

Appetizers

Crab Egg Rolls

Made in House with Lump crab, with sweet chili sauce. 18.99

Coconut Shrimp

Raspberry melba dip. 14.99

Ahi Tuna

Blackened, seared-rare, sliced thin, over crunchy slaw, with spicy mustard, & sweet chili sauce. 16.99

Crab Stuffed Mushrooms

Mushroom caps topped with lump crab imperial. 16.99

Southwestern Egg Rolls

Chipotle seasoned chicken, corn, black beans, spicy ranch dip. 13.99

Spicy Fried Green Beans

Peppered horseradish dip. 9.99

Steamed Shrimp

Easy peel (16-20 to a lb.)
½ lb. 12.99 / 1 lb. 20.99

Sweet Potato Fries

Warm cinnamon-cream cheese. 7.99

Pretzel Nuggets

Chipotle cheddar cheese dip. 9.99

Shrimp Toastini

Jumbo shrimp, creamy old bay sauce over crostini. 9.99

Nachos

Fried tortilla chips topped with chipotle Cheddar sauce, fresh pico de gallo & sour cream. 9.99
Add: Grilled Diced Chicken 5.
Add: Pulled Pork 5.

Matthew's Crab Dip

Jumbo lump crab, creamy Old Bay sherry sauce, Jack cheese, served with French bread. 17.99

Wings

Buffalo Sauce: Hot, Medium, Mild
Old Bay, Garlic, BBQ, Asian,
Roasted Habanero, Uncensored,
celery & bleu cheese dip. 15.99

Mozzarella Sticks

Warm marinara 9.99

Mini Rockfish Tacos

Blackened fresh rockfish, crunchy slaw, fresh pico de gallo & pineapple, & sriracha sour cream. 13.99

Mini Pulled Pork Tacos

Braised pork shoulder with sweet chili lime sauce, crunchy slaw, fresh pico de gallo & sriracha sour cream. 13.99

Bruschetta

Fresh herbs, tomato, onion on crostini, Finished with melted mozzarella. 8.99

Quesadillas

Chicken, tomatoes, roasted corn salsa, scallions, cheese. 12.99
Mashed Potato, bacon, cheese. 9.99

Crab Pretzel

A soft braided pretzel topped with crab dip, cheddar & Jack cheese. 16.99

Crispy Chicken Tenders

honey mustard dip. 9.99

Gourmet Salads

Montrachet Salad

Mixed greens with breaded warm goat cheese, cran-raisins, candied walnuts, balsamic vinaigrette. 10.99

Poached Pear Salad

Mixed greens, brandy poached pears, chevre cheese, candied walnuts, champagne vinaigrette. 10.99

Beet Salad

Mixed greens, red beets, bleu cheese, red onion & candied walnuts, raspberry vinaigrette. 10.99

Winter Wedge

Iceberg wedge, topped with bacon, crumbled bleu, grape tomatoes & our house made bleu cheese dressing. 11.99

Add: Chicken 6. Add: Shrimp 8.

Sandwiches

Choice of fries, chips, or cole slaw

Crab Cake

Broiled jumbo lump crab cake with lettuce & tomato on a brioche bun. Served with a side of tartar sauce. 24.99

Pot Roast Melt

Braised beef, crispy fried onions, jack cheese, horseradish aioli, on a brioche bun. 14.99

Shrimp Salad

Shrimp, celery, onion, Old Bay & mayo, lettuce & tomato on a brioche bun. 15.99

Matthew's Chicken

Grilled chicken topped with crab dip & cheddar, on a toasted brioche bun. 15.99

Westchester Burger

Grilled half pound Angus beef, lettuce, tomato, onion, & side of mayo on a brioche bun. 14.50

Add: sautéed onions, sautéed mushrooms .50 each American, Bleu, Jack, Cheddar, Mozzarella, or Swiss 1.00 each.
Add: Applewood smoked bacon 1.

The Avalon

Marinated thinly sliced beef, sautéed onions, sharp cheddar, peppered horseradish mayo, on grilled sourdough bread. 14.99

Ultimate Grilled Chicken

Chicken, melted mozzarella cheese, pesto sauce & tomato, on grilled sourdough bread. 14.99

Reuben

Lean corned beef, sauerkraut, thousand island, melted Swiss cheese on rye. 14.99

Ahi Tuna Wrap

Blackened seared rare, red onion, crumbled bleu cheese, greens & balsamic glaze. 16.99

Matthew's Meat-less Burger

Grilled "Beyond Burger" topped with avocado, pickled red onion, lettuce, tomato & herb mayo, on a wheat bun. 14.50

Pulled Pork

Braised in house pork shoulder in a sweet BBQ sauce topped with crunchy slaw on a brioche bun. 14.99

Hot American

Baked ham, turkey, salami, mozzarella, pepperoncini, lettuce, tomato, & herb mayo on toasted French bread. 14.99

The Parisian

A warm flat bread filled with turkey, brie mixed greens, & cran-mayo spread. 13.99

Traditional Club

Turkey, ham, Swiss, Applewood bacon, lettuce tomato, & mayo on triple stacked toast 14.99

Classics

add a small garden or small caesar 4.

