

# GERTRUDE'S

john shields celebrates fine chesapeake cuisine

## SOUPS

- Miss Jean's Red Crab** 9. • Cup 6.  
Traditional vegetable-based Maryland crab soup with lump crabmeat
- Cream of Crab** 10. • Cup 7.  
With lump crab and scented with sherry
- Vegetarian Chili** 8. • Cup 6.  
Roasted seasonal vegetables, black beans & hominy simmered in a rich homemade chili, topped with sour cream, cheddar cheese and scallions (*gluten-free*)

## SMALL PLATES

- Crabettes** 13.  
Spicy, miniature East-meets-West crab cakes made with ginger, garlic and serrano chiles, topped with three-mustard sauce
- Single-Fry Oysters** 14.  
A Chincoteague, Virginia specialty lightly dusted in cornmeal and served with a tangy remoulade sauce
- Jumbo Shrimp & Crab** 15.  
Wrapped in pancetta, grilled and served with chow-chow
- Chicken & Corn Fritters** 11.  
With chipotle peppers & local cheddar cheese, offered with a mango chutney aioli
- Land & Water Feast**  
A sampler of the four above items  
Two people 25.  
Each additional person 12.
- Oysters** six 15.  
On the half-shell dozen 28.
- Steamed Mussels** 13.  
Prince Edward Island mussels steamed with local ale, andouille sausage & grain mustard, offered with a crostini
- Portobella Crab Imperial** 16.  
Marinated & grilled portobella mushroom topped with jumbo lump Crab Imperial (*gluten-free*)
- Zuchettes** 9.  
Mini versions of our "I Can't Believe It's Not Crab" cakes, topped with orange-chipotle sauce (*vegan*)
- BBQ Pulled Pork Sliders** 11.  
Topped with chow-chow and served on housemade brioche rolls
- Duck Spring Rolls** 12.  
With five-spice, cabbage, bean sprouts, mushrooms & red bell pepper, offered with mandarin orange marmalade

## SALADS

- Caesar Salad** 11. • Small 8.  
Romaine, anchovies, aged Parmesan, herbed croutons & classic Caesar dressing
- Spinach Salad** 12. • Small 9.  
Spinach leaves, smoked bacon, mushrooms, red onion, local goat cheese & warm sherry wine vinaigrette
- Garden Salad** 10. • Small 7.  
Local field greens, grape tomatoes, fennel, carrots, cucumbers & balsamic vinaigrette
- A Berry Good Salad** 14. • Small 11.  
Local field greens, fresh berries, local goat cheese, toasted pistachios & raspberry vinaigrette
- Seafood Salad** 24.  
Local field greens, lump crab, poached Gulf shrimp, sea scallops & roasted lemon vinaigrette
- Add the following to salads:
- Grilled Chicken...6. Crabettes...10.  
Zuchettes...5. Grilled Shrimp...10.  
Lump Crab...12. Grilled Salmon...11.  
Single-Fry Oysters...12. Ahi Tuna...15.

## BUILD YOUR OWN

Choose your own main dish, sauce & sides

### Select an Entree:

- Gertie's Crab Cake** 26.  
Traditional "all lump" Baltimore recipe by John's grandmother, broiled
- Crab Cake du Jour** 26.  
Ask your server about today's special

Or choose one of the following from the grill...

- Chesapeake Rockfish** Market
- Organic Salmon** 24.
- Ahi Tuna** 27.
- Catfish** 19.
- Seared Scallops** dry-packed 27.
- Chicken Breast** 22.
- Top Sirloin** 8 oz. 28.

### Pick one Sauce:

- Basil-Caper Tartar • Remoulade • Orange-Chipotle  
Mango Chutney Aioli • Three-Mustard  
Lemon Beurre Blanc • Salsa Fresca

### Choose two Sides:

- Garlic Mashed Potatoes Hand-Cut French Fries  
Rosemary Red Potatoes Cheese Grits  
Hush Puppies Multigrain-Wild Rice Pilaf  
Chilled Spicy Udon Noodles Garlic Spinach  
Stewed Local Greens Apple-Fennel Coleslaw  
Market Veggie (steamed or sautéed) Fresh Fruit  
Garden or Caesar Salad (salad is "two sides")

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## BIG PLATES water...

