

Bookbinder's Gluten-Free Options

Appetizers

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| Half-Dozen Top Neck Clams on the Half Shell -*served with Bookbinder's Cocktail Sauce | \$9 |
| Half-Dozen Oysters on the Half Shell -* served with Bookbinder's Cocktail & Mignonette Sauces | \$13 |
| Jumbo Shrimp Cocktail - served with Bookbinder's Cocktail Sauce | \$16 |
| Jumbo Lump Crabmeat Cocktail - served with Bookbinder's Cocktail Sauce | \$19 |
| Half of a Two Pound chilled Maine Lobster - served with Bookbinder's Cocktail Sauce & Hot Drawn Butter | \$24 |
| Cold Seafood Sampler -* | \$44 |
| <i>Four Jumbo Shrimp, Jumbo Lump Crabmeat, Half-Dozen Top Neck Clams & Half-Dozen Oysters</i> | |
| Bookbinder's Stuffed Mushrooms - | \$11 |
| <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 | \$12 |
| 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 Rémolade & Chinese Pepper Sauces | \$17 |

Salads

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| Simple Arugula Salad - Baby Arugula, Tomato, Lemon, Extra Virgin Olive Oil and Shaved Parmesan | \$9 |
| Wedge Salad - Wedge of Iceberg Lettuce topped with Diced Tomatoes, Bleu Cheese & Bacon finished with a Gorgonzola Dressing | \$9 |

Entrées

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| 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" | \$29 |
| Pan-Seared Rockfish - Shiitake Mushroom, Roasted Leek and Jumbo Lump Crab Fricassee | \$37 |
| Jumbo Lump Crab Cake - eight-ounce, served with Rémolade & Chinese Pepper Sauces | \$34 |
| Pan Seared Diver Scallops - served over a Lemon Asparagus Risotto | \$34 |
| Cider Glazed Double Cut Pork Chop *- fourteen-ounce, with Caramelized Apples | \$26 |
| Petite Filet Mignon *- eight-ounce | \$38 |
| Prime New York Strip Steak *- sixteen-ounce | \$52 |
| Grilled Cowboy Cut Ribeye *- eighteen-ounce, Bone-In, with a side of Horseradish Cream Sauce | \$48 |
| Spicy Ancho-Rubbed Cowboy Cut Ribeye *- eighteen-ounce, Bone-In, with Chimichurri | \$49 |
| Large Filet Mignon *- twelve-ounce | \$52 |
| Bookbinder's Steak and Crab *- (A Bookbinder's Specialty) | \$55 |
| <i>Grilled eight-ounce Petite Filet Mignon accompanied by a five-ounce Jumbo Lump Crabcake</i> | |
| Bookbinder's Surf and Turf *- | \$63 |
| <i>Grilled eight-ounce Petite Filet Mignon and Broiled Lobster Tail served with Hot Drawn Butter</i> | |

Side Dishes

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| Asparagus - steamed and topped with Hollandaise Sauce | \$10 |
| Brussel Sprouts - oven-roasted with Butter & Thyme | \$9 |
| Jumbo Baked Potato - loaded with Butter, Sour Cream, Chives, Bacon & White Cheddar Cheese | \$9 |
| Red Bliss Mashed Potatoes - whipped with Cream, Roasted Garlic and Chives | \$9 |

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 .