

Laurrapin

Eclectic Cuisine Made with Locally Grown Ingredients



Left: Laurrapin is a great place to meet up with friends and family.


Right: Healthy, natural flavors infuse this Seared Ahi Tuna appetizer.

PHOTOS BY
MATT BUTTON

This month the Laurrapin celebrates its sixth year in charming and ever changing historic Havre de Grace, Maryland. Husband and wife team, Bruce and Sherifa Clarke, own and operate this restored property located on Antique Row, just a block from the waterfront. “We love Havre de Grace. It is very community oriented and it really suits us and our lifestyle. We love the water and are avid kayakers,” says Sherifa.

Executive Chef since 2003, Bruce presents New American/Northern California cuisine with a local Chesapeake flair. The menu reflects seasonally available ingredients, focusing on clean, simple flavors. “We craft our dishes to highlight the natural flavor and goodness of these ingredients, inspiring loyalty from guests who return time and again to enjoy what is known as the Laurrapin experience,” explains Bruce.

The Laurrapin serves only the freshest local and organic products whenever possible, as well as sustainable meat and seafood. “We constantly seek out locally sourced ingredients, work with local organic growers, and support sustainable processes and techniques. At the Laurrapin, it’s about finding the best ingredients from Harford and Cecil counties and beyond. We’re strong believers in knowing exactly where our food comes from, so that when you enter the Laurrapin, you’ll know it too,” says Sherifa.

A favorite rendezvous spot for couples, friends and colleagues looking for a restaurant that can truly accommodate any and all occasions, this stylish yet unpretentious restaurant offers a lively setting perfect for an early get together among friends, an intimate dinner or a late night glass of wine and luscious dessert. 

Laurrapin: [Eclectic Cuisine - California style with local Chesapeake flair.](#)
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