

# GERTRUDE'S

john shields celebrates fine chesapeake cuisine

Lunch Menu  
Tuesday - Friday, 11:30 - 3 pm  
www.gertrudesbaltimore.com  
410.889.3399

## SOUPS

### Miss Jean's Maryland Crab 9. • Cup 6.

Vegetable-based red crab soup with lump crabmeat

### Cream of Crab 10. • Cup 7.

With lump crab and scented with sherry

### Vegetarian Chili 8. • Cup 6.

Roasted seasonal vegetables, black beans & hominy simmered in a rich homemade chili, topped with sour cream, cheddar cheese and scallions (*gluten-free*)

## SALADS

### Caesar Salad 11. • Small 8.

Romaine, anchovies, aged Parmesan, herbed croutons & our classic Caesar dressing

### Spinach Salad 12. • Small 9.

Spinach leaves, smoked bacon, mushrooms, red onion, local goat cheese & warm sherry wine vinaigrette

### Garden Salad 10. • Small 7.

Local field greens, grape tomatoes, fennel, carrots, cucumbers & balsamic vinaigrette

### A Berry Good Salad 14. • Small 11.

Local field greens, fresh berries, local goat cheese, toasted pistachios & raspberry vinaigrette

### Seafood Salad 24.

Local field greens, lump crab, poached Gulf shrimp, sea scallops & roasted lemon vinaigrette

Add the following to salads:

Grilled Chicken...6.	Crabettes...10.
Single-Fry Oysters...12.	Zuchettes...5.
Grilled Shrimp...10.	Lump Crab...12.
Grilled Salmon...11.	Chicken Salad...9.
Shrimp Salad...10.	Tuna Salad...7.

## BURGERAMA

All burgers are served with lettuce, tomato & your choice of cheese (local cheddar, Provolone, local goat cheese, Swiss, blue or spicy Pepper Jack) on a housemade roll, with hand-cut french fries on the side (*beef burger is gluten-free without roll*)

### Springfield Farm's Beef Burger 16.

Half-pound of 100% locally-raised beef

### Oscar's Turkey Burger 12.

Housemade with fresh ground turkey, red & green pepper, onion & garlic

### Yolanda's Black Bean Burger 11.

Made in house with chipotle (*vegan*)

add Smoked Bacon 1.50

add Mushrooms marinated & roasted 1.50

add Grilled Onions 1.50

add **The Works** 3.50

bacon, mushrooms & grilled onions

A 20% gratuity is added to guest checks with parties of 6 or more. Please, no smoking or speaking on cell phones in the dining room or on the terrace. When possible, we are happy to make substitutions for dietary needs and preferences.

## SANDWICHES

### Hampton Roads BBQ Pork 15.

A Virginia-inspired dish of tender pulled pork with citrus barbecue sauce, topped with chow-chow and served on housemade roll

### Salmon BLT 17.

Our "Salmon Alla Bella" with smoked bacon, lettuce, tomato & pesto aioli on toasted Pullman white bread

### Fire-Roasted Mushroom Melt 13.

Marinated portobello mushroom with roasted red peppers, local goat cheese, lettuce & tomato on a housemade roll

### Grilled Cheddar Cheese & Soup 12.

Grilled cheese sandwich with local cheddar & tomato, served with your choice of cup of soup add Ham or Bacon...14.

### Grilled Chicken Sub 14.

With mozzarella, lettuce, tomato & pesto aioli on housemade torpedo roll

### Chessie Catfish Po' Boy 16.

Cornmeal-encrusted catfish with lettuce chiffonade, tomato & remoulade sauce on housemade roll

### Oyster Po' Boy 18.

Cornmeal-encrusted oysters with remoulade sauce, lettuce chiffonade & tomato on housemade torpedo roll

Above sandwiches served with hand-cut french fries and apple-fennel coleslaw

### Hutzler's Tea Room Club 14.

Smoked turkey breast, smoked bacon, lettuce, tomato & mayo on toasted Pullman white bread, offered with potato chips

### Highlandtown Chicken Salad 13.

Chicken with toasted almonds, red grapes & tarragon on Kalamata olive bread, with lemon orzo pasta salad (with pine nuts) 1/2 sandwich & cup of soup...14.

### Big Daddy's Turkey Focaccia 14.

Smoked turkey, Provolone cheese, field greens, tomato & pesto aioli on housemade focaccia, with lemon orzo pasta salad (with pine nuts) 1/2 sandwich & cup of soup...15.

### Shrimp Salad Po' Boy 16.

Steamed Old Bay-spiced shrimp with lettuce & tomato on housemade roll, served with potato chips 1/2 sandwich & cup of soup...17.

### Mom-Mom's Tuna Salad 12.

Albacore tuna with lettuce & tomato on seven-grain bread, offered with potato chips 1/2 sandwich & cup of soup...13.

### O'Malley's Powerhouse 11.

Fresh spinach, field greens, cucumber, tomato, red onion, alfalfa sprouts, carrots, spicy Pepper Jack cheese & pesto aioli on seven-grain bread, served with fresh fruit 1/2 sandwich & cup of soup...12.

### Johnny's Hummus Wrap 11.

Hummus, field greens, chopped tomato, cucumber & roasted red bell peppers in a flour tortilla, offered with fresh fruit (*vegan*) 1/2 sandwich & cup of soup...12.

## SMALL PLATES

- Crabettes** 13.  
 Spicy, miniature East-meets-West crab cakes made with ginger, garlic and serrano chiles, topped with three-mustard sauce
- Single-Fry Oysters** 14.  
 A Chincoteague, Virginia specialty lightly dusted in cornmeal and served with a tangy remoulade sauce
- Jumbo Shrimp & Crab** 15.  
 Wrapped in pancetta, grilled and served with chow-chow
- Chicken & Corn Fritters** 11.  
 With smoked chipotle peppers & local cheddar cheese, offered with mango chutney aioli
- Steamed Mussels** 13.  
 Prince Edward Island mussels steamed with local ale, andouille sausage, & grain mustard, offered with a crostini
- Portobella Crab Imperial** 16.  
 Marinated & grilled portobella mushroom topped with jumbo lump Crab Imperial (*gluten-free*)
- Zuchettes** 9.  
 Mini versions of our "I Can't Believe It's Not Crab" cakes, topped with an orange-chipotle pepper sauce (*vegan*)
- Duck Spring Rolls** 12.  
 With five-spice, cabbage, bean sprouts, mushrooms & red bell pepper, offered with mandarin orange marmalade

## BIG PLATES water...

- Gertie's Seafood Gumbo** 26.  
 Shrimp, sea scallops, lump crab, mussels & andouille sausage, served with white rice
- Back Creek Inn Crab Quiche** 16.  
 Lump crabmeat, Swiss cheese, onion & fresh herbs, served with our Garden Salad
- Salmon Alla Bella** 22.  
 Organic salmon lightly coated with egg, Parmesan & herbs, accompanied by lemon-caper beurre blanc, asparagus and multigrain-wild rice pilaf
- Chesapeake Rockfish Imperial** Market  
 Rockfish fillet topped with Crab Imperial and toasted pecan butter, served with garlic mashed potatoes and asparagus (*gluten-free*)
- Indonesian Tuna Steak** 27.  
 Ahi tuna fillet marinated in garlic, cilantro & ginger, seared and served with garlic aioli, coconut rice and grilled bok choy
- Chincoteague Single-Fry Oysters** 25.  
 Cornmeal-encrusted and lightly fried, served with remoulade, rosemary red potatoes and apple-fennel coleslaw

## BUILD YOUR OWN

Choose your own main dish, sauce & sides

### Select an Entree:

- Gertie's Crab Cake** 26.  
 Traditional "all lump" Baltimore recipe by John's grandmother, broiled
- Crab Cake du Jour** 26.  
 Ask your server about today's special
- Or choose one of the following from the grill...
- Chesapeake Rockfish** Market
- Organic Salmon** 24.
- Ahi Tuna** 27.
- Catfish** 19.
- Seared Scallops** dry-packed 27.
- Chicken Breast** 22.
- Top Sirloin 8 oz.** 28.

### Pick one Sauce:

Basil-Caper Tartar • Remoulade • Orange-Chipotle  
 Mango Chutney Aioli • Three-Mustard  
 Lemon Beurre Blanc • Salsa Fresca

### Choose two Sides:

Garlic Mashed Potatoes      Hand-Cut French Fries  
 Rosemary Red Potatoes      Cheese Grits  
 Hush Puppies      Multigrain-Wild Rice Pilaf  
 Chilled Spicy Udon Noodles      Garlic Spinach  
 Stewed Local Greens      Apple-Fennel Coleslaw  
 Market Veggie (steamed or sautéed)      Fresh Fruit  
 Garden or Caesar Salad (salad is "two sides")

## BIG PLATES land...

- Hampton Roads BBQ Pork** 21.  
 Tender pulled pork with citrus barbecue sauce topped with chow-chow, offered with hush puppies and apple-fennel coleslaw
- Mama Lan's Five-Spice Chicken** 21.  
 Grilled boneless breast of chicken marinated in lemon grass, ginger & garlic, topped with mango chutney aioli, and accompanied by chilled spicy udon noodles and grilled bok choy
- Moroccan Chickpea Couscous** 17.  
 With asparagus, roasted tomatoes, zucchini, raisins & dates, topped with toasted almonds (*vegan*)
- I Can't Believe It's Not Crab** 17.  
 Vegan "crab cakes" of grated zucchini, Old Bay seasoning & traditional spices, topped with orange-chipotle sauce, and served with chilled spicy udon noodles and garlic spinach (*vegan*)
- Middle Eastern Platter** 14.  
 Hummus, Moroccan carrot salad tabbouleh, stuffed grape leaves, Kalamata olives, goat's milk feta cheese and grilled pita bread