

Bookbinder's Gluten-Free Options

Appetizers

Half-Dozen Top Neck Clams on the Half Shell -*served with Bookbinder's Cocktail Sauce	\$8
Half-Dozen Oysters on the Half Shell -* served with Bookbinder's Cocktail & Mignonette Sauces	\$13
Jumbo Shrimp Cocktail - served with Bookbinder's Cocktail Sauce	\$15
Jumbo Lump Crabmeat Cocktail - served with Bookbinder's Cocktail Sauce	\$17
Half of a Two Pound chilled Maine Lobster - served with Bookbinder's Cocktail Sauce & Hot Drawn Butter	\$23
Cold Seafood Sampler -*	\$41
<i>Four Jumbo Shrimp, Jumbo Lump Crabmeat, Half-Dozen Top Neck Clams & Half-Dozen Oysters</i>	
Bookbinder's Stuffed Mushrooms -	\$10
<i>Silver Dollar Mushrooms, stuffed with Virginia Country Ham, Goat Cheese and Fine Herbs</i>	
Burgundy Escargot - Sautéed with Mushrooms, Red Wine and Garlic Butter	\$11
Clams Casino - Half-Dozen Top Neck Clams topped with Peppers, Onions and Smoked Bacon	\$12
Crab Cakes - Two 2-ounce Jumbo Lump Crab Cakes with Rémoûlade & Chinese Pepper Sauces	\$16

Salads

Simple Arugula Salad - Baby Arugula, Tomato, Lemon, Extra Virgin Olive Oil and Shaved Parmesan	\$8
Wedge Salad - Wedge of Iceberg Lettuce topped with Diced Tomatoes, Bleu Cheese & Bacon finished with a Gorgonzola Dressing	\$8

Entrées

Seafood Salad - Jumbo Lump Crabmeat and chilled Jumbo Shrimp tossed with Mixed Greens, crumbled Bleu Cheese, served with a Balsamic Vinaigrette- Please ask for "NO Crouton"	\$28
Jumbo Lump Crab Cake - eight-ounce, served with Rémoûlade & Chinese Pepper Sauces	\$32
Herb Grilled Yellowfin Tuna -* seared rare, served over a Zucchini Linguini with a Puttanesca Sauce	\$28
Pan Seared Diver Scallops - served over a Lemon Asparagus Risotto	\$33
Cider Glazed Double Cut Pork Chop - fourteen-ounce, with Caramelized Apples	\$24
Petite Filet Mignon - eight-ounce	\$36
New York Strip Steak - sixteen-ounce	\$46
Grilled Veal Rib Chop - Fourteen-ounce, grilled and topped with a Red Wine-black Truffle Compound Butter	\$48
Grilled Cowboy Cut Ribeye - eighteen-ounce, Bone-In, with a side of Horseradish Cream Sauce	\$43
Spicy Ancho-Rubbed Cowboy Cut Ribeye - eighteen-ounce, Bone-In, with Chimichurri	\$44
Large Filet Mignon - twelve-ounce	\$49
Bookbinder's Steak and Crab - (A Bookbinder's Specialty)	\$52
<i>Grilled eight-ounce Petite Filet Mignon accompanied by a five-ounce Jumbo Lump Crabcake</i>	
Bookbinder's Surf and Turf -	\$58
<i>Grilled eight-ounce Petite Filet Mignon and Broiled Lobster Tail served with Hot Drawn Butter</i>	

Side Dishes

Asparagus - steamed and topped with Hollandaise Sauce	\$10
Jumbo Baked Potato - loaded with Butter, Sour Cream, Chives, Bacon & White Cheddar Cheese	\$8
Red Bliss Mashed Potatoes - whipped with Cream, Roasted Garlic and Chives	\$8

Main Lobsters are available, please ask you server for sizes, \$25.95 Per Pound

* Raw or Undercooked - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. - Virginia Department of Health

For parties that book for Five or more guests; a 20% gratuity will be added to the check .