



STARTING LINEUP

Artisanal and House Made Charcuterie

Cheeses w/Honeycomb and House Made Jam

Assorted Pickles

Hummus and Tzatziki

Artisanal and House Baked Breads

SALADS

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Arugula,
Lemon Basil Vinaigrette

Avocado, Corn, and Black Bean Salad

Fresh Avocado, Corn, Black Beans, Heirloom
Tomatoes, Jalapeno, Red Onion, Radish, Cilantro-
Lime Vinaigrette

Grilled and Chilled

Balsamic Marinated Grilled Zucchini, Red Onion,
Portobello, Bell Pepper, Asparagus

CAMDEN CLASSICS

Berk's 100% Beef Franks
Traditional Condiments

Peanuts, Popcorn, Pretzel Sticks

Daily/Series Feature

Chicken Tinga Flatbread

Braised Chicken, Pepperjack, Cheddar, Pico De
Gallo, Guacamole, Sour Cream, Black Beans

THE GRIDDLE

Jalapeno Smash Burger

Creekstone Farms Beef, Fresh Jalapeno, Pepperjack
Cheese, Crispy Onions, Campfire Sauce, King's
Hawaiian Roll

THE BUTCHER BLOCK

Three Little Pigs

Hickory Smoked Pork Loin, Pork Belly, Smoked
Ribs, Chipotle Cheddar Mac, Chorizo Stewed Black
Beans and Rice

Hickory Smoked Prime Rib

Salsa Brava, Lyonnaise Potato Gratin, Three Sisters
Ratatouille

FRESH CATCH

Texas Redfish

Smoked Sausage and Crawfish Macquechoux

Seafood Gumbo

Shrimp, Oysters, Crawfish, Seafood Stock, Trinity,
Roux

ON THE HALF SHELL

Littleneck Clams (VA)

Local Oysters (MD)

Old Bay Steamed Shrimp (LA/TX)

Cocktail Sauce, Hot Sauces, Mignonette,
Lemon, Crackers

SWEETS

Chocolate Chip, Oatmeal Raisin Cookies

Peach Cobbler

Chocolate Chip Brownies, Blondies

Assorted Tarts, Cannoli and Cakes



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Assorted Pickles

Hummus and Tzatziki

Artisanal and House Baked Breads

SALADS

Caprese Salad
Heirloom Tomatoes, Fresh Mozzarella, Arugula,
Lemon Basil Vinaigrette

Avocado, Corn, and Black Bean Salad
Fresh Avocado, Corn, Black Beans, Heirloom
Tomatoes, Jalapeno, Red Onion, Radish, Cilantro-
Lime Vinaigrette

Grilled and Chilled
Balsamic Marinated Grilled Zucchini, Red Onion,
Portobello, Bell Pepper, Asparagus

CAMDEN CLASSICS

Berk's 100% Beef Franks, Traditional Condiments

Peanuts, Popcorn, Pretzel Sticks

Daily/Series Feature
Medianoches
Mojo Roast Pork, Ham, Swiss, Pickle, Mustard,
King's Hawaiian Roll

THE GRIDDLE

Ybor City Smash
Creekstone Farms Angus Beef, Cheddar Cheese,
Bacon, Avocado, Jalapeno Jam, King's Hawaiian Roll

THE BUTCHER BLOCK

Lechon!
Mojo Marinated Roast Pork Loin, Belly, House
Made Sausage,, Black Beans and Rice, Stewed
Zucchini with Tomatoes and Corn

Havana Spiced Strip Loin
Picadillo Sauce, Garlic Adobo Roasted Potatoes,
Creamed Spinach

Accoutrements
Pineapple Salsa, Roasted Tomato Sofrito, Pickled
Red Onion

FRESH CATCH

Florida Red Snapper
Coconut Lime Rice, Roasted Tomato Sofrito,
Cilantro Gremolata

Cuban Black Bean Soup
Stewed Black Beans, Chorizo, Onions,
Accompaniments

ON THE HALF SHELL

Littleneck Clams (VA)

Local Oysters (MD)

Old Bay Steamed Shrimp (LA/TX)

Cocktail Sauce, Hot Sauces, Mignonette,
Lemon, Crackers

SWEETS

Chocolate Chip, Oatmeal Raisin Cookies

Tres Leches Bread Pudding

Chocolate Chip Brownies, Blondies

Assorted Tarts, Petite Cakes, Cannoli



BRUNCH

STARTING LINEUP

Smoked Salmon

Salmon Pastrami, Caviar, Accompaniments

Hummus and Mezze

House Made Pickles

Melange of Fruits

Artisanal and House Made Charcuterie

Cheeses w/Honeycomb and House Made Jam

SALADS

Heirloom Tomato Caprese

Heirloom Tomato, Mozzarella, Arugula, Basil
Vinaigrette

Grilled and Chilled

Grilled Zucchini, Red Onion, Portobello,
Red Bell Pepper, Asparagus

Greek Salad

Romaine, Cucumber, Heirloom Tomatoes, Hearts
of Palm, Mixed Olives, Shaved Red Onion, Feta,
Oregano Vinaigrette
anchovies available upon request

CAMDEN CLASSICS

Berk's 100% Beef Franks, Traditional Condiments
Peanuts, Popcorn, Pretzel Sticks

Daily/Series Feature

Petite Quiche with Ham, Tomato and Cheddar

THE GRIDDLE

Baltimore Benedict

Maple Sage Breakfast Sausage, Griddled Egg, Old
Bay Hollandaise, Toasted Buttermilk Biscuit

THE CARVERY

Herb Crusted Turkey

Grain Mustard Demiglace, Boursin Mac and
Cheese, Ratatouille Provencale

Beef Tenderloin au Poivre

Whiskey Peppercorn Sauce, Lyonnaise Potato
Gratin, Garlic Butter Poached Asparagus

ON THE HALF SHELL

Littleneck Clams (VA)

Local Maryland Oysters

Gulf Shrimp (LA/TX)

Cocktail Sauce, House Made Hot Sauce,
Mignonette, Lemon, Horseradish

THE BAY AND BEYOND

Florida Red Snapper

Coconut Lime Rice, Roasted Tomato Sofrito,
Cilantro Gremolata

Chef's Soup du Jour

See your Server for Today's Selection

SWEETS

Chocolate Chunk, Oatmeal Raisin Cookies

Chocolate Chip Brownies, Fruit Tarts

Assorted Cakes and Tarts

Assorted Breakfast Pastries