



Oceanfront Dining on the Boardwalk ~ Open 7 Days, All Year ~ In the Boardwalk Plaza Hotel
Olive Avenue & the Boardwalk, Rehoboth Beach, DE ~ Reservations accepted! (302)227-0615

a sampling of Breakfast

All American Breakfast

two eggs any style served with breakfast potatoes or fresh fruit, choice of toast, and your choice of side 12.

Crème Brulée French Toast

brioche bread dipped in vanilla bean crème brulée, and your choice of side 14.

Eggs Benedict

poached eggs, Canadian bacon, fried green tomato and hollandaise on an English muffin, served with breakfast potatoes or fruit 18.

House-Cured Salmon Croissant

with tomato, onion, hard-cooked egg and herb-infused cream cheese 16.

Raisin and Brown Sugar Oats

wholegrain oats with raisins, honey, a touch of brown sugar and berry garni 12.

Lobster Benedict

brioche roll, butter-braised lobster, poached egg, asparagus and sherry hollandaise, served with breakfast potatoes or fresh fruit 22.

Denver Frittata

egg, potatoes, aged cheddar, diced ham, peppers, onions and mushrooms, served with a side salad 16.

Sunday Brunch

Choose from \$5 Brunch Bites,
\$10 or \$15 Entrées, \$5 Bloody Mary,
Mimosa or Glass of Champagne

a sampling of Lunch

Lobster Roll Sliders

butter-braised lobster, lettuce, tomato, lemon aioli 18.

Crab Cake Sandwich

traditional Eastern Shore lump crab cake, brioche bun, Bibb lettuce, tomato, house-made potato chips, pickle 16.

Seafood Salad

crab, shrimp, lobster claws, hard cooked egg, onion, guacamole, bacon and gorgonzola, on greens with honey vinaigrette 19.

Crab Melt

lump crab, cheddar, bacon and tomato, on a toasted English muffin, mixed greens 18.

Reuben

grilled corned beef, sauerkraut, Gruyere and 1000 island on deli rye, chips and pickle 14.

Fish and Chips

beer-battered fish served with house-made, hand-cut fries and house tartar 16.

Angus Steak or Beyond Meat Burger

with Bibb lettuce, tomato, house-made chips and your choice of two toppings 14. or 16.

California Chicken Wrap

grilled chicken, guacamole, pico de gallo, arugula, cilantro-lime aioli 13.

Quiche of the Day

with a side of mixed greens 14.

Shrimp Salad Croissant

coleslaw, house chips 16.



This is a sampling of our Summer 2020 menus. See www.victoriasrestaurant.com for current offerings. We offer live entertainment in the Plaza Pub or Boardwalk Patio! Call for schedule and join us!

a sampling of
Dinner

Crab Cakes

Eastern Shore-style lump crab cakes, red-skinned mashers, French beans 32.

Roasted Duck Half

potato-apple latke, shaved Brussels sprouts, butternut squash puree, apricot demi 30.

Lemon Dill Salmon

seared salmon, risotto, butternut squash medley, lemon dill beurre blanc 28.

Tournedos Surf and Turf

tenderloin medallions, lobster, béarnaise sauce, red-skinned mashers, asparagus 39.

Seafood with Lobster Sauce

shrimp, scallops, colossal crab, butter-braised lobster, wilted greens, fresh linguine 36.

Vegan Ratatouille

zucchini, squash, roasted tomato, chayote, spinach, rice pilaf 24.

Chicken Piedmontese

boneless chicken breast, gruyere, spinach, risotto, mushrooms, sherry 25.

Cold Water Lobster Tail

10 – 12 ounce broiled lobster tail with lemon-herb compound butter, choice of two sides 49.

Veal Oscar Carbonara

scallopini veal, four cheese alfredo, prosciutto, spring peas, lump crab, fresh fettucine, asparagus 29.

a sampling of
The Plaza Pub

Margherita Flatbread

mozzarella, marinara, tomato, basil, roasted garlic oil, grilled flatbread 10.

Angus Steak Burger

Bibb lettuce, tomato, choice of two toppings, house-made potato chips 14.

Warm Soft Pretzels

with mustard sauce for dipping 8.

Vegan Sausage & Pepper Sliders

vegan sausage, peppers and marinara, mini baguette, house chips 14.

Lobster Roll Sliders

butter-braised lobster, lettuce, tomato, lemon aioli 18.

Hummus Two Ways

chick pea hummus and black bean hummus, tortilla chips, veggies 10.

Bang Bang Shrimp

half pound of lightly dusted fried shrimp tossed in sweet Thai chili sauce 11.

Blackened Shrimp Quesadilla

cheddar jack, pickled red onion, jalapenos, flour tortilla, pico de gallo 14.

Lobster, Crab and Shrimp Cocktail

jumbo shrimp, lobster claws, colossal crab, shredded lettuce, cocktail sauce 16.

Seared Pistachio Scallops

sea scallops, pistachio crust, citrus-arugula salad 13.

**Artisan Cheese / Charcuterie Board
or Oysters on the Half Shell**

daily selections ~ mkt.