- Gertie's Seafood Gumbo** 26.  
Shrimp, sea scallops, lump crab, mussels & andouille sausage, with rice
- Portobella Crab Imperial** 26.  
Grilled marinated portobella mushroom piled high with Crab Imperial and served with multigrain-wild rice pilaf and asparagus
- Back Creek Inn Crab Quiche** 16.  
Lump crabmeat, Swiss cheese, onion & fresh herbs, served with our Garden Salad
- Grilled Jumbo Shrimp & Crab** 27.  
Gulf shrimp & Clayton's crabmeat wrapped in thinly sliced pancetta and served over local cheddar-Pepper Jack grits, with garlic spinach
- Salmon Alla Bella** 22.  
Organic salmon lightly coated with egg, Parmesan & herbs, accompanied by lemon-caper beurre blanc, asparagus and multigrain-wild rice pilaf
- Chesapeake Rockfish Imperial** Market  
Rockfish fillet stuffed with Crab Imperial and topped with toasted pecan butter, served with garlic mashed potatoes and asparagus (*gluten-free*)
- Southern Fried Catfish** 21.  
Offered with pan gravy, stewed market greens, and local cheddar-Pepper Jack grits
- Indonesian Tuna Steak** 27.  
Ahi tuna fillet marinated in garlic, cilantro & ginger, seared and served with garlic aioli, coconut rice and grilled bok choy
- Chincoteague Single-Fry Oysters** 25.  
Cornmeal-encrusted and lightly fried, served with remoulade, rosemary red potatoes and apple-fennel coleslaw

## BURGERAMA

All burgers are served with lettuce, tomato & your choice of cheese (local cheddar, Provolone, local goat cheese, Swiss, Pepper Jack or blue) on a housemade roll, with hand-cut french fries on the side (*beef burgers are gluten-free without roll*)

- |   |                                     |      |
|---|-------------------------------------|------|
| <b>Springfield Farm Beef Burger</b> 16. | add Smoked Bacon                    | 1.50 |
| <b>Oscar's Turkey Burger</b> 12.        | add Mushrooms marinated & roasted   | 1.50 |
|   | add Grilled Onions                  | 1.50 |
| <b>Yolanda's Black Bean Burger</b> 11.  | add <b>The Works</b>                | 3.50 |
|   | bacon, mushrooms and grilled onions |      |

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**Gertrude's Mission:** Find & serve the best of local foods to the community, respect the environment, honor the culinary history & traditions of the Chesapeake Bay region, and provide a sophisticated yet relaxed setting for folks to share a meal.

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Please note: For your convenience, a 20% gratuity is added to guest checks with parties of 6 or more. Please, no smoking or speaking on cell phones in the dining room or on the terrace. When possible, we are happy to make substitutions for dietary needs and preferences.

## BIG PLATES land...

- Hampton Roads BBQ Pork** 21.  
A Virginia-inspired dish of tender pulled pork with a citrus barbecue sauce, topped with chow-chow, offered with hush puppies and apple-fennel coleslaw
- Mama Lan's Five-Spice Chicken** 22.  
Grilled boneless breast of chicken marinated in lemon grass, ginger & garlic, served with mango chutney aioli, chilled spicy udon noodles and grilled bok choy
- Top Sirloin Steak** 28.  
Grilled all natural Hereford steak (8 oz.) with blue cheese compound butter, broccoli and garlic mashed potatoes (*gluten-free*)
- Moroccan Chickpea Couscous** 17.  
With asparagus, roasted tomatoes, zucchini, raisins & dates, topped with toasted almonds (*vegan*)
- I Can't Believe It's Not Crab** 17.  
Vegan "crab cakes" of grated zucchini, Old Bay seasoning & traditional spices, topped with orange-chipotle sauce, and served with chilled spicy udon noodles and garlic spinach (*vegan*)
- Southeast Asian Vegetable Curry** 16.  
Sauteed vegetables in a mild yellow curry with coconut milk, lemon grass, lime leaf & ginger, served over sesame rice (*vegan/gluten-free*)
- Middle Eastern Platter** 14.  
Hummus, Moroccan carrot salad, tabbouleh, stuffed grape leaves, Kalamata olives, goat's milk feta cheese and grilled pita bread