

Bookbinder's Gluten-Free Options

Appetizers

Half-Dozen Top Neck Clams on the Half Shell-* <i>served with Bookbinder's Cocktail Sauce</i>	\$8
Half-Dozen Oysters on the Half Shell-* <i>served with Bookbinder's Cocktail & Mignonette Sauces</i>	\$13
Jumbo Shrimp Cocktail- <i>served with Bookbinder's Cocktail Sauce</i>	\$15
Jumbo Lump Crabmeat Cocktail- <i>served with Bookbinder's Cocktail Sauce</i>	\$17
Half of a Two Pound chilled Maine Lobster- <i>served with Bookbinder's Cocktail Sauce & Hot Drawn Butter</i>	\$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- <i>Sautéed with Mushrooms, Red Wine and Garlic Butter</i>	\$11
Clams Casino- <i>Half-Dozen Top Neck Clams topped with Peppers, Onions and Smoked Bacon</i>	\$12
Crab Cakes- <i>Two 2-ounce Jumbo Lump Crab Cakes with Rémolade & Chinese Pepper Sauces</i>	\$16

Salads

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

Entrées

Seafood Salad- <i>Jumbo Lump Crabmeat and chilled Jumbo Shrimp tossed with Mixed Greens, crumbled Bleu Cheese, served with a Balsamic Vinaigrette- Please ask for "NO Crouton"</i>	\$28
Jumbo Lump Crab Cake- <i>eight-ounce, served with Rémolade & Chinese Pepper Sauces</i>	\$33
Pan Seared Rockfish- <i>with a Pecan Rice Medley, Horseradish Crème Fraîche</i>	\$29
Pan Seared Diver Scallops- <i>served over a Lemon Asparagus Risotto</i>	\$33
Blackened Mahi-Mahi- <i>topped with a Lump Crabmeat Slaw</i>	\$29
Cider Glazed Double Cut Pork Chop- <i>fourteen-ounce, with Caramelized Apples</i>	\$24
Petite Filet Mignon- <i>eight-ounce</i>	\$35
Prime New York Strip Steak- <i>sixteen-ounce</i>	\$48
Grilled Cowboy Cut Ribeye- <i>eighteen-ounce, Bone-In, with a side of Horseradish Cream Sauce</i>	\$45
Spicy Ancho-Rubbed Cowboy Cut Ribeye- <i>eighteen-ounce, Bone-In, with Chimichurri</i>	\$46
Large Filet Mignon- <i>twelve-ounce</i>	\$49
Bookbinder's Steak and Crab- <i>(A Bookbinder's Specialty)</i>	\$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- <i>steamed and topped with Hollandaise Sauce</i>	\$10
Jumbo Baked Potato- <i>loaded with Butter, Sour Cream, Chives, Bacon & White Cheddar Cheese</i>	\$8
Red Bliss Mashed Potatoes- <i>whipped with Cream, Roasted Garlic and Chives</i>	\$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 .