

VILLAGE SQUARE RESTAURANT

◆ APPETIZERS ◆

GF OBX SEAFOOD CHOWDER – 7/10

Aubrey's "Best on the beach" Traditional creamy chowder w/ shrimp, crab & flounder

GF WARM TOMATO CAPRESE – 12

Sautéed heirloom petit tomatoes, sage, & scallion w/ a crispy polenta cake, stracciatella mozzarella and balsamic glaze

GF GENERAL TSO'S NC SHRIMP – 15

Scallions & toasted sesame

GF STRAWBERRY SPINACH SALAD – 11

Baby spinach, strawberry, pickled red onions, & warm pecan crusted goat cheese w/ balsamic vinaigrette

GF PERUVIAN TUNA CEVICHE # – 14

Sashimi grade Ahi tuna, mango, hot house cucumber, Mandarin orange & red onion marinated in an Aji Amarillo & soy dressing w/ wonton crisps

GF MIXED GREEN SALAD – 11

Baby field greens, cherry tomato, red onion, cucumber, walnuts & blue cheese w/ green goddess dressing

GF V2'S CHOPPED SALAD – 12

Iceberg lettuce, cherry tomatoes, bacon, blue cheese crumbles, corn & Parmesan cheese w/ ranch dressing

GF ½ DOZEN CHINCOTEAGUE OYSTERS ON THE HALF SHELL

Raw 14, Rockefeller 16 or Motoyaki 16

GF CHEF SELECT OYSTERS – 18

Oysters of the day, served with mignonette and cocktail sauce

◆ SANDWICHES ◆

GF BBQ HAWAIIAN BURGER – 20

10 oz. house ground filet tip burger w/ Havarti cheese, grilled pineapple, brown sugar bacon & BBQ sauce on a toasted Kaiser bun w/ fries

GF ATLANTIC HALIBUT BURGER – 18

Atlantic Halibut, arugula, pickled red onion, avocado, chipotle aioli on a toasted Kaiser bun w/ fries

GF LOBSTER ROLL – 27

Maine lobster salad, toasted bun w/ fries

◆ ENTRÉES ◆

GF FILET MIGNON # – 48

Grilled 8 oz - 30 day aged Braveheart Black Angus tenderloin w/ roasted garlic Yukon gold mashed potatoes, veg du jour with Cabernet demi glace

GF BLACKENED SHRIMP & GRITS – 24

Fresh NC Shrimp over Byrd Mill stone ground cheddar grits, slow braised collard greens & charred scallion remoulade

GF SANTORINI LAMB KEBABS – 26

Basmati rice with parsley and lemon, marinated grape leave dolmas, sautéed Mediterranean vegetable medley, pita bread & tzatziki sauce

GF PAN ROASTED DIVER SCALLOPS – 30

Day boat New England scallops w/ Sweet corn puree, roasted fingerling potatoes, sautéed asparagus & a blistered cherry tomato & tarragon butter

GF CHICKEN GRENOBLOISE – 23

Pan roasted Pennsylvania Dutch chicken breast w/ roasted tomato risotto, wilted spinach & a browned butter, lemon & caper pan sauce

GF SWEET CHILI GLAZED SALMON – 26

Pan seared Camanchaca salmon filet, jasmine rice, Laotian green papaya salad & wilted bok choy w/ sweet chili glaze

GF SEARED HERITAGE PORK CHOP – 23

Bone-in pork chop w/ potatoes au Gratin, sautéed asparagus & Whitehall Farms oyster mushroom and Dijon mustard cream sauce

GF PAN SEARED BLACK BASS – 28

Line caught Ocean City black bass, purple forbidden rice, sautéed asparagus w/ a pineapple & tomato salsa

ADD TO ANY ENTRÉE OR SALAD

Sautéed Shrimp- 12

Seared Salmon Filet- 14

Seared Scallops- 18

**FIRST BASKET OF BREAD IS
COMPLIMENTARY UPON REQUEST. ALL
ADDITIONAL BASKETS WILL BE A \$3.00
CHARGE FOR 4 PIECES**

\$2 ON ALL MODIFICATIONS/SUBSTITUTION

**ON PARTIES OF 6 OR MORE WE RESPECTFULLY ADD A
20% GRATUITY**

THE VIRGINIA DEPARTMENT OF HEALTH WARNS
THAT RAW OR UNDERCOOKED FOODS MAY INCREASE
THE RISK OF FOODBORNE ILLNESS

~WE FRY IN TALLOW

☞ GF GLUTEN FREE OR CAN BE MADE GLUTEN FREE ☜