

Tacos 9.00

2 per order

Chorizo Tacos

Chorizo sausage served with mozzarella cheese, roasted red peppers, sauteed onions, pico de gallo and a medley of mixed vegetables.

Shrimp Tacos

Fried shrimp tossed in Rappahannock sauce. Served with smoked mozzarella cheese, pico de gallo and a medley of mixed vegetables.

Duck Tacos

Searched duck breast served with Asian vegetables, crispy rice noodles and a sweet plum aioli.

Fish Tacos

Blackened fresh fish served with pico de gallo and a medley of vegetables.

“Appetizers”

🌱 Seafood Bar*

(Raw or Steamed)

Blue Point Oysters - MP

Big Island Oysters - MP

Cherry Stone Clams - MP

*(prices may vary from item to item
and are based on their availability)*

Philly Roll

Crispy fried eggrolls stuffed with shaved ribeye steak, sautéed onions and American cheese. Served with a scallion cheese sauce for dipping.

8.50

Rappahanock Shrimp

Fried shrimp tossed in a spicy Rappahanock and lime aioli with chives.

10.00

Baked Brie

A wheel of baked brie cheese topped with caramelized apples and toasted almonds. Served with toasted crostinis.

10.00

Spinach and Crab Dip

Baked cream cheese blended with fresh spinach and lump crab meat.

Served with toast points.

10.00

Calamari

Lightly dusted calamari and banana peppers fried crispy. Served with marinara and crushed red pepper.

9.75

Garlic Clams

Fresh local cherry stone clams sauteed with white wine, butter, garlic, chopped parsley and crushed red pepper. Served with toast points.

11.00

Chicken Lettuce Wraps

Chicken breast blended with shitake mushrooms, water chestnuts, bamboo shoots, red peppers and red onions in an Asian sauce. Served with iceberg lettuce, sweet chili sauce and rice noodles.

9.00

🌱 *Gluten Free*

**Pork, Oysters, Scallops, Duck, Lamb, Eggs, Tuna, Salmon, Clams and Burgers are cooked to order or served raw. Consumption of raw or undercooked foods of animal origin such as ground beef, eggs, fish, meat and shellfish may result in an increased risk of food born illness.*

At Center Street Grill we take pride in the quality of our food. We utilize local produce, seafood and proteins that are delivered fresh daily. We make all of our items from scratch which includes cutting all of our meats and seafood by hand. Your satisfaction and enjoyment is what we thrive for. Enjoy!

“Homemade Soups”

Our Chef prepares two selections daily.

Cup 4.50 Bowl 5.50

“Starter Salads”

GF House Salad

Mixed greens topped with cherry tomatoes, cucumbers and sliced red onions. Served with your choice of dressing.

6.00

Traditional Caesar Salad

Chopped romaine lettuce tossed in our “Homemade” Caesar dressing**, topped with shredded Parmesan cheese and croutons.

6.00

GF Spinach Salad

Fresh baby spinach topped with sliced mushrooms, red onions and a hard boiled egg. Served with a warm bacon and Dijon vinaigrette.

6.00

“Entree Salads”

GF Bistro Steak Salad

Mixed field greens tossed in a balsamic vinaigrette and topped with sirloin steak, roasted red peppers, corn, cherry tomatoes, blue cheese crumbles, diced red onion and cucumbers.

14.00

Chopped Chicken Salad

Romaine and Iceberg lettuce tossed with homemade ranch dressing, tomatoes, cucumbers, red onion, chopped egg and bacon. Served with grilled chicken breast.

14.00

GF Blackened Salmon Salad

Spinach tossed with a bacon dijon vinaigrette, topped with feta cheese, cranberries, red onions and cherry tomatoes. Served with fresh blackened salmon.

15.00

GF Gluten Free

**Our “Homemade” Caesar dressing is made with raw eggs.

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“Center Street Burgers”

Bacon Cheeseburger Deluxe*

A 1/2 lb. serving of grilled ground Black Angus, topped with American cheese and bacon.
Served on a sesame Kaiser roll with lettuce, tomato, onion, pickle spear and fries.

12.00

Center Street Grill Burger*

Build your own burger. Each topping adds an additional .50, Bacon adds 1.00

Toppings: Cheddar, American, Swiss, Colby Jack, sautéed onions, mushrooms, roasted red peppers,
jalapeno peppers, BBQ sauce, teriyaki sauce

Served on a Kaiser roll with lettuce, tomato, onion, pickle spear and fries.

starting at 10.50

“Sandwiches”

French Dip

Thinly sliced steak served on a baguette and topped with sautéed onions and provolone cheese.

