardonnay CA 8.00

Burlwood, White Zinfandel CA 7.50

Sartori, Pinot Grigio Italy 8.00