

**Local produce provided by**

Golden Angel Apiary  
Drewry Farm  
Dave & Dee Mushrooms  
Scott Farm  
Griffin Farm  
Blanton Gardens  
Acorn Acres  
Dodds Farm  
Cullipher Farms



 **SOUPS** 

**Lobster Bisque** \$8

Parmesan Puff Pastry / Black Trumpet Mushrooms / Chive

**Mushroom Miso Soup** \$8

Shaved tenderloin / soba noodles / oyster mushrooms

 **APPETIZERS** 

**Steamed Prince Edward Island Mussels with**

**Pernod** \$9

Tomato / shallots / garlic / basil / tarragon / toasted baguette

**Chinese Vegetable Spring Rolls** \$8

Ponzu / spicy mustard

**Beef Tenderloin Carpaccio\*** \$10

Truffled egg salad / baby arugula / balsamic mustard vinaigrette

**Thai Beef Cabbage Wraps** \$11

Marinated Hanger steak / napa cabbage / veggies / peanuts / build your own

**Edamame** \$4

Steamed / fleur de sel / lemon

**Fried Eastern Shore Oysters** \$8

Old bay beurre blanc

**Bigeye Tuna Tartare 2 Ways\*** \$10

Seared / tartare with pineapple, cucumber, & thai aioli / thai rice salad / Wakame / wontons

**Atlantic Shrimp Tasting** \$12

Crispy Rockshrimp w/ Remoulade  
Sautéed w/ Sweet Sesame Soy  
Citrus Poached w/ local honeycomb

**Beef Short Rib Dumplings** \$8

Beef & Porcini Broth / Shaved Black Truffle

 **SALADS** 

**“Tangled Up In Bleu” Wedge** \$8

Crumbled bleu cheese dressin’ on iceberg wedge / cherrywood bacon / red onion / tomato / fried onions / potato stix

**Prosciutto & Citrus Salad** \$9

Macadamia Nuts / Ricotta Salata / Blood Orange Vinaigrette / Mixed Greens

**Baby Beet & Goat Cheese Salad** \$10

Candy Striped, Red, & Yellow Beets / Fig Balsamic Vinaigrette / Chopped Pistachios

**Crab & Smithfield Ham Salad** \$10

Watercress / Green & Wax Beans / Basil Vinaigrette / Fingerling Potatoes

**Molten Mozzarella & Vegetable Salad** \$8

Housemade mozzarella / zucchini / spaghetti squash / cherry tomato / arugula / Toasted baguette / roasted tomato vinaigrette / parmesan

**Eurasia House Salad** \$5

Add Tuna \$8/Shrimp \$7/Chicken \$5/Fried Oysters \$5  
Bread is served upon request only



## SANDWICHES




### SIDES



Lobster  
 “Mac & Cheese” \$10

Sweet Potato Fries  
 \$5

Sautéed Broccoli  
 Rabe \$5

Smoked Gouda  
 Grit Cake \$4

Ham, Pea, & Mascarpone  
 Risotto \$7

SUBSTITUTIONS \$2 (EXCLUDES Lobster  
 “Mac & Cheese”)

**“The Real Deal” Tenderloin Cheeseburger\*** \$10

House ground half pounder / crispy onions /  
 choice of cheese

**Maple Roasted Turkey & Prosciutto Panini** \$8

Cherry & Fig Spread / Camembert Cheese

**Grilled Chicken & Surry Sausage Sandwich** \$9

Roasted Red Peppers / Provolone / Chipotle Aioli

**Mediterranean Lamb in Spinach Wrap** \$9

Panseared leg of lamb / creamy dill vinaigrette / feta / kalamata olive /  
 european cucumber / tomato / red onion / artichokes / carrot / romaine  
 chiffonade

**Sweet & Smokey BBQ Yellowfin Tuna Melt\*** \$9

Cheddar / applewood smoked bacon / fried onions / kaiser

**Wagyu Ribeye Sandwich** \$13

Tillamook Cheddar Cheese / Herbed Shiitake  
 Mushrooms / Roasted Shallot & Garlic Spread

**Eggplant Parmesan Sandwich** \$8

Rosemary & thyme focaccia / mozzarella /



## ENTREES



**Duck Three Ways** \$26

Crispy Confit / Moulard Breast / Foie Toast / Sweet Potato Puree / Broccoli Rabe

**Grilled Beef Tenderloin\*** \$26

Roasted Fingerling Potatoes / Glazed Tri-Colored Carrots /  
 Baby Beet Greens / Fig & Balsamic Emulsion

**Maine Lobster Pierogies** \$28

Tempura lobster tail / Frisee Salad / Brown Butter

**Sautéed Shrimp & Smoked Gouda Stone Grit Cake** \$20

Surry county sausage / roasted red peppers / basil / old bay butter

**East Coast Bouillabaisse** \$23

Tomato with Saffron, Fennel, & Orange broth / Garlic / Fresh Fish / PEI Mussels / Eastern Shore Clams /  
 Shrimp / Lobster / Blue Crab / Baguette

**Off the Hook “Rockafella”** \$24

Daily catch / fried oysters / creamed spinach with fontina cheese /  
 cherrywood smoked bacon / parmesan / mashers

**Parmesan Crusted Diver Scallops** \$26

Heirloom tomato jam / country ham, green pea, & mascarpone risotto

**Wildflower Honey Glazed Bigeye Tuna\*** \$24

Creamed Leeks / Herb Gnocchi / Legend Brown Ale Braised Toulouse Sausage

**Grilled Pork Tenderloin \*** \$23

Eurasia Café takes great pride in utilizing products from regional & local purveyors.

\*Some items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Parties of six or more may have a service charge of 18% added to their check



Eurasia Proudly Recycles



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