The Beaumont

Fresh salmon fillet (wild) topped with a Dijon dill cream sauce, over rice pilaf, served with the seasonal vegetable. 22.99

Tender Pot Roast

Melt in your mouth roast, topped with a red wine brown sauce, with mashed potatoes & seasonal vegetable. 19.99

Petite Filet & Crab Cake

Broiled lump crab cake with a 5 oz. filet with a side of béarnaise, mashed potatoes & asparagus. 36.99

Teriyaki Pork Chop

10 oz Bone-In pork chop, grilled, glazed with Teriyaki BBQ sauce, served with mashed potatoes & asparagus. 20.99

Chicken St. Michael

Grilled chicken topped with lump crab in a mushroom & shallot brandy cream sauce, a dash of Old Bay, with mashed potatoes & asparagus. 30.99

Pasta Annapolis

Sea scallops, jumbo shrimp, & lump crab tossed in an Old Bay cream sauce over penne pasta. 31.99

Filet Mignon

Grilled center cut filet with a side of béarnaise, mashed potatoes, & asparagus.
5 oz. 27.99 / 8 oz. 36.99

Baby Back Ribs

Fall off the bone barbecue with fries & cole slaw.
Half Rack 19.99 Full Rack 29.99

Crab Cake

Broiled lump crab cake, rice pilaf & asparagus. Single 24.99, Twin 44.99

Salmon Victoria

Fresh salmon fillet (wild) over sautéed spinach & chevre cheese, atop rice pilaf drizzled with balsamic reduction. 23.99

Buffalo Chicken Pasta

Penne pasta, scallions, & mushrooms in a buffalo & bleu cheese cream sauce, topped with grilled chicken, served with garlic bread 21.99

Shrimp Imperial

(6) Jumbo shrimp butterflied, stuffed with crab imperial, served with rice pilaf & seasonal vegetable. 30.99

Soup

Seafood Gumbo 7.99

French Onion 6.99

Soup du Jour Market Price

Signature Salads

Caesar Salad

Romaine, house made herb croutons, parmesan, Caesar dressing. 10.99
Add chicken 6. Crab & Shrimp 12.

Continental Salad

Grilled chicken, Applewood smoked bacon, grape tomatoes, cheddar, garden salad, honey mustard dressing 16.99

Southwestern Salad

Grilled chicken, black bean corn salsa, fried tortilla strips, cheddar, garden salad, spicy ranch dressing. 16.99

Greek Salad

Shrimp & crab, feta cheese, grape tomatoes, black olives, red onion, on mixed greens, balsamic vinaigrette. 17.99

Tenderloin Salad

Cajun seasoned tenderloin, sautéed onions, bleu cheese crumbles, garden salad tossed in balsamic vinaigrette. 18.99

Asian Chicken Salad

Grilled chicken, crispy noodles, dried apricots, garden salad, tossed in sesame ginger dressing. 16.99

Spinach Salad

Fresh spinach, mushroom, red onion, Applewood smoked bacon, hard-boiled egg, warm bacon dressing. 11.99
Add chicken 6. Salmon 10.50

Buffalo Chicken Salad

Breaded buffalo chicken, garden salad, bleu cheese dressing. 16.99

Catonsville Cobb

Grilled chicken, avocado, grape tomatoes, Applewood smoked bacon, sliced egg, crumbled bleu, over mixed greens, honey mustard dressing. 16.99

* For parties of five or more, an 20% gratuity will be added.
* Each table will receive one check, with no more than 2 forms of payment accepted. No personal checks

Filet Additions: Red wine demi glaze or Black & Bleu. 2 Lump Crab w/ bearnaise. 10

Sides: Mashed Potatoes, Baked Potato, Rice Pilaf, French Fries, Cole Slaw, Sautéed Spinach, Seasonal Vegetable, 4. Each Asparagus 6. / Onion rings 5.

MATTHEW'S

1600 Frederick Rd.
Catonsville, MD 21228
410-788-2500

Creations

1

Mussels

Prince Edward Island, white wine garlic butter, tomatoes, roasted corn & parsley, with a toasted baguette. 14.99

6

Seafood Mac & Cheese

Lump crab, shrimp & pasta blended with cheddar, jack, & asiago cheeses. 21.99

0

Quiche Du Jour

Made in house, served with a side salad. priced daily

0

Chicken Crepes

Roasted chicken, ham, mushrooms, scallions, parmesan cream sauce with rice pilaf & seasonal vegetables. 18.99

Sweet Glazed Meatloaf

Homemade with a brown sugar tomato glaze, mashed potatoes & seasonal vegetables. 19.99

Chicken Pot Pie

Homemade, traditional fillings in a creamy sauce, topped with a flakey buttery crust. 18.99

Truffle Gnocchi

Potato dumplings & mushrooms in a white truffle cream sauce. 18.99
Add Chicken 6. Add shrimp 8.