

Our Culinary Inspiration Comes from Around Us. Carefully Selected Ingredients, Such as :
Mushrooms From Pennsylvania,
Cheeses From New Jersey, Fish & Meats From Maryland ;
Showcase The Quality Foods From Our Neighbors & The Dedication of The Dishes We Serve You

DINNER MENU

“To Start or Share”

***Share*

Chef’s Crafted Soups- Cup \$4 Bowl \$7

Fresh Daily Selections

****Maryland Lump Crab Fritters- \$12**

Southern Fried Cabbage, Beluga Lentils, Serracha Mustard

****Prosciutto Flat Bread- \$12**

White Aged Cheddar, Arugula, Grilled Pineapple, Oregano Roasted Tomatoes, White Truffle Oil

****Chilled Shrimp Cocktail- \$12**

Old Bay Dusted, Hass Avocadoes, Bloody Mary Sauce

Edamame- \$8

Steamed Soy Beans in the Pod, Coarse Sea Salt

Prince Edward’s Steamed Mussels- \$12

Backshore Brewing Dark Beer Steamed, Sweet Peppers & Onions, Grilled Sourdough

Baby Iceberg Wedge- \$8

Point Reyes’ Blue Cheese, Heirloom Tomatoes, 15ria Green Goddess

Grilled Romaine Salad- \$8

Charred Corn & Avocado Relish, Lemon-Olive Oil Vinaigrette

Salads

15Ria Steak Salad- \$15

Arugula, Skirt Steak, Avocadoes, Roasted Peppers, Cheddar, Crispy Onions, 15ria Green Goddess

Heirloom Tomatoes & Smoked Chicken Salad- \$13

Cucumbers, Mint, Cilantro, Shaved Onions, Light Lime Dressing

Cobb Salad- \$14

Romaine Hearts, Grilled Chicken, Hard Boiled Eggs, Point Reyes’ Blue Cheese, House Smoked Pork Belly Cherry Tomatoes, Avocadoes, Chipotle Ranch Dressing

Caesar Salad- \$10

Romaine Hearts, Garlic Bread Croutons, Caesar Dressing

Add Grilled Chicken \$3 Add Scampi Shrimp \$6 Add Blackened Salmon \$5

“Favorites”

***Steamed Vegetables Available as a Side Substitute Upon Request*

****Organic House Smoked Chicken- \$19**

Hand Cut Fries, Arugula Salad

****Blackened Salmon- \$21**

Local Cheddar Potato Fritters, Caper Gremolata

Spicy Chicken & Parmesan Fettuccini- \$16

Garlic-Wine Parmesan Sauce, Local Mushrooms, Tomatoes & Spring Onions

Mushroom Rigattoni - \$15

Cremini, Portabello, Morel Mushrooms, Baby Spinach, Shaved Parmesan

Scampi Shrimp with Mezze Rigattoni- \$19

Braised Heirloom Tomato Sauce, Wilted Spinach

Fishermen Stew- \$26

Wild Caught Mussels, Jumbo Shrimp, Chesapeake Bay Catfish & Scallops, Little Neck Clams, Fideos, Garlic & Herbs Tomato Broth

****Grilled Ribeye Steak- \$29**

Chimichurri, Potato Puree, Veal Reduction

“Grass Fed Steak” - Market’s Price

Local Grass Fed Meats, Chef’s Cut Selection & Cooking Approach

Today’s Catch- Market’s Price

Fresh Catch, Chef’s Inspired Cooking

“Sides Dishes”- \$6

Crispy Kale & Fried Egg

Corn in the Cobb Stew

Garlic Wilted Spinach, Bacon & Garbanzo Beans

Truffle Parmesan Fries

Sauteed Mushrooms

Tomato & Gouda Mac&Cheese

Goat Cheese Baked Potato

Grilled Balsamic Asparagus

House Smoked Andouille Sausage & Wild Rice

Stir-Fry String Beans

*Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness!

Eat. Drink. Be

20% Service Charge will be added to parties of 6 or more

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