Served with french fries and a mushroom jus for dipping.

9.75

Portabella Mushroom Sandwich

Grilled Portabella mushroom topped with caramelized onions, sautéed spinach and Feta cheese with a sun dried tomato aioli. Served on brioche with sweet potato wedges.

12.50

Smoked Turkey Sandwich

Smoked turkey breast topped with bacon, brie cheese, arugula, tomatoes, red onion
and a honey mustard sauce. Served on a bavarian pretzel roll with french fries.

12.00

Po Boy Sandwich

Cajun shrimp or oysters topped with lettuce and tomatoes and a remoulade sauce.

Served on a baguette with french fries.

13.00

Chicken Salad Sandwich

Oven roasted chicken breast diced and mixed with a lemon dressing, smoked gouda,
pecans, onions and celery. Served on a warm brioche with fresh fruit.

9.75

House Smoked North Carolina BBQ

Slow smoked pork BBQ tossed in our North Carolina style BBQ sauce.

Served on a sesame Kaiser roll with sides of slaw and french fries.

9.25

Colby Chicken Sandwich

Grilled chicken breast topped with Colby Jack cheese, bacon, arugula, tomatoes
and a roasted red pepper aioli. Served on brioche with fries.

12.00

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“Entrees”

Garden Pasta

Wild mushrooms, roasted red peppers, cherry tomatoes, corn and spinach tossed in olive oil and garlic. Served with tomato fettucine.

19.00

Seafood Fra Diavolo*

Fresh shrimp, clams and scallops sautéed in a spicy tomato and herb sauce. Served over bucatini pasta.

23.00

Shrimp and Grits

Shrimp, scallions, tomatoes and mushrooms sautéed in a garlic-chive butter sauce. Served over creamy three cheese and bacon grits.

19.00

Atlantic Salmon*

Fresh Atlantic salmon topped with a sweet chili teriyaki sauce. Served with a ginger scallion jasmine rice and seasonal vegetables.

18.00

GF Pork Tenderloin*

Herb crusted pork tenderloin topped with an apple and port wine reduction. Served with garlic mashed potatoes and seasonal vegetables.

21.00

GF Sirloin Steak*

Grilled sirloin steak topped with a fresh herb & garlic butter and sautéed onions. Served with buttermilk mashed potatoes and seasonal vegetables.

19.00

Chicken Florentine

Grilled chicken breast with a sauté of spinach, sun dried tomatoes, peas and pancetta in a parmesan cream sauce. Served with penne pasta.

19.00

GF Hawaiian Snapper*

Pan seared Hawaiian Snapper with a stir fry of garden vegetables and a lemon parsley oil. Served with cranberry ginger scallion rice and seasonal vegetables.

20.00

GF *Gluten Free*

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“Desserts”

Bread Pudding

Pan grilled bread pudding layered with Bananas Foster and caramel sauce. Topped with our homemade whipped cream.

6.50

Hot Apple Pie

A slice of our homemade apple pie, served hot on a cast iron skillet with caramel sauce.

6.50

Chef’s Cheesecake

Ask your server about today’s flavor.

7.00

Crème Brulee

Homemade crème brulee and the flavor changes daily.

7.50

Seasonal Fruit Sorbet

Homemade seasonal fruit sorbet.

5.50

Key Lime Pie

The traditional favorite made with Nellie and Joe’s key lime juice. Garnished simply with lime twist and homemade whipped cream.

6.00

Vanilla Bean Ice Cream

Two generous scoops of the creamy goodness. Topped with caramel or chocolate or both.

4.00

Toffaccino Ice Cream Cake

Cappuccino Ice Cream blended with homemade chocolate cashew toffee.

6.50

Chocolate Espresso Tort

Rich flourless chocolate tort with a hint of espresso and chocolate ganache. Garnished with creme anglaise and whipped cream.

7.00

“Bottomless Beverages”

Coke, Diet Coke, Sprite, Fruit Punch, Ginger Ale, Orange Soda, Root Beer, Ice Tea

2.50

Homemade Lemonade

3.25

Freshly Brewed Coffee

2.00

Gourmet Hot Tea

2.00

For parties of six (6) or more a suggested gratuity of 20% will be applied

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