

Mallards Dinner



Appetizers -

Piggy Smalls - Succulent pork slow cooked & served on sweet potato biscuits...8

Chef Johnny Mo's S.O.D - Daily soup creations are always different & tasty ...4 / 7 - GF

Pretzel Bites - Soft pretzels served with a creamy beer cheese dip...7

Mallards Mussels - P.E.I mussels simmered in a jalapeno-garlic broth...9

Crab Bread - Lump crab blended with herbs & cheeses then broiled on flatbread...11

Seared Tuna - Served with seaweed salad, **SRIRACHA** & wasabi aioli...10 - GF

Cheese & Crackers - House made smoked gouda pimento cheese with crispy pitas...7

Basket of Fries - A heaping helping of crispy skin-on fries with **SRIRACHA** aioli...5 - GF

Firecracker Shrimp - Tender panko crusted shrimp served with sweet chili sauce...9

Fried Green Tomatoes - Corn dusted tomatoes smothered with smoked gouda pimento cheese, drizzled with balsamic reduction & basil oil...9

Johnny Mo's Wings -

5 for...6 - or 10 for just...11

Choose Johnny Mo Style, Chesapeake or Chipotle Cinnamon

Salads -

Add Grilled Chicken - 4 * Add Crab Cake – 10 * Add Six Fried Oysters - 6

Classic Caesar - Crisp romaine tossed with a creamy dressing & herbed croutons...8

Rockfish Salad - Crisp greens with carrots, tomatoes & onions topped with a flaky filet of lightly fried rockfish & your choice of house made dressing...12

The Mallard - Fresh greens, apples, cranberries, onions, walnuts & carrots topped with our own bleu cheese vinaigrette...8 - **GF**

The Cypress Salad - Baby kale greens with carrots, hard boiled eggs, bacon, tomatoes, sunflower seeds & sweet onion vinaigrette – 10 - **GF**

The Burgers & Stuff -

SERVED WITH KETTLE CHIPS AND “MO-SLAW” – SUB FRIES FOR \$2

The Big Bad Burger - ½ pound of Angus beef grilled to order on an open flame. served on a brioche bread with lettuce, tomato & cheddar cheese...9

Ol' Smokey - An 8 oz. burger with Smoked gouda pimento cheese, Sweet Baby Rays sauce & crisp bacon on a fresh brioche bun...12

The H'Angry MO -The perfect burger on a brioche bun with cheddar cheese, spicy **SRIRACHA** mayo & jalapenos...10

The Judge - Sliced roast beef with cheddar cheese, wasabi aioli, lettuce & onions on a brioche bun...8

The Deputy - Tender sliced Virginia ham with swiss, lettuce, tomatoes & honey dijon on seven grain wheat bread...8

Crab Cake Sandwich - Lump crab held together with nothin' but LOVE. Our #1 seller, served on a soft bun with your choice of cocktail or tarter...13

Entrées -

Shrimp & Grits - Six jumbo shrimp pan seared in a pancetta cream sauce over smoked gouda grits & seasonal vegetables...22

Broiled Rockfish - A tasty filet roasted with butternut squash, brussel sprouts & fingerling potatoes in an herb-butter sauce...19

Pork Shoulder - 24 Hour braised pork shoulder served with roasted fingerling potatoes & stewed cabbage in an apple cider broth...17

Filet Mignon - Grilled 8 oz. grass fed beef tenderloin topped with lobster cream sauce over garlic mashed potatoes & seasonal vegetables...29

Roasted ½ Duck - A crispy semi-boneless ½ duck served over smoked gouda grits with cranberry-orange chutney & raspberry drizzle...24

House Smoked Meat Loaf - A generous portion, slow smoked over apple wood chips, smothered with bacon-bourbon glaze over mashed potatoes & sautéed vegetables...14

Johnny Mo's "ALL CRAB" Cakes - Jumbo lump crab cakes held together with nothin' but LOVE, served with roasted garlic mashed potatoes, sautéed vegetables & **SRIRACHA** aioli...23

Single Crab Cake - One "ALL CRAB" cake served with mashed potatoes & sautéed vegetables with **SRIRACHA** aioli...15

Clams Linguine - One pound of little neck clams sautéed with basil, garlic, white wine & butter, tossed with linguine & finished with parmesan cheese...
15

New Orleans Tuna - An 8 oz. yellowfin tuna steak rubbed in Cajun seasoning & grilled to your liking, served with down south grits, seasonal vegetables & bourbon sauce...19

Crab & Coop - A delicious free range chicken breast grilled & smothered with crab imperial, served with sautéed vegetables & roasted garlic mashed potatoes...24 **GF**

THE BOTTOM LINE

*CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN HEALTH CONDITIONS. **UPON REQUEST WE WILL SPLIT YOUR ENTRÉE PORTION FOR A FEE OF \$5.

***PLEASE, NO SEPARATE CHECKS ON PARTIES OF 6 OR MORE.

THANK YOU.

GF = Gluten Free