

Appetizers

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

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 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

BAKED OYSTERS ROCKEFELLER

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

Salads

SALAD OF NUTS & BERRIES

Field greens, blue cheese, toasted pecans & fresh berries 9.95

HEARTS OF ICEBERG

With red onion & blue cheese dressing, topped with blue cheese crumbles & Applewood smoked bacon 7.95

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 - 15.95

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

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 7.95*

Lunch

Most entrees include a choice of vegetable, fries, garlic mashed potatoes, coleslaw or fried green tomatoes.

NARROWS SLIDERS

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

IMPERIAL TWINS

*English muffin halves topped with sliced tomato, jumbo
lump crab imperial & cheddar, finished in the oven 18.95*

BLACK & BLUE STEAK SANDWICH

*Grilled Sirloin steak & Gorgonzola with frizzled onions,
on a toasted baguette 16.95*

ROAST TURKEY & BRIE

*On a toasted baguette with Applewood smoked bacon
and orange chutney 11.95*

GULF SHRIMP SALAD

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

PECAN CRUSTED CATFISH

*Filet of fresh catfish in a Cajun crust, cooked till crisp,
topped with a fresh corn and black bean salsa 14.95*

FRIED OYSTERS

*Select oysters lightly breaded & fried to a golden brown
16.95*

GRILLED PORTOBELLO POWERHOUSE

*On Ciabatta Bread with beefsteak tomato, roasted pepper,
provolone, greens and cilantro mayonnaise 11.95*

SAUTÉED JUMBO SHRIMP & FARFALLE PASTA

*Tossed with julienne peppers, onion, zucchini and squash
in a Tasso ham cream sauce 16.95*

TRADITIONAL BURGER

*8 oz. of CERTIFIED ANGUS BEEF® grilled to your specification 9.95
additional toppings .50 each*

NORTH ATLANTIC SALMON

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

CHICKEN SALAD PLATTER

*White meat in a light dressing, served with fresh fruit
11.95*

CRAB CAKE

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

PAN SEARED BEEF TENDERLOIN TIPS

*Pan seared in a wild mushroom cabernet sauce,
served over garlic mashed potatoes 16.95*

GRILLED CHICKEN PESTO SANDWICH

*Served on toasted multigrain Ciabatta with pesto,
roasted pepper and chevre cheese 12.95*

NARROW'S REUBEN

*Warm corned beef & Swiss, served open face on Rye
topped with coleslaw 10.95*

OYSTERS BENEDICT

*Toasted English muffin halves, layered Canadian bacon &
fried oysters, topped with hollandaise 18.95*

CRAB OMELET

*Three egg omelet filled with jumbo lump crab
and topped with our creamy sauce 13.95*

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*