



The Frogtown Inn

SOUP & SALAD

CHEF'S BOWL

Re-creating classics and coming up with new creations. Price Daily

GRILLED BLUE TOMATO (GF)

Two grilled tomato halves, finished with blue cheese, balsamic glaze, and basil olive oil. 10
Add 4oz Steak 7

CLASSIC CAESAR (GF)

Crisp romaine lettuce drizzled with Caesar dressing. Topped with shaved Parmesan and house-made croutons. 10
Dinner Portion add 1
Add Chicken 5, Shrimp 6, Steak 7

HOUSE SALAD (GF)

Mixed greens tossed in balsamic vinaigrette. Topped with cherry tomatoes, goat cheese and walnuts. 9
Dinner Portion add 1
Add Chicken 5, Shrimp 6, Salmon 6, Steak 7



APPETIZERS

SPANAKOPITA SPRING ROLLS

Soft cheeses and spinach mixed with fresh herbs and served with a sour cream dill sauce! 14

STEAMED CLAMS (GF)

One-pound of steamed clams tossed with garlic butter. 13

HOT CRAB DIP

Delicious, sweet, super lump crab with a three cheese blend. Served with baked crostinis. 8

BAKED BRIE

Brie baked in puff pastry with figs and a brandy jelly. Served with a chipotle raspberry sauce. 12

BEEF FILET TIPS

Filet braised in red wine with fresh herbs and garlic, topped with provolone cheese. Served on a crostini. 12

Any small plate split – additional \$1

ENTRÉES



NEW ZEALAND LAMB (GF)

Eight bones Rack of Lamb seasoned and grilled. Served with wild rice and asparagus. 38

WILD BOAR (GF)

Rack of Wild Boar topped with a white wine apple and cinnamon glaze. Served with garlic whipped potatoes and sautéed green beans. 32

LOBSTER RAVIOLI

Ravioli stuffed with Lobster meat. Served with a saffron cream sauce. 18

CHICKEN FIESTA

Chicken medallions sautéed with white wine, butter garlic, goat cheese, tomato and spinach. Served with wild rice and asparagus. 19

FRENCH CUT RIBEYE (GF)

Sixteen-ounce Bone-in Ribeye topped with mushrooms and onions. Served with garlic whipped potatoes and sautéed green beans. 39

SALMON EN PAPILOTE* (GF)

An eight-ounce salmon fillet with fresh herbs, lemon, butter and white wine, poached in parchment paper and served with wild rice and sautéed squash, zucchini and fresh tomato. 32

CRAB IMPERIAL (GF)

Back by popular demand! Colossal lump crab topped with our creamy imperial sauce. Served with garlic whipped potatoes, sautéed squash, zucchini and fresh tomatoes. 28

CHILEAN SEA BASS (GF)

Pan seared Chilean sea bass, topped with a dill lemon butter sauce. Served with wild rice and steamed asparagus. 36

SCALLOPS* (GF)

Large scallops seared to perfection with a merlot cream sauce. Served with Parmesan risotto and steamed asparagus. 29

SEAFOOD RISOTTO (GF)

Shrimp, scallops and crab sautéed in a seafood sauce. Served over a creamy Parmesan risotto. 38

CRISPY HALF DUCK* (GF)

A semi-boneless half duck roasted to crispy skin perfection! Served with a cherry orange sauce, wild rice and sautéed garlic green beans. 32

CHEF'S PASTA*

Penne pasta with fresh vegetables. Choice of sauce, Alfredo or Scampi or Tomato 16
Add Chicken 5, Shrimp 6

Any large plate split - additional \$5

SANDWICHES

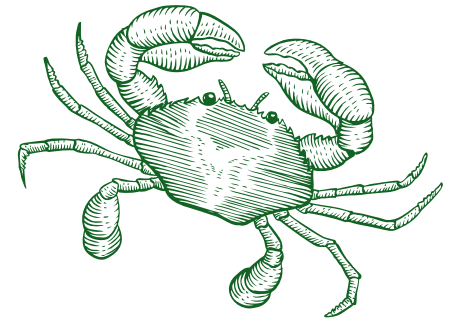
Served on fresh brioche bun, with lettuce, tomato, red onion and fries. Gluten Free Buns are available. Substitute asparagus fries 3

