

Magnolia's elegant
Banquet Facility can
accommodate up to
170 guests.

Please call 302-539-5671

Soups

Seafood Chowder

Shrimp, scallops, clams &
vegetables. A classic. 6.99



Cream of Crab

Lump crab meat, butter, sherry and
cream. One-of-a-kind taste! Simply
the best. 8.99

Md. Vegetable Crab 7.99

Appetizers



Amazing Crab Dip for 2

Our classic recipe - a blend of lump
crab & cheddar cheese. 11.99

Firecracker Shrimp

Ale-battered shrimp drenched in buffalo sauce,
served with Bleu Cheese. 8.99

Potato Skins

Jumbo bakers stuffed with crisp bacon & cheddar
cheese. Served with sour cream. 6.99

Roasted Portabella Mushroom

Unique! Baked with Feta Cheese, garlic,
red peppers & french bread. 8.49

Mag's Buffalo Wings

Served with celery & blue cheese.
(9) 8.99 (18) 15.99

Johnny Blue Mussels

In a savory brew of extra virgin olive oil, white
wine, garlic and herbs. Great portion. 8.99

Jumbo Steamed Shrimp

Seasoned with Old Bay.
Half Pound 10.99

Mozzarella Sticks (6)

7.99

Loaded Nachos!

Crispy tortilla chips smothered in cheddar
cheese, topped with black olives, jalapeños,
diced tomatoes, red onion, sour cream & salsa.
8.99 Add chicken 4.99



Oysters Rockefeller (5)

Blue point oysters topped with spinach,
bacon and parmesan cheese. Wow! 11.99



Blackened Tuna Skewers

Little sushi-style nibbles cooked to perfection &
served with Hawaiian BBQ sauce. Enough for two!
11.99

Clams Casino (6)

The talk of the Eastern Shore. 9.99

Baked Brie Wheel

Topped with walnut-infused honey. Served
with french bread. Plenty for one, but enough
to share. 9.49

Blue Point (Long Island) Oysters On the Half Shell (6) 11.99

Seafood Skins

Potato skins stuffed with shrimp, crab, scallops in a
Mornay sauce, topped with melted cheddar. 10.99

Crispy Calamari

Lightly dusted in house, flash fried, served
with marinara sauce. 8.99



Entrée Selections

Magnolia's entrées are served with homemade rolls, vegetables & starch of the day.

Add a tossed salad for 4.49 Add a BLT Wedge for 5.99
Add Spinach Salad or Caesar Salad for 4.99



Crab Cakes*

Simply the best. Served sautéed (recommended), broiled or fried on a bed of fresh sweet corn & asparagus salsa. 24.99

Shrimp LaBella

Large gulf shrimp tossed with baby spinach, roasted red peppers, pesto, white wine, extra virgin olive oil and garlic, served over pasta. 18.99

Seafood Norfolk*

Sautéed jumbo shrimp, sea scallops lobster and lump crab in an herb butter sauce over linguine. 26.99

Sirloin and Stuffed Shrimp

An 8 oz. grilled center cut Certified Angus Beef® sirloin steak with our award-winning stuffed shrimp. 26.99

Sea Scallops

Fresh local day boat scallops broiled in butter, garlic & herbs. 22.99

Chicken Madeira

Sautéed chicken breast topped with fresh asparagus and melted fontina cheese and covered with fresh mushroom Madeira sauce. 17.99

Roasted Duck

Bone-in duck topped with a brown mushroom Madeira sauce. 24.99



Prime Rib 12 oz.

A juicy, tender portion of Certified Angus Beef®, the very finest Choice beef available. 24.99

Stuffed Shrimp Imperial*

WOW! Great Portion!

Jumbo gulf shrimp stuffed with crab imperial. 24.99

Chilean Sea Bass*

Char-grilled in a savory seafood broth with Prince Edward Island mussels & baby spinach. 23.99

BBQ Baby Back Ribs

One and a quarter pounds! Knife and Fork version, the best anywhere. Imported from Denmark. 22.99

Tilapia Magnolia

Sauteed with mushrooms, capers garlic, lemon, fresh herbs, extra virgin olive oil and white wine, topped off with shrimp. 18.99



