

28 SOUTH

Salads/Soup

Vine & Cheese

Mixed greens with grapes, heirloom tomatoes, carrot, toasted pecan & feta. Red wine vinaigrette. 10

Grilled Romaine

Caesar, croutons, parmesan & cracked black pepper. 11

Beets and Brussels

Roasted beets, flash fried brussels, arugula, bacon, dried cranberries, cherve, sunflower seeds, Vidal Blanc Vinaigrette. 12

Maryland Crab Soup

Tomato Base with mixed vegetables and lump crab meat. 7

Side Salad

Mixed greens topped with carrot, cucumber, tomato & onion. Served with your choice of dressing. 5

Pizzas

Magothy

White sauce, shrimp, crab, parmesan cheese. 15

Thai Chicken

Peanut sauce, chicken, peppers, onion, curry coconut shavings & chili drizzle. 14

Honey Pepperoni & Ricotta

14

Pizza Blanco

White sauce, three cheese blend. 12

the Mediterranean

Mozzarella, spinach, roasted tomatoes, olives, pickled red onion, fire roasted artichoke, feta, balsamic drizzle. 15

Brie & Pancetta

Brie cheese, pancetta, caramelized onion & fig. 15

Bleu Brisket

Red sauce, mozzarella, smoked brisket, caramelized onions, blue cheese drizzle. 15

Starters

Blue Crab Won Tons

16

Generously stuffed with our signature crab cake mix. Fried golden brown, Sweet Chili Sauce.

Mussels

12

Sautéed with shallot & white wine butter sauce. Served with toast points.

Handcut Fries

6

House seasoning, Sriracha aioli.

Fireball Shrimp

10

Breaded fried shrimp tossed in our house made fireball sauce.

Wings

14

Fried to perfection. Tossed in choice of Honey Hot, Sriracha Buffalo, Maple Mustard, BBQ, Sweet Chili or Old Bay. House made ranch dressing.

Loaded Bay Chips

13

House chips loaded with crab, bacon crumbles, gruyere cheese sauce & pico.

Crab Dip

16

Brioche roll loaded with crab dip & cheese topped with lump crab meat.

Lamb Lollipops

12

Pan seared and served with an onion mustard jam.

Cheese Curds

9

Fried golden brown and served with demi.

Bowls

Shrimp, Ham & Avocado

14

Sautéed shrimp & ham, spinach, rice, avocado, tomato, pickled red onion, grapes & feta cheese.

Mahi Bowl

16

Blackened mahi, arugula, riced cauliflower, fire roasted heirloom tomatoes & butternut squash, Pickled red onion. Finished with apple cider vinaigrette & chili oil.

Handhelds

28 South Burger 14

Bacon, Gouda & fried onion straws.

Chesapeake Burger 16

Crab cake & muenster cheese.

Smash Burger 14

Pressed burger cooked meduim well with cheese, lettuce, tomato & pickle.

Cajun Elvis Burger 14

Blackened patty, peanut butter, bacon, caramelized shallots & American cheese.

Impossible Burger 15

Plant based patty, topped with lettuce & tomato

Seafood Roll 16

Shrimp, crab & scallop salad on brioche bun.

Reuben 12

Hand sliced corned beef, fresh kraut, Gruyere cheese, 1000 Island, pumpernickel rye swirl.

Turkey Avocado 12

Roasted turkey breast, mixed greens, avocado, roasted tomatoes, saffron aioli, grilled multi grain bread.

Crab Cake 15

Our signature crab cake, lettuce, tomato, potato bun.

Steak & Cheese 12

Grilled ribeye, gruyere cheese sauce, caramelized onion, grinder roll.

Coco Curry Wrap 14

Chicken or Shrimp in a flour tortilla. Arugula, roasted tomato, coconut shavings & sweet chili peanut sauce.

Mahi Wrap 12

Blackened mahi, arugula, avocado, roasted tomato, pickled red onion, serrano chili lime sauce.

Entrees

Crab Cakes 29

Jumbo lump crab cakes. Served with rice & vegetable melange.

Seafood Macaroni 23

crab & shrimp with cavatappi pasta in a gruyere cheese sauce. Served with side salad.

Scallops 27

Pan seared, lemon thyme agave, herbed barley risotto.

Petite Filet 26

Grilled to your desire, tarragon infused veal reduction. Served with barley risotto & green beans.

Roasted Pork Medallions 19

Currant glazed and served over cheddar hominy with fresh green beans.

Balsamic Salmon 21

Pan seared & topped with balsamic caramelized shallots. Served over rice with sautéed spinach.

Braised Beef Brisket Ragout 19

Pulled beef brisket in a rich veal demi infused tomato sauce. Served over penne pasta.

Shrimp Florentine 19

Shrimp, roasted tomato & spinach in a garlic herb lemon butter sauce. served over fettuccini noodles.

Red Snapper 23

Braised in a rich fennel broth. Served over Saffron risotto with asparagus.

Coconut Curry Chicken & Shrimp 21

Roasted chicken breast & shrimp topped with coconut curry peanut sauce. Served over rice & broccoli.

Chesapeake Risotto 25

Pan seared chicken breast topped with our crab cake. Finished with old bay gravy on a bacon infused barley risotto.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.