



## APPETIZERS

**The World Is Your Oyster**  
**Fried Eastern Shore**.....\$9  
 Old bay beurre blanc

**Oysters Kenny**.....\$12  
 Spinach, bacon, cream cheese, panko,  
 parmesan

**\*Raw**.....\$mp  
 Seasonal mignonette

**Edamame** ..... \$5  
 Steamed, fleur de sel, lemon

**\*Beef Tenderloin Carpaccio** ..... \$12  
 Truffled egg salad, baby arugula,  
 balsamic mustard vinaigrette

**Chef's Steak & Eggs**.....\$12  
 Guinness braised short ribs, white polenta,  
 crispy poached egg, braising jus

**Blue Cheese PEI Mussels**.....\$11  
 Caramelized onions, grilled bread, chile oil

**Chinese Vegetable Spring Rolls**..... \$9  
 Ponzu, spicy mustard

**Buttermilk Fried Calamari**..... \$13  
 Sesame aioli, cilantro

**Tempura Avocado** ..... \$6  
 Lime & Sriracha Aioli

**Smoked Shrimp Pizza**.....\$10  
 Mornay, togarashi smoked shrimp, basil,  
 grape tomato, white cheddar, bacon

**\*Ahi Tuna Tartare**.....\$14  
 Ginger, sriracha honey, diced egg white,  
 \*quail egg, wontons

## SOUPS

**Hot & Sour Soup** ..... \$7  
 Carrot, tofu, shitake , chicken,  
 scallions, cilantro

**Oyster Chowder**..... \$9  
 Red potatoes, fresh scallion, bacon,  
 eastern shore oysters

**Soup of the Moment**.....\$8  
 Whatever we feel like today

## SALADS

**Arugula & White Bean Salad**.....\$10  
 Baby arugula, white bean puree, dried  
 figs, parmesan, NC prosciutto, balsamic-  
 white truffle vinaigrette

**The Wedge** ..... \$9  
 Smokey bleu cheese dressin', crisp  
 iceberg, deviled egg, tomato,  
 applewood bacon, crispy shallots

**The Swanky Caesar** ..... \$8  
 Crisp romaine, parmesan puff pastry,  
 melted parm, worcestershire reduction  
 roasted garlic caesar dressing

**'North of the Border' Taco Salad**  
 Grilled Chicken \$12, Grilled Shrimp \$14  
 Seared Tuna \$16  
 Arugula, roasted corn aioli, black beans,  
 tomatoes, pineapple chimichurri, sour  
 cream, parmesan cheese

**Roasted Golden Beets**.....\$10  
 Manchego, shaved fennel, dates, toasted  
 marcona almonds, white balsamic  
 reduction

**Eurasia House Salad** ..... \$6  
 Mixed baby greens, english  
 cucumber, red onion, carrot, tomato

ADD IT: tuna \$9 / shrimp \$8  
 Tenderloin \$10 / chicken \$5  
 fried oysters \$7

## APRIL WINE DINNER

Sunday, April 19  
 600PM, \$69 per person  
 Hosted by Josh Wright, Country Vintner  
 Make your reservation now...

## LUNCH

- The "Loaded" Steak Melt** ..... \$12  
Seared NY strip, roasted peppers, onions, crimini mushrooms, truffle aioli, provolone, grilled ciabatta
- Surry Ham & Gruyere Sammy**..... \$10  
Crusty pretzel roll, cave-aged gruyere, Dijon, dill pickles, crispy potato chips
- Grilled Chicken & Brie Wrap**..... \$10  
Arugula, green apples, red onion, balsamic reduction, sun-dried tomato wrap
- Hereford House Ground Burger**..... \$11  
Ground half pounder, crispy onions, choice of cheese
- Maple-Brined Turkey Cobb Wrap**.....\$10  
Bacon, romaine hearts, hard boiled eggs, avocados, sharp cheddar, honey dijonaise
- Eurasia Patty Meltdown**..... \$12  
Grilled sourdough, house ground burger, cheddar, provolone, bacon jam, sunnyside up farm egg

### SIDES

- Sauteed Green Beans**..... \$5
- Truffle-Parmesan Fries**..... \$7
- Smoked Gouda Grit Cake** ..... \$5
- Sautéed Spinach** ..... \$8
- Deviled Eggs** ..... \$5
- Truffle Mac'N Cheese** ..... \$7
- Cold Squash & Green Beans with a Mustard Vinaigrette**.....\$6

Don't forget about our private dining area! Book your next party with us. Seated dinners up to 35 people.

## ENTREES

- Sesame Encrusted Ahi Tuna** ..... \$28  
Wilted shanghai bok, purple sticky thai rice, red pepper nage, coconut milk
- Grilled Beef Tenderloin** ..... \$32  
3 peppercorn encrusted, yukon gold & sweet potato au gratin, baby spinach, roasted mushrooms, red wine demi
- Eurasia Cioppino**.....\$27  
PEI mussels, white fish, shrimp, plum tomatoes, zesty broth, housemade baguette
- Pan Seared Atlantic Salmon**.....\$24  
Chilled petite green beans, yellow squash, pickled shallots, sorghum-mustard vinaigrette, lemon-thyme butter
- Housemade Yukon Gold Gnocchi**.....\$19  
Marinated artichoke hearts, roasted tomato, olives, roasted garlic, basil, arugula, manchego, white wine & red pepper sauce
- Phyllo Wrapped Pork Tenderloin**..... \$24  
Young vegetable soy fried rice, Garlic sauce
- Steak Frites**..... \$27  
Grilled NY strip, parmesan-truffle fries, arugula salad, guinness-bleu cheese sauce
- New Zealand Lamb Rack**..... \$28  
Dijon-herb crusted, ratatouille, truffled white polenta, lamb ragu
- Sauteed Shrimp & Gouda Grits**.....\$25  
Fried grit cake, surry county sausage, roasted red peppers, basil, old bay butter
- Off the Hook "Rockafella"**.....\$29  
Daily catch, fried oysters, creamed spinach with fontina cheese, smokehouse bacon, stravecchio, mashers
- Oven-Roasted Chicken**.....\$22  
Airline breast, pan jus, baby veggies, mushroom-tomato-chevre risotto

### Substitutions \$2

\*Some items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.