

Tickler's Restaurant

EASTER WEEKEND

THREE COURSE MENU – PICK ONE OPTION PER COURSE

STARTERS

COBB SALAD

spring mix | boiled eggs | cherry tomatoes | shredded cheddar | bleu cheese dressing

CREAM OF CRAB BOWL

local MD crab meat | dry sherry | delicate cream | old bay

ARUGULA & FIG SALAD

baby arugula | dried figs | blue cheese crumbles | toasted almonds | maple bacon vinaigrette

FRIED OYSTERS

wild diver oysters | house remoulade | fresh lemon | old bay

HUSH PUPPIES

sweet onion & cornmeal fritters | honey & citrus infused butter

\$35/MAINS

ROASTED VEGETABLE & MARINARA

*squash & mushrooms | spicy marinara |
parmesan cheese | linguine*

MAPLE & FIG PORK BELLY BURGER*

*roseda 7oz ground beef | arugula | bacon
onion & fig jam | brioche bun | fries*

BROILED MARYLAND CRAB* CAKE

creamy risotto | cast iron spinach

BUTTERMILK FRIED CHICKEN

rosemary & old bay potatoes | cole slaw

\$45/MAINS

CRAB STUFFED ROCKFISH

*MD jumbo lump | striped bass | sweet potato
puree | cast iron spinach | butter sauce*

CHAR-KISSED RIBEYE*

*roseda 14oz ribeye | fingerling potatoes |
broiled green beans | herb compound butter*

APPLE & CHERRY GLAZED DUCK*

*sous vide duck breast | creamy risotto |
seasoned arugula | wild mushroom mix |*

apple & cherry chutney glaze

DESSERTS

GELATO | SORBET | STOUT BROWNIE | BLONDIE

BERRY BREAD PUDDING | FRESH FRUIT

* consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions
no substitutions please; prices do not include tax, tip, beverages or gratuity
please notify your server of any dietary & allergy restrictions