

Appetizers

NARROWS SEAFOOD SAMPLER

(Serves 2 to 4 people) 3 Mini Crab Cakes, 3 Shrimp Cocktail, 4 oz. Seared Ahi Tuna and 3 Oysters Rockefeller served with their accompaniments 34.95

MINI CRAB CAKES

A house specialty, served with whole grain Dijon mustard sauce - market price

CHILLED SHRIMP COCKTAIL

Six jumbo shrimp served over house made cocktail sauce 12.95

TEMPURA LOBSTER TAIL

4 oz. tail with seaweed salad and wasabi sauce 16.95

SMOKED SALMON NAPOLEON

Layered between wonton pastries with caper dill cream and traditional accompaniments 11.95

TRIO CHEESE PLATE

Accompanied with quince paste, fresh berries and merlot reduction 15.95

SEARED BEEF TENDERLOIN CARPACCIO

Topped with shaved parmesan, mixed greens and finished with focaccia toast points and olive oil 13.95

CRAB TART

Feta, provolone, spinach, tomato & jumbo lump crab on a flat bread crust 12.95

CAJUN MUSSELS

Steamed in white wine and Cajun butter, with spring onions and tomatoes 12.95

SHRIMP TEMPURA

Served over Thai cous-cous salad and finished with a sweet chili coconut sauce 12.95

BAKED OYSTERS ROCKEFELLER

Fresh oysters topped with chopped spinach, onion, pepper, bacon and Anisette, finished with Hollandaise sauce 13.95

SEARED RARE AHI TUNA

Sesame crusted with seaweed salad, wasabi mayo and Asian bbq sauce 14.95

GRILLED BUFFALO QUAIL

Seasoned quail over stilton polenta finished with a garlic aioli 11.95

BAKED CRAB & ARTICHOKE DIP

Mixed with country ham and spinach, served with sliced toasted ciabatta 12.95

GREEN CURRY SEAFOOD STEW

Clams, mussels, shrimp and vegetables in a coconut curry broth 11.95

FRIED CALAMARI

Served with garlic aioli & spicy roasted red pepper coulis 11.95

NARROWS SLIDERS

Trio of Bison, seared Ahi tuna and Narrows famous mini crab cake on potato rolls, served with frizzled onions 13.95

Soups

MARYLAND VEGETABLE CRAB

Traditional style with jumbo lump crab cup 6.95 / bowl 8.95

FRENCH ONION SOUP

Caramelized Vidalia onions, red wine and beef stock, topped with provolone and browned to perfection cup 4.95 / bowl 6.95

CREAM OF CRAB

Rich & full of jumbo lump crab cup 7.95 / bowl 9.95

SOUTHWEST BLACK BEAN

Served with fried rice & minced sweet onion cup 4.95 / bowl 6.95

Salads

SALAD OF NUTS & BERRIES

Field greens, blue cheese, toasted pecans & fresh berries 9.95
4.95 in place of dinner salad

HEARTS OF ICEBERG

With red onion & blue cheese dressing, topped with blue cheese crumbles & Applewood smoked bacon 7.95
3.95 in place of dinner salad

BROILED ASIAN GLAZED SALMON SALAD

Fresh spinach, red onion, mandarin oranges, mushrooms and cucumbers, tossed in a light lime ginger vinaigrette, topped with a soy glazed salmon filet and finished with crispy wonton pieces - 16.95

CHOPPED CHEF'S SALAD

Turkey, ham, cheese & hard boiled egg tossed with house vinaigrette or gorgonzola dressing 11.95

CAESAR SALAD

Traditional style, using select hearts of romaine & aged Parmesan 6.95

HOUSE SALAD

Mixed greens, served with tomato basil vinaigrette or gorgonzola dressing 6.95

SEARED TUNA SALAD

Over mixed greens, tomato, olives, julienne Yukon potatoes, egg and baby green beans in a light vinaigrette 18.95

FRIED OYSTER CAESAR

Our traditional Caesar salad topped with crispy frizzled onions & tender fried oysters 19.95