SIRLOIN BURGER* (GF)

Seven-ounce burger...with or without cheese. 12

CRAB CAKE SANDWICH

Our signature four-ounce crab cake. 16



CHEF BRYAN'S SUGGESTIONS

- APPETIZER -



CRAB BISQUE (GF)

A cream based soup with all the flavors of the Chesapeake. Tons of crab meat! Finished with basil oil. 9

CRISPY BRUSSEL SPROUTS

Shaved brussel sprouts flash fried and tossed with capers, walnuts and red wine vinaigrette. 11

AHI TUNA* (GF)

Lightly seasoned and thinly sliced ahi tuna, accompanied by warm wild rice, fresh avocado and Sriracha aioli. 12

- SALAD -

THE WEDGE* (GF)

An iceberg lettuce wedge topped with our house-made blue cheese dressing, accompanied by smoked bacon, diced tomatoes, and blue cheese crumbles. 9.5

- ENTRÉES -

BUTTER BASTED FILET MIGNON* (GF)

An eight-ounce filet mignon basted in brown butter then finished with a splash of red wine. Served with garlic whipped potatoes and steamed asparagus. 41

CRAB CAKE

The Frogtown Inn's Signature Dish! Six-ounce colossal lump crab cake. Roasted red pepper aioli and basil oil. Served with garlic whipped potatoes and sautéed squash. 27

SHRIMP AND GRITS

Four large shrimp and Andouille sausage tossed with tomatoes, peppers and creole sauce. Served over warm goat cheese grits. 27

Chef Bryan is eager to meet yours Vegetarian needs. Ask your server!

CHILDREN'S MENU

CHICKEN FINGERS AND FRIES 8

HOUSE-MADE MAC N' CHEESE 7.5

FOUR-OUNCE GRILLED CHICKEN BREAST AND GREEN BEANS 10

WINE & COCKTAILS

WINE

- HOUSE WINES -

By the Glass
8.5

PINOT GRIGIO, Ruffino "Lumina," Italy
CHARDONNAY, Clos du Bois, California
SAUVIGNON BLANC, Nobile, New Zealand
WHITE ZINFANDEL, Beringer, California
ROSE, B & G, France
CABERNET SAUVIGNON, Woodbridge, Cali
PINOT NOIR, Bolla, Italy
MALBEC, Don Miguel Gascon, Argentina

- PREMIUM WINES -

By the Glass

RIESLING, Kung Fu Girl, Washington 12.5
CHARDONNAY, Rodney Strong, California 12.5
PINOT NOIR, Willamette Valley Vineyards, Oregon 15
CABERNET SAUVIGNON, Charles Krug, Napa 15
RED BLEND, Dreaming Tree "Crush," California 12.5



- BY THE BOTTLE SPARKLING -

KORBEL BRUT, Split, California 17
PROSECCO, Ruffino, Italy 45
SPARKLING BRUT, Roederer, Anderson Valley 65
CHAMPAGNE, Veuve Clicquot, France 90

- BLUSH -

By the Bottle

WHITE ZINFANDEL, Beringer, California 35
Fruity and refreshing with strawberry and bright raspberry.
ROSE, B & G, France 35
Full of red berry flavors, fresh with acidity and a juicy texture. Lively and bright with a dancing, crisp character.

- WHITES -

By the Bottle

RIESLING, Chateau St. Michelle, Washington 45
An everyday Riesling with sweet lime and peach characters. Semi-sweet
RIESLING, Kung Fu Girl, Washington 55
An Award winning wine, with notes of citrus blossom, lime leaf and white peach.
PINOT GRIGIO, Santa Margherita, Italy 58
Clean intense aroma, and dry golden apple taste that is full of authentic, flavorful personality.
PINOT GRIGIO, Ruffino "Lumina," Italy 35
Refined mineral notes balanced with hints of pineapple and sage.
SAUVIGNON BLANC, Nobile, New Zealand 35
Fresh, crisp and clean with zesty flavors of ripe tropical fruits with subtle hints of nettle.
SAUVIGNON BLANC, Simi, California 51
A stylish balance of vibrancy and creamy elegance with a snappy acidity.
CHARDONNAY, Meiomi, California 55
Smooth layers of lemon peel, stone fruit, crème brulee, butterscotch, and baked apple spice.
CHARDONNAY, Kendall Jackson, California 46
Rich and creamy with pear, fig, hazelnut, and nectarine.
CHARDONNAY, Ferrari Carano, Sonoma 65
Apple and white peach open up to a medium bodied wine with crisp, green apple and a zesty citrus, butter cream finish.

- REDS -

By the Bottle

CHIANTI, Ruffino Superiore, Italy 60
Ruby red in color with the classic Sangiovese character. Notes of cherry, violet, vanilla and clove.
PINOT NOIR, Meiomi, California 58
Bright strawberry, jammy fruit with toasty oak, mocha and vanilla.
PINOT NOIR, Willamette Valley Vineyards, Oregon 60
Vivid black cherry, currant, huckleberry, cedar, vanilla and spice.
MERLOT, Franciscan, Napa 57
Full flavors of dark berries, cocoa and vanilla with rich notes of earthy cloves and spice.
MERLOT, Velvet Devil, Washington 42
A true Merlot, this little devil is wrapped in a velvet rose of dark fruits and intense flavor.
SYRAH, Fat Bastard, France 40
Straight forward dried cherry and spice flavors with drying tannins on the finish.
MALBEC, Don Miguel Gascon, Argentina 35
Elegant, full-bodied with flavors of blackberry, blueberry, dark cherry and mocha.
CABERNET SAUVIGNON, Clos du Bois, Alexander Valley 57
Cassis, ripe plum and cherry intermingle with oak and spice.
CABERNET SAUVIGNON, Stag's Leap "Artemis," Napa 105
Inviting aromas of black cherry and plum with hints of vanilla. This wine has a soft entry with ripe mixed berry and plum flavors.
CABERNET SAUVIGNON, Clos du Val, Napa 85
Deep purple-black in color, this wine has aromas of black currant, cassis and spice.
CABERNET SAUVIGNON, Ravage, California 40
This dark, rich, audacious Cabernet is layered with luscious vanilla and mocha to round.
ZINFANDEL BLEND, Ridge "Three Valleys," Sonoma 63
A blend of Zinfandel, Petite Sirah, Grenache and Carignance with rich fruit and exotic spice give immediate appeal.
RED BLEND, The Prisoner, California 90
Flavors of mixed black fruit and chocolate are blended from Zinfandel, Cabernet, Petite Syrah and Charbono grapes.

SPECIALTY COCKTAILS

THE FROGTOWN CROAKER
Stoli Razberi Vodka, Cranberry juice, Sierra Mist & Sour Mix

STUBBORN TEXAN
B&B, Fresh Lemon juice & Grapefruit juice

COSMOPOLITAN
A house specialty that's pink, not red!
Absolut Citron, Cointreau, Fresh Lime Juice & Cranberry Juice

MOSCOW MULE
Stolichnaya Vodka, Fresh-squeezed Lime Juice & Artisan Ginger Beer

MANHATTAN
A classic, served the way you like!
Bourbon, Whiskey or Rye.
Classic, sweet or perfect.
Cherry or a twist.

BOMBAY ROUGE
Bombay Gin, Pama Liqueur & Orange Juice

ESPRESSO MARTINI
360 Double Chocolate Vodka, Kahlua & Crème de Cacao

FUZZITINI
Absolut Vodka, Peach Schnapps & Orange Juice

FRENCHTINI
Grey Goose Vodka, Chambord Liqueur & Pineapple Juice

WARRDOG MARTINI
This is Key Lime Pie meets Martini.
Stoli Vanil Vodka, House simple syrup & Fresh Lime Juice

BEERS

- DRAUGHT -
Ask your server for our selection of draught beers!

- BOTTLES -

Miller Lite
Michelob Ultra
Coors Light
Heineken
Corona
Blue Moon
Guinness
Stella Artois
Victory Feature
Kaliber NA
Feature Selection (Ask Your Server)

