



## *Sushi Sunday*

Every Sunday Laurrapin is serving hand rolled sushi ready to order by 1pm.  
Try a Pear Sake or Sapporo Beer with your sushi.

## *Sunday Drink Specials*

\$10 Pitchers of Sangria, Mimosas, Margaritas and Bloody Marys  
\$2 Coors Lite, Miller Lite and Yeungling

## *Salads*

All salads served either as a side or a full entrée  
Add Chicken 3.50 Four Shrimp 7.95 5oz Ahi Tuna 7.95 8oz Salmon 11.95

### **Pear Gorgonzola 5.50 / 9.95**

Mesculin spring mix tossed with apple champagne vinaigrette and garnished with sliced pears, golden raisins, tomato, toasted walnuts and gorgonzola cheese

### **Mediterranean 5.50 / 9.95**

Fresh mixed greens tossed with balsamic vinaigrette and garnished with roasted peppers, sun dried tomatoes, artichoke hearts, kalamata olives, roasted eggplant and feta cheese

### **Caesar 4.50 / 8.95**

Romaine lettuce tossed with a creamy Caesar dressing and garnished with shredded Parmesan cheese and garlic croutons

## *Small Plates*

### **Spring Rolls 8.95**

Chicken breast and baby shrimp stir fried with Asian vegetables, wrapped in an egg roll skin and fried golden brown, served with ginger soy sauce and hot chili sauce

### **Crab and Crawfish Cake 12.95**

A Louisiana twist on a Maryland classic, lump crab and crawfish cake broiled and served with a tomato Andouille cream sauce

### **Lafayette Mac n Cheese 7.95**

Baked in a rich cheddar cheese sauce made from Havre de Grace's own Keyes Creamery cheddar tossed with Deer Meadow Farm smoked ham, local tomatoes and sautéed onions, topped with bread crumbs and baked golden brown

### **Ratatouille 7.95**

A Laurrapin twist on a classic dish. Thin sliced eggplant, yellow squash, zucchini, and red peppers drizzled with extra virgin olive oil, baked and served with a dollop of softened goat cheese

### **Cheese Plate Market Price**

Chef selection of domestic and imported cheeses, served with Pommery mustard, mango chutney and crackers

### **Mussels Grand-Mere 9.95**

Prince Edward Island mussels sautéed with beer, bacon, and cream served with grilled French bread

### **Pommes Frites 3.50**

Idaho potatoes fried golden brown, tossed with Parmesan herb salt and served with jalapeño ketchup

### **Sweet Potato Fries 4.95**

Louisiana sweet potatoes fried and served with a curry mayonnaise

### **Crab Pretzel 10.95**

Fresh baked pretzel smothered in our creamy blend of cheeses and sweet crab meat

# Seasonal Entrees

## Lamb Shank Osso Bocco 24.95

New Zealand free range lamb pan seared and slowly braised in a tomato rosemary demi glace and served with mashed potatoes

## Crab and Crawfish Cake twin cakes 24.95 / single cake 14.95

A Louisiana twist on a Maryland classic, lump crab and crawfish cake broiled and served with a tomato Andouille cream sauce

## Steaks market price

We only use locally raised hormone free or naturally raised Black Angus beef, grilled and served with garlic mushrooms and mashed potatoes. Ask your server for our cuts of the day

## Blackened Salmon 20.95

Organic farm raised or wild caught salmon, blackened and served with a lemon butter sauce

# Gourmet Sandwiches

All sandwiches served with a choice of French fries, Sweet Potato Fries or Mediterranean Pasta Salad

### The Harford County Dip 9.25

Slow roasted Level Farm Beef thinly sliced served hot on French bread with caramelized onions and Keyes Creamery cheddar, served with a DuClaw Brewery beer Au Jus

### Level Farm Beef Burgers

Locally raised natural beef served on a brioche roll with lettuce and tomato

### The Local 7.95

Grilled and topped with and Havre de Grace's own Keyes Creamery cheddar

### Black and Blue 8.95

Blackened and topped with blue cheese

### Irish Guinness Cheddar 8.95

Grilled and topped with Guinness Porter Cheddar and Guinness stout caramelized onions

### Thai Pork Burger 8.25

Ground locally raised hormone free Deer Meadow Farm pork with scallions, ginger and garlic, topped with a sweet chili sauce, served on brioche roll with green Thai curry cabbage slaw and coconut aioli

### Veggie Burger 7.95

Grilled soy burger topped with pickled carrots and onion, lettuce, tomato and guacamole

### Big Bad Bison Burger 13.95

Monkton Maryland's Gunpowder Farm Bison, grilled and topped with Swiss, Cheddar and Provolone cheeses, served on a Brioche roll with lettuce, tomato, onion and Chipotle mayonnaise

### Chicken Salad 8.95

Made with free range hormone free chicken, tossed with mayonnaise, celery, chardonnay golden raisins and tarragon, served on 12 grain bread with lettuce and tomato

### Southern BBQ from Hell 9.95

Deer Meadow Farm pork, slow smoked, basted with DuClaw Devil's Milk, pulled and simmered in a sweet and tangy barley wine BBQ sauce, served with cool cole slaw

### Better than Falafel 9.95

Two Laurrapin bean cakes made with garbanzo, white and black beans, flash fried and served on Naan bread with Tabouleh, mixed greens and Tahini dressing

### Shrimp and Crab Roll 11.95

A Lurrappin twist on the New England classic of sweet shrimp and local crab meat tossed with celery, mayonnaise, lemon and spices served on a French roll with lettuce and local tomatoes

### Turkey Club 8.95

Traditional club of lettuce, tomato, mayo, bacon and turkey on toasted wheat bread

### Crab and Crawfish Melt 13.95

Our Crab and Crawfish Cake topped with Deer Meadow Farm Bacon, swiss cheese, lettuce and tomato served on a croissant with a spicy remoulade sauce

### Blackened Tuna 10.95

Blackened Ahi tuna on brioche roll with mesclun greens, tomato and lemon chive aioli

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