



Wheatberry's First Ever ~Crab Fest~



Friday, May 17th - Sunday, May 19th
Soft Shell Crabs Now In Season!

SOUP

FLIP'S CRAB CHOWDER

A Maryland blue crab chowder with shellfish stock, corn, tomatillo, and sweet & hot peppers. (no cream)
... c 5.95 b 8.95

SMALL PLATES

JUMBO SPINACH CRAB CAKE

Made with Maryland blue lump & back fin crab meat and fresh basil, served over sautéed spinach & topped with lemon basil aioli ... 12.95

STUFFED GULF SHRIMP LOUISE

4 Large Gulf shrimp, Blue Crab stuffing with a fresh herb, sweet pepper and roasted garlic sauce over white rice ... 12.95

SMOKEHOUSE SALMON

House made ginger-cider brined, smoked North Atlantic salmon with whipped lemon-chive Goat cheese ... 12.95

JONAH CRAB CLAWS

½# East Coast cold, cracked Jonah crab claws with honey mustard sauce ... 15.95

BLUE CRAB STUFFED AVOCADO SALAD

Half avocado stuffed with lump blue crab & lemon-basil aioli over fresh greens ... 13.95

BIG PLATE

MARYLAND SOFT SHELL CRABS

2 Jumbo, fresh soft shell crabs pan-seared and served with parsley redskin potatoes & rosemary asparagus ... 25.95!

GRILLED ATLANTIC SWORDFISH & CRAB-CORN SALSA

Grilled swordfish steak topped with a blue crab & sweet corn pico de gallo with roasted red pepper mashed & fresh spinach ... 25.95

BOSTON COD & CHIPS

Wild caught Atlantic cod in a MI lager beer batter with fries & slaw ... 15.95

GEORGE'S BANK SEA SCALLOPS

Jumbo East Coast sea scallops sautéed with bacon, chives and sherry, mashed potatoes & baby spinach ... 25.95

DESSERT

STRAWBERRIES & CINNAMON GRILLED POUND CAKE

Cinnamon crusted grilled pound cake with fresh strawberries, strawberry sauce, Mexican vanilla cream, cinnamon roll icing drizzle ... 6.95