

HAMROCK'S

 R E S T A U R A N T 

MENU WILL CHANGE FREQUENTLY

APPETIZERS

LOBSTER BISQUE ^{GF}

PARSNIP, FENNEL and APPLE SOUP Garnished with Gingered Carrots ^{GF} \$8

BUTTERNUT SQUASH SOUP ^{GF} Garnished with Pumpkin Seeds \$8

FALL SALAD Sliced Pears, Toasted Pecans, Organic Mixed Greens, Watermelon Radish, Persian Cucumbers, Grape Tomatoes, Shaved Parmesan Dijon Lemon Vinaigrette ^{GF} \$10

“POPCORN SHRIMP” Corn and Green Chili Puree, Diced Jicama ^{GF} \$13

ENTRÉES

Maine Lobster Removed from the shell, Lobster Ginger Sauce, Roasted Potatoes, Corn Succotash, Grilled Asparagus \$40

PAN SEARED DUCK BREAST Sticky Rice Cakes, Chopped Garlic Spinach and Curried Peppers, Hoisin Barbeque Glaze \$32

SAUTEED SHRIMP w/Savannah Red Rice Sauteed Shrimp with Tomatoes, Garlic, Bacon, Tomato Cream Sauce ^{GF} \$28

ROCKFISH FILLET Mashed Potatoes, Lobster Ginger Sauce, Grilled Asparagus, Marinated Tomatoes, Cucumbers and Calamata Olives ^{GF} \$32

DESSERT

CHOCOLATE DELIGHT CAKE Chocolate Cake, Chocolate Mousse, Chocolate Ganache ^{GF} \$9.75

LEMONCELLO CAKE White Chocolate Mascarpone Frosting, Fresh Berries, Strawberry Sauce, Whipped Cream \$8.50

WHITE CHOCOLATE, CARAMEL, APPLE BREAD PUDDING Homemade Vanilla Ice Cream, Salted Caramel Sauce \$8.00

Homemade Ice Cream - Blackraspberry Chocolate Chip, Mint Chocolate Chip, Vanilla & Dreamsicle ^{GF} \$6.75

SMORE'S ICE CREAM PIE Chocolate Ice Cream, Reeces PNut Butter, Marshmallows, Graham Cracker Crust \$8.00

Local Beers

Pilsner , Rhino Chasers-Lost Rhino Brewing, Ashburn, VA	\$6.50
Amber Lager , Great Lake-Eliot Ness, Cleveland, Ohio	\$6.50
Hazy IPA , Honor Brewing, Chantilly, VA	\$9.50 (16oz)
Chocolate Peanut Butter Porter , Sweet Baby Jesus-Du Claw Brewing, Baltimore, MD	\$6.50
Red Ale , Exile Red Ale, Evolution Craft Brewing, Salisbury, MD	\$6.50

Ciders/Specialty

Hard Cider, Windridge, Dallastown, PA	\$6.50
Coastal Cocktails, Vodka Orange Crush	\$9.00
Costal Cocktails, Gin Black Berry Bramble	\$9.00

Wine Features

Alberino , Columbia, Spain	\$14 glass \$52 bottle
Rose , Zestos Vineyards, Spain	\$8 glass \$29 bottle
Chardonnay , Rocklin Ranch, California	\$12 glass \$44 bottle
Chenin Blanc , Honeybunch, Remhoothe-Reserve, South Africa	\$13 glass \$48 bottle
Pinot Noir , Coeur de Terre, Willamette, Oregon	\$14 glass \$52 bottle
Cabernet Franc , Reserve Two Mountain, Washington	\$12 glass \$44 bottle
Cabernet Sauvignon , Love on Mars, Sonoma, California	\$14 glass \$54 bottle
Cabernet Sauvignon , Glunz, Paso Robles, California	\$76 bottle
Cabernet Sauvignon , M100, Columbia Valley, Washington	\$15 glass \$58 bottle
Cabernet Sauvignon , Bull by the Horns, Paso Robles	\$14 glass \$54 bottle
Cabernet Blend , The Pairing, California	\$60 bottle
Verona Corvona , Tizzani, Italy	\$15 glass \$58 bottle
Montepulciano , Italy	\$14glass \$55 bottle
Barolo , Broccardo, Italy	\$70 bottle
Dessert Wines	
WHITE Dario Coos, Ramando, Italy	\$12 glass \$35 half-bottle
RED Churchill's Reserve, Portugal	\$13 glass