

GERSHWIN'S

APPETIZERS

MUSSELS DU JOUR

Garlic and herbs with white wine and butter • 12

JUMBO FRIED SHRIMP

Cocktail sauce and lemon • 14

MARYLAND BLUE CRAB DIP

With roasted pecans and bleu cheese with toasted flatbread and baguette • 10

MUSHROOM MAC & CHEESE

Garlic, herbs and applewood smoked bacon crumbles
tossed with macaroni, cheddar and parmesan cheese • 12

FRIED CALAMARI

Roasted garlic aioli and marinara • 12

PANCETTA WRAPPED DIVER SCALLOPS

With jalapeño fromage bleu cream reduction • 18

HOUSE MADE HUMMUS

Crudités, toasted flatbread and olives • 10

GERSHWIN'S CHARCUTERIE BOARD

Chef's daily choice of cured meats, seafood and heritage cheeses
along with savory and sweet tasty bits • Market Price

SOUPS

Soup Du Jour • Market Price | French Onion • 6

SALADS

GERSHWIN'S WEDGE

With bleu cheese, tomatoes, onion and crumbled bacon • 9

RUSTIC BEET

Roasted beets, mixed greens, green beans,
candied pecans, goat cheese and mushrooms • 12

GERSHWIN'S CAESAR SALAD

Romaine, kalamata olive, housemade crouton,
parmesan cheese and anchovy • 8

SIDES

Garlic Sage Mashed Potatoes \$4 | Garlic Parmesan Pommes Frites \$5
Vegetable Du Jour \$5 | Sweet Potato Hash \$4 | Saffron Rice \$4
Any Salad Petite Size \$5

A gratuity of 20% is added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.