

# Bookbinder's Gluten-Free Options

## Appetizers

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

## Salads

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

## Entrées

<b>Seafood Salad</b> - 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
<b>Jumbo Lump Crab Cake</b> - eight-ounce, served with Rémolade & Chinese Pepper Sauces	\$33
<b>Pan Seared Diver Scallops</b> - served over a Lemon Asparagus Risotto	\$33
<b>Herb Grilled Swordfish</b> - served with a Jumbo Lump Crab and Fennel Salad	\$29
<b>Cider Glazed Double Cut Pork Chop</b> *- fourteen-ounce, with Caramelized Apples	\$24
<b>Petite Filet Mignon</b> *- eight-ounce	\$35
<b>Prime New York Strip Steak</b> *- sixteen-ounce	\$48
<b>Grilled Cowboy Cut Ribeye</b> *- eighteen-ounce, Bone-In, with a side of Horseradish Cream Sauce	\$45
<b>Spicy Ancho-Rubbed Cowboy Cut Ribeye</b> *- eighteen-ounce, Bone-In, with Chimichurri	\$46
<b>Large Filet Mignon</b> *- twelve-ounce	\$49
<b>Bookbinder's Steak and Crab</b> *- (A Bookbinder's Specialty)	\$52
<i>Grilled eight-ounce Petite Filet Mignon accompanied by a five-ounce Jumbo Lump Crabcake</i>	
<b>Bookbinder's Surf and Turf</b> *-	\$58
<i>Grilled eight-ounce Petite Filet Mignon and Broiled Lobster Tail served with Hot Drawn Butter</i>	

## Side Dishes

<b>Asparagus</b> - steamed and topped with Hollandaise Sauce	\$10
<b>Pan Roasted Broccoli</b> - with Butter and Thyme	\$8
<b>Jumbo Baked Potato</b> - loaded with Butter, Sour Cream, Chives, Bacon & White Cheddar Cheese	\$8
<b>Red Bliss Mashed Potatoes</b> - 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 .