

Dining On the Deck

Fried Calamari \$9

Tossed in a seasoned flour and cornmeal mix then fried to a crispy golden brown and served with a roasted red pepper and horseradish aioli

Pan Seared Sea Scallops \$16

Served over an arugula salad with toasted walnuts, caramelized onions and a warm bacon dressing

Baldwin's Crab Dip \$12

Our own blend of cheeses and herbs with fresh Maryland lump crabmeat served with toasted sour dough rolls

Cheese Plate \$16

Includes the chef's choices of cheese with toasted walnuts, smooth Dijon, sun dried tomato pesto, and toasted banquettes

Cortez Salad \$15

Ginger-peppercorn marinated bistro sirloin grilled to your liking and served over a spinach salad with a bacon corn salsa, and peppercorn dressing

Grilled Flatbreads

Choose from the following:

Merguez sausage, creamy goat cheese, and sweet bell peppers \$10

Or

Scallops, grilled corn, cilantro, red onion, and a fontina-avocado spread \$12

Or

Marinated portabella, sun dried tomatoes, fresh mozzarella, and basil \$10

Barbeque Chicken Salad Sandwich \$9

Grilled barbeque chicken tossed in a poblano dressing with roasted corn, and fresh avocado served on toasted marble rye with crispy romaine lettuce and tomato

Baldwin's Burger \$10

Fresh ground tenderloin served on a toasted Kaiser roll with lettuce, tomato, and your choice of cheese

Oysters on the Half Shell \$11

Half a dozen oysters served with lemon, cocktail, and a Tabasco shooter