Grilled Specialties

Chilean Sea Bass 6 oz. 18.99

Atlantic Salmon 8 oz. 19.99

Filet Mignon 8 oz. Center Cut 28.99

Chicken Breast (1) 14.99

Cold Water Lobster Tails

2 four-ounce split tails 26.99

Add Blackened 1.49
Add Hawaiian BBQ Sauce 1.99

Add Oscar Preparation 6.99
Add Grilled 4 oz. Lobster Tail 12.99



Add Jumbo Lump Crab Imperial 6.99
Add Corn/Asparagus Salsa 3.99



* Indicates a Magnolia's Local Favorite



Specialty Salads



Our dressings include Blue Cheese, Cold Bacon, Pepper Parmesan, Honey Dijon, Ranch, Caesar, Fat Free Tomato Basil or Balsamic Vinegar & 100% Sicilian Olive Oil

Caesar Salad with Chicken or Salmon

Mag's version of a classic! Have your topping grilled or blackened. 13.99

Seafood Salad

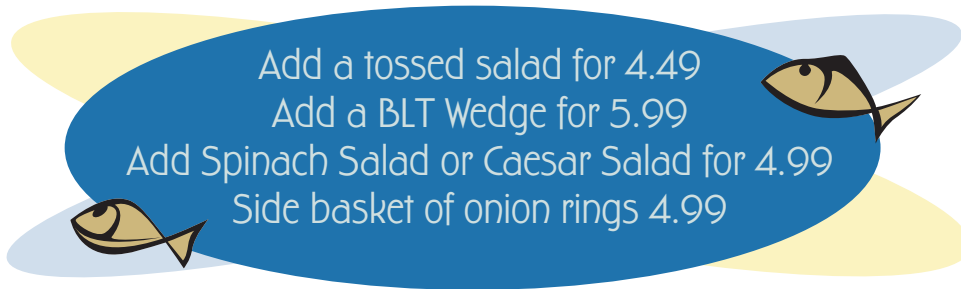
A medley of shrimp, scallops and crab on a bed of organic mixed greens with diced egg, tomato and our special tomato-basil vinaigrette. 15.99

Cobb Salad with Chicken or Salmon

A top shelf cobb salad with your grilled or blackened topping on a bed of organic mixed greens with diced egg, tomato, bacon and bleu cheese. 13.99

Lighter Side & Sandwich Platters

All served with your choice of one: fries, coleslaw or vegetable.



Add a tossed salad for 4.49
 Add a BLT Wedge for 5.99
 Add Spinach Salad or Caesar Salad for 4.99
 Side basket of onion rings 4.99

Shrimp Salad Sandwich

Magnolia's award-winning recipe, served on a whole wheat kaiser. 11.99

Super Duper Grouper Sandwich

Hand-battered & lightly fried. 13.99

Tex Mex Chicken

Grilled chicken with Monterey jack, bacon, barbecue sauce on a whole wheat kaiser. 9.99

Old Fashioned Hamburger

Charbroiled with lettuce, tomato, onion and pickles. 8.99

Crab Cake Sandwich

An Eastern Shore tradition, served on a potato roll. 14.99

Traditional Crunchy Fish & Chips

Fried Tilapia in a beer batter. Served with french fries, cole slaw, tartar sauce & malt vinegar. 15.99



Pit Beef Sandwich (WOW)

8 oz. of thinly shaved Certified Angus Beef® with horseradish sauce. Served on a whole wheat kaiser with au jus. 10.99

Black Jack Burger

8 oz. burger with Cajun spices topped with red onion and Monterey jack. 9.99

Breaded Shrimp

Served with cocktail sauce, french fries & cole slaw. 15.99

Strip Steak Special

8 oz. grilled Certified Angus Beef® sirloin with sautéed onions and mushrooms. 17.99

Magnolia's fries in Zero-Trans Fat shortening

Sandwiches are not available in second floor dining room.





Prime Time Specials

Available daily 3-6 pm

Specials served with homemade rolls, vegetable and starch of the day



Shrimp Scampi

Sautéed with garlic, white wine, olive oil, fresh parsley and tomato. Served with linguine. 13.99

BBQ Ribs - Half Rack

Knife and fork version (the best anywhere) imported from Denmark. 13.99



Sirloin Strip

8 oz. center cut Certified Angus Beef® sirloin strip steak. 15.99

Stuffed Shrimp Imperial

Gulf shrimp stuffed with crab imperial. 15.99

Meatloaf Tuscