



The Frogtown Inn

ENTRÉES



NY STRIP STEAK OR RIBEYE* (GF)
Twelve-ounce strip or ribeye served with garlic whipped potatoes and sautéed garlic green beans. Accompanied by an herb compound butter. 39
Add style: Cajun Blue 2, Shrimp Scampi 6
Crab Imperial 9

SALMON IN PARCHMENT* (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

SEARED 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)
Six large scallops seared to perfection with a merlot cream sauce. Served with Parmesan risotto and steamed asparagus. 27

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 wild rice and sautéed garlic green beans. 32

CHICKEN MARSALA OR CHICKEN PICCATA*
Your choice! Chicken Marsala or Piccata. Served with wild rice and steamed asparagus. 19.5

CHEF'S PASTA*
Penne pasta with fresh vegetables.
Choice of Alfredo or Scampi or Tomato 16
Add Chicken 5, Shrimp 6

Any large plate split - additional \$5

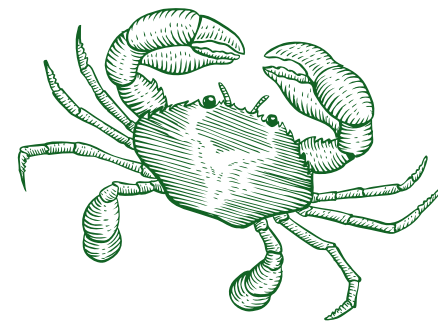
SANDWICHES

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

PORK & PORK SANDWICH (GF)
Eight-ounce thinly sliced Applewood smoked pork loin topped with melted cheddar cheese, BBQ and crispy smoked bacon. 12.5



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. 39

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 your Vegetarian needs. Ask your server!

CHILDREN'S MENU

CHICKEN FINGERS AND FRIES 8
HOUSE-MADE MAC N' CHEESE 7.5
CHILD SIZE BURGER AND FRIES 7
FOUR-OUNCE GRILLED CHICKEN BREAST AND GREEN BEANS 10

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 plum tomato wedges, 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

SCALLOPS* (GF)
Four sea scallops seared golden brown and served with merlot cream sauce. 14

CRAB COCKTAIL (GF)
Four-ounces of colossal lump crab served chilled with our house cocktail sauce. 18.5

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. 11

Any small plate split - additional \$1

WINE & COCKTAILS

WINE

- HOUSE WINES -

By the Glass
8.5

- PINOT GRIGIO**, Mezza Corona, Italy
CHARDONNAY, Clos Du Bois, California
SAUVIGNON BLANC, Nobilo, New Zealand
WHITE ZINFANDEL, Beringer, California
CABERNET SAUVIGNON, Woodbridge, California
MERLOT, Woodbridge, California
PINOT NOIR, Bolla, Italy
MALBEC, Don Miguel Gascon, Argentina
ROSÉ, B & G, France

- PREMIUM WINES -

By the Glass
12.5

- CHARDONNAY**, Rodney Strong, Sonoma
Aromas of orange blossom with tropical flavors of mango, pineapple and apricot.
ORGANIC WHITE, YLLUM Torrontes, Argentina
Tastes of grapefruit and orange rind with a crisp finish. Summer in a glass.
PINOT NOIR, Willamette Valley, Oregon
Vivid black cherry, currant, huckleberry, cedar, vanilla and spice.
CABERNET SAUVIGNON, Clos du Bois, Alexander Valley
Cassis, ripe plum and cherry intermingle with oak and spice.
CABERNET SAUVIGNON, Charles Krug, Yountville, Napa
Intense black fruits with earthy scents of coffee and cacao.



- BY THE BOTTLE SPARKLING -

- KORBEL BRUT SPLIT**, California 17
SAINT-HILAIRE BLANC DE BLANCS, France 24
GLORIA FERRER BLANC DE BLANCS, California 43

- BLUSH -

By the Bottle

- WHITE ZINFANDEL**, Beringer, California 17
Fruity and refreshing strawberry and bright raspberry.
ROSÉ, B & G, France 35

- WHITES -

By the Bottle

- RIESLING**, Chateau Ste Michelle, Washington 28
An "every day Riesling" with sweet lime and peach characters. Food friendly.
PINOT GRIGIO, Folanari, Italy 25
Crisp, mouthwatering flavors of melon and citrus fruits.
PINOT GRIGIO, Ruffino "Lumina", Italy 42
Refined notes of minerality balanced with hints of pineapple and sage.
SAUVIGNON BLANC, Monkey Bay, New Zealand 29
Brilliant grapefruit with great acidity.
SAUVIGNON BLANC, Simi, California 34
A stylish balance of vibrancy and creamy elegance with a snappy acidity.
CHARDONNAY, Rodney Strong, Sonoma 38
Aromas of orange blossom with tropical flavors of mango, pineapple and apricot.
CHARDONNAY, Cupcake Vineyards, California 28
Barrel fermentation yields rich, sweet vanilla spice to enhance the lush peach and melon flavors.
CHARDONNAY, Kendall Jackson, California 38
Rich and creamy with pear, fig, hazelnut and nectarine.

- REDS -

By the Bottle

- CHIANTI SUPERIORE**, Ruffino, Italy 40
Ruby Red color with the classic Sangiovese character. Notes of cherries, violets, vanilla and clove.
PINOT NOIR, Rodney Strong, Russian River 43
Big and bold. Dark cherry and cola with pepper and hints of clove.
PINOT NOIR, Willamette Valley, Oregon 58
Vivid black cherry, currant, huckleberry, cedar, vanilla and spice.
MERLOT, Franciscan, Napa Valley 42
Full flavors of dark berries, cocoa and vanilla with rich notes of earthy cloves and spice.
SHIRAZ, Fat Bastard, France 27
Straight forward with dried cherry and spice flavors and drying tannins on the finish.
SHIRAZ, Greg Norman, Australia 43
Dark plum and black sherry with a touch of spicy oak.
MALBEC, Don Miguel Gascon, Argentina 29
Elegant, full-bodied with flavors of blackberry, blueberry, dark cherry and mocha.
CABERNET SAUVIGNON, Clos du Bois, Alexander Valley 48
Cassis, ripe plum and cherry intermingle with oak and spice.
CABERNET SAUVIGNON, Charles Krug, Yountville, Napa 59
Intense black fruits with earthy scents of coffee and cacao.
MÉNAGE À TROIS, Zinfandel, Cabernet Sauvignon & Merlot, California 26
The perfect blend of three exposes the fresh, ripe, jam-like fruit that is the calling card of California wine.
ZINFANDEL, Ridge "Three Valleys", Sonoma 46
Rich fruit and exotic spice give immediate appeal
Zinfandel, Petite Sirah, Grenache and Carignance.

SPECIALTY COCKTAILS

THE FROGTOWN CROAKER

Stoli Razberi, Cranberry Juice,
7-Up & Sour Mix

MULLIGAN

Firefly Sweet Tea Vodka & Lemonade

COSMOPOLITAN

Absolut Citron, Cointreau, Fresh Lime Juice, &
Splash of Cranberry

ESPRESSO MARTINI

Van Gogh Double Espresso Vodka, Stoli
Vanil, Licor 43 & Crème de Cacao

WARRDOG MARTINI

Stoli Vanil, House Simple Syrup,
& Fresh Lime Juice

MOSCOW MULE

Stoli Vodka, Splash of Fresh Lime Juice,
& Artisan Ginger Beer

PAMATINI

Absolut Vodka, Pama
& a Splash of Cointreau

FUZZITINI

Absolut Vodka, Dekuyper Peach Schnapps &
a Splash of Orange Juice

FRENCHTINI

Grey Goose Vodka, Chambord & a Splash
of Pineapple Juice

BEERS

- DRAUGHT -

Yuengling Lager
Pilsner Urquell
Feature Selection (Ask Your Server)

- BOTTLES -

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

