THE LOCAL EST 2023

THE LOCAL MENU ON THE AVENUE

SOUPS

MARYLAND CRAB $10 | $13

CREAM OF CRAB $12 | $15

SALADS

COMPRESSED WATERMELON SALAD $13
Compressed watermelon, arugula, red onion, balsalmic, feta

CAESAR SALAD $13
Gem lettuce, parmesan cheese, toasted focaccia crouton, black garlic Caesar dressing

GARDEN SALAD $12
field greens, tomato, carrot, red onion, local radish, balsamic vinaigrette

HONEY CRISP APPLE SALAD $15
mixed greens, apples, sweet pecans, herbed feta cheese, cucumber, tomato, red onion, crispy bacon, apple cider vinaigrette

BEET THE WEDGE SALAD $16
crisp Iceberg lettuce, tomato, red onion, bacon, egg, roasted red beets, blue cheese crumbles, blue cheese dressing

BERRY BERRY SALAD $16
mixed greens, strawberries, blueberries, cucumber, feta cheese, sweet pecans, raspberry vinaigrette

APPETIZERS

CHEESESTEAK EGGROLLS $17
shaved rib eye, sauteed onions, American cheese, chipotle ketchup

CHARGRILLED OYSTER $17
truffle butter, parmigiana, bread crumbs

CHEF'S CHOICE OYSTERS ON THE HALF SHELL (6) $17
cocktail, lemon, tabasco, saltine

STEAMED SHRIMP $16 | $29
Ez peel shrimp 1/2lb or 1lb, onion, served with lemon, old bay drawn butter

LOBSTER FINGERS $28
served with fries and spicy tang sauce

BEEF CARPACCIO $18
shaved parmigiana, arugual, fresnos, salsa verde, aged balsamic

PEI MUSSELS $18
brandy cream, pancetta lardon, leeks

AVENUE WINGS $16
choose: buffalo, lemon pepper, honey Old Bay, hoisin sauce

BLACKENED TUNA $16
chargrilled tuna, pineapple salsa, red pepper aioli, crispy wonton strips

CALAMARI $17
lightly breaded, tubes, tentacles, served with peppers and marinara

STICKY RIBS $17
slap sauce, coleslaw, pickled red onions, B&B pickles

BURRATA $16
heirloom tomato carpaccio, crostini, EVOO, micro basil, aged balsamic drizzle

STEAMER POT

CHESAPEAKE STEAMER POT $MP
Alaskan crab legs, shrimp, mussels, corn, carrots, potatoes, Old Bay butter

VEGGIE STEAMER POT $MP
seasonal fresh vegetables

ALASKAN SNOW CRAB CLUSTERS $MP

SHAREABLES

CHARCUTERIE BOARD $35
assortment of imported Italian meats and cheeses, assorted garnish, crostini

CARNIVORE BOARD $45
wings, smoked turkey, sausage, ribs, shaved brisket, millionaire bacon, coleslaw

TOP IT

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proteins may be prepared grilled, seared or blackened

CHICKEN $10

SALMON $14

SHRIMP $13

FILET TIPS $17

CRABCAKE $MP

BLACKENED TUNA $13

8161 Honeygo Blvd., White Marsh 410.870.8250 www.thelocalontheavenue.com

There is a minimum 18% gratuity added to all checks and a minimum of 20% gratuity for parties of 8 or more.

***** Please alert your server of any food allergies. *****

Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.

A $5 charge will be applied for all split plates.

THE LOCAL ON THE AVENUE

HANDHELDS

CRISPY CHICKEN SANDO $18
fried chicken, chipotle ranch, cole slaw, hot honey, lettuce, tomato, B&B pickles, brioche bun

AVENUE ROYALE BURGER $18
two smash patties, American cheese, lettuce, tomato, onion, garlic aioli, B&B pickles

SHRIMP SALAD WRAP $23
mixed greens, tomatoes

CRAB CAKE SANDWICH
7 oz broiled crab cake, lettuce, tomato, onion $MP

SHORT RIB GRILLED CHEESE
cheddar cheese, American cheese, millionaire bacon, caramelized onions, seasonal jam $18

BEEF | BUTCHER PRICE

FILET MIGNON
7oz. certified angus beef filet, whipped yukon golden potatoes, broccoli, demi glace'

NY STRIP STEAK
12oz. certified angus beef, whipped yukon golden potatoes, cajun compound butter

GRILLED RIB EYE FRITES
16oz certified angus beef ribeye, rosemary truffle fries, lemon aioli

ENTREES

CRAB CAKE $MP
9 oz broiled crab cake, grilled asparagus, Chesapeake remoulade, whipped Yukon gold potatoes

BRONZINO $36
dressed fennel arugula salad, lemon vinaigrette, salsa verde

ENDLESS SUMMER PASTA $35
shrimp, confit tomato, basil pesto, linguine

LOBSTER MAC AND CHEESE $25
mixed cheese blend, lobster, herbed bread crumbs

LOCAL SMOKED RIBS $18 | $38
full or half rack, house smoked ribs, slap sauce, french fries, cole slaw

MARSALA CHICKEN $36
chicken jus, chicken breast, mushroom, whipped Yukon gold potatoes

THE LOCAL TENDERS $25
buttermilk fried chicken tenders, house cut fries

SOUS VIDE PORK CHOP $36
harissa marinade, chimichurri, sweet potato wedges

GRILLED SALMON $35
blackened salmon, pineapple cucumber salad, grilled zucchini/squash, rasberry glaze

CHICKEN PICCATA $32
breaded chicken breast, linguine, lemon caper butter sauce

BEEF STROGANOFF $36
fresh pappardelle pasta, filet tips, roasted mushrooms, chipollini onion, beef jus, sour cream, blue cheese

LOUISIANA PASTA $35
blackened shrimp and chicken, roasted peppers, cajun cream sauce tossed over pasta.

SIDES

WHIPPED POTATOES	$7	HOUSE-CUT FRIES	$7
SEASONAL VEGETABLES	$8	MAC-N-CHEESE	$9
STREET CORN	$9	GRILLED ASPARAGUS	$10
SWEET POTATO FRIES	$9		

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