

# Passwater's

## RESTAURANT

### Starters | Broth + Local Farm Creations

---

**Delmarva Crab**      **Cup 5 / Bowl 7**  
Lump Crab | Rich Sherry Cream | Old Bay

**Soup du Jour**      **Cup 4 / Bowl 6**  
Chef Inspired Soup Made Fresh In House

**Pumpkin Mascarpone Ravioli**      **10**  
Brown Butter | Sage | Candied Pepitas | Picked Arugula

**\*Grilled Portabella Napolean**      **8.5**  
Balsamic Marinated | Garlic Spinach | Caramelized Onions | Fresh Mozzarella |  
Balsamic + EVOO | Cracked Pepper

**\*Seared Scallops**      **12**  
Sea Salt + Cracked Pepper Seared | Bacon + Onion Jam | Crispy Asiago  
Snipped Chives | Parmesan Risotto

**\*Mixed Green Salad**      **6 | 8**  
Local Spring Mix | Apple Cider Vinaigrette | Cucumbers, Tomatoes + Shaved Red Onion

**\*Roasted Apple Salad**      **6 | 8**  
Roasted Local Apples | Arugula Salad | Brie Croutons | Light Citrus Dressing

**\*Spinach Salad**      **6 | 8.5**  
Warm Bacon Vinaigrette | Hard-Boiled Egg | Feta | Bacon | Glazed Pecans

**\*Signature Wedge**      **6.5 | 8.5**  
Iceberg | Crispy Bacon | Bleu Cheese | Cherry Tomatoes | Red Onions + Croutons

#### **Make It Your Own:**

Add Chicken 6, Shrimp 7, Steak 9, Mahi 8, Crab Cake 10

# Passwater's

## RESTAURANT

### Entrees

---

**Crab Cakes 16 | 27**

Seared | Sweet Potato + Bacon Hash | Arugula Salad | Whole Grain Aioli

**\*Pork Tenderloin 20**

Rosemary Grilled | Fall Vegetable, Butternut Squash + Apple Hash | Applejack Demi-Glace

**Sweet Potato Gnocchi 16 | 21**

Cherries | Local Kale | Rosemary Butter + Parmesan

**Salmon Duo 28**

Seared Salmon Filet | Smoked Salmon Béchamel | Linguini | Fresh Herbs

**Seafood Pot Pie 28**

Sautéed Shrimp, Scallops + Crab Meat | White Wine Tomato Herb Broth | Puff Pastry

**Savory Chicken + Wild Mushroom Crepes 16**

Grilled Chicken | Sautéed Wild Mushrooms | Parmesan Cream | Local Herb Salad

**\*Braised Short Rib 24**

IPA Braised | Sweet Potato Puree | Root Vegetable Demi-Glace | Shaved Brussels

**Shrimp Scampi 16 | 21**

Sautéed Shrimp | Angel Hair Pasta | White Wine Butter Sauce | Tomato + Basil

**\*Mahi Mahi 21**

Herb Crusted | Wild Mushroom Barley Pilaf | Lemon Butter

**\*Top Sirloin 25**

Mashers | Truffle Demi-Glace | Broccolini

\*DENOTES GLUTEN FREE ITEMS

\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION\*\*