GRILLED SIRLOIN SALAD

Romaine, red onions & gorgonzola, tossed with tomato basil vinaigrette, topped with grilled sliced sirloin 18.95

GRILLED MARINATED CHICKEN SALAD

Grilled & sliced seasoned chicken breast, served on baby spinach, mushrooms, red onions, and mandarin oranges, dressed with vinaigrette 12.95

Light Suppers

All light suppers served with a choice of Caesar or House salad or fresh vegetable

CRAB CAKE

Jumbo lump crab meat & our delicate preparation are the key ingredients to our award winning cakes, known coast to coast - priced daily

PECAN CRUSTED CATFISH

Filet of fresh catfish in a Cajun crust, cooked till crisp, topped with a fresh corn and black bean salsa 15.95

SHRIMP SCAMPI

Six shrimp sautéed in a light sauce of garlic, olive oil, roasted tomato, peas and mushrooms, served over angel hair pasta 16.95

CRAB RISOTTO

Arborio rice, jumbo lump crab, white wine, spinach, mushrooms and Romano cheese, topped with roasted tomato 16.95

FRIED OYSTERS

Select oysters lightly breaded & fried to a golden brown 18.95

MEDALLION OF BEEF

Petite filet of grilled beef tenderloin on a potato pancake with frizzled onions and rich Cabernet Demi-glace 18.95

GRILLED LEMON & ROSEMARY CHICKEN BREAST

8 oz. skinless boneless chicken breast over garlic mashed potatoes in a light brown sauce with peas 14.95

PAN SEARED BEEF TENDERLOIN TIPS

Pan seared in a wild mushroom cabernet sauce, served over garlic mashed potatoes 17.95

GULF SHRIMP SALAD

Lightly seasoned and dressed gulf shrimp over mixed greens, served with fresh fruit 16.95

NORTH ATLANTIC SALMON

Ask your server for today's Chef preparation - priced daily

Dinner

All Entrées include Caesar or House salad, French fries or potato - if not accompanied by a starch & your choice of fresh vegetable, fried green tomato or coleslaw

SLOW ROASTED BBQ BEEF SHORT RIBS

CERTIFIED ANGUS BEEF®, slow roasted, served over garlic mashed potatoes and finished with fresh asparagus tips, crispy onions and BBQ au jus 24.95

GRILLED PEPPERED NEW YORK STRIP

12 oz. of CERTIFIED ANGUS BEEF strip steak grilled to your specifications, served with garlic mashed potatoes 28.95

CHICKEN OSCAR

Pan seared chicken breast over asparagus, topped with jumbo lump crab meat & lime béarnaise 25.95

ROSEMARY CRUSTED NEW ZEALAND RACK OF LAMB

A full Rack of Lamb, Dijon rosemary crusted, sliced & served over garlic mashed potatoes, with a wild mushroom cabernet Demi-glace 29.95

BRAISED PORK SHANK

Served over garlic mashed potatoes, topped with port-balsamic glazed onions & French beans, in pork Demi-glace 25.95

GRILLED FILET MIGNON

9 oz. of beef tenderloin grilled to your specifications, served over garlic mashed potatoes with béarnaise & cabernet Demi-glace 29.95

PETITE FILET MIGNON & BROILED CRAB CAKE

Filet served over garlic mashed potatoes with béarnaise and cabernet Demi-glace, accompanied by one of our famous crab cakes - priced daily

CRAB CAKE DINNER

Two of our award winning crab cakes broiled and served over your choice of starch finished with a whole grain Dijon mustard sauce - priced daily

FRIED OYSTERS

Lightly breaded select oysters fried golden brown 31.95

CIOPPINO

Lobster, shrimp, mussels, clams and fresh fish with julienne vegetables, sautéed in olive oil, tomato, white wine & garlic over angel hair pasta 26.95

NARROW'S CRAB IMPERIAL

Jumbo lump crabmeat and select oysters baked in Imperial sauce, topped with Applewood smoked bacon - priced daily

SEARED SCALLOP SCAMPI

With roasted mushrooms, tomato and peas in a garlic wine sauce over angel hair pasta 24.95

Parties of 8 or more are subject to a 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition