



The Globe-Trotting Founders of Explorers curated the original decor with treasures collected during their travels. While re-imagining Explorers, we toured the world's myriad cuisines in search of a new concept for our fabled room. Finally, we stumbled upon a select group of establishments, "The American Gastropub".

We heard from you, our guests, that you wanted great food and great drinks in a casual yet upscale setting. Originally hailing from the British Isles, a gastropub balances the importance of delicious food with a creative drink menu all in a comfortable atmosphere.

This was a perfect match.

With exploration as our "true north" we offer comfort food with a bit of culinary flair, indigenous ingredients, locally sourced beers and craft spirit-based cocktails. We strive to bring you the best our region has to offer and with service to match. And as they say in the Isles...

*"May your glass be ever full, may the roof over your head be always strong, and may your belly be eternally full from your latest adventure at Explorers!"*

## Small Plates

**Roasted Brussels Sprouts** | \$6  
Crispy Pencetta, Chipotle Aioli

**Charbroiled Chesapeake Oysters\*\*** | \$9  
Bacon, Barbecue Glaze, Jumbo Lump Crab

**Beef & Chorizo Meatballs** | \$6  
Garlic Ricotta Spread, Smoked Tomato Sauce

**Local Cheese Board\*** | \$12  
With Fresh Honey, Fig, Crostini, Smoked Sausage and Prosciutto

**Maryland-Style Honey Wings\*** | \$14  
With Fresh Honey and Old Bay

**Harbor Court Deviled Eggs\*\*** | \$6  
Whipped with Horseradish and Topped with Jumbo Lump Crab

## Soups

**Fresh Corn & Crab Chowder\*\*** | \$13

**Yesterday's Soup** | \$12  
Made in advance to enhance the flavors

## Salads

**Chopped Kale Cobb\*\*** | \$14  
Smoked Bacon, Chopped Egg, Avocado, Bleu Cheese, Tomato, Chipotle Ranch  
ADD JUMBO LUMP CRABMEAT \$6

**Classic Caesar Salad** | \$9  
Romaine, Parmesan, Classic Caesar Dressing, Croutons  
SIDE SALAD PORTION | \$6

**House Salad** | \$8  
A Side Salad Portion

## Sides

- Farro Mushroom Risotto
- Whipped Mashed Potatoes
- Pan-Roasted Brussel Sprouts
- Citrus Broccolini
- French Fries

\*\* Denotes our Chef's Special Dishes

\* Denotes use of Fresh Local or "House" Honey

## Fork & Knife

**Moroccan Vegetable Stew\*\*** | \$18  
Blend of Moroccan Spices, Chick Peas, Onion, Tomato, Garlic

**Pan-Seared Rockfish** | \$32  
Farro Mushroom Risotto, Sautéed Kale, Lemon Chive Cream

**New York Strip Steak & Frites (14 oz.)** | \$35  
Locally Sourced Beef, Parmesan Fingerling Frites, Lemon Roasted Broccolini, Red Wine, Onion Jam

**Crab Cake Dinner\*\*** | Market Price  
Carrot Ginger Purée, Shaved Corn and Fennel Slaw, Remoulade

**Citrus-Brined Airline Chicken Breast\*\*** | \$25  
Bell and Evans Farms Hen, Roasted Shallot Celeriac Purée, Lemon Roasted Broccolini

**Cold Water Pacific Salmon** | \$28  
Warm Fingerling Potato Salad with Roasted Leeks and Scallion, Chopped Kale, Sour Cream

## Flatbreads

**Crab Flatbread** | \$14  
Fontina Cheese, Garlic Ricotta Spread, Lump Crab, Chive, Old Bay

**Chorizo Flatbread** | \$12  
Mexican Chorizo, Pico de Gallo, Cilantro Crème

**Vegetable Flatbread** | \$11  
Tomato, Bell Peppers, Mushrooms, Onion, Fresh Mozzarella

## TRADITIONAL PIZZA TOPPINGS AVAILABLE

## Hand Helds

**Sonesta Burger\*\*** | \$15  
Roseda Farms Organic Grass-Fed Beef, Brioche Bun, White Cheddar, Mushrooms, Caramelized Onion, Horseradish Cream, House-Made Steak Sauce

**Grilled Chicken Sandwich** | \$12  
Fire-Roasted Red Pepper, Prosciutto, Arugula, Provolone, Balsamic Glaze, Onion Roll

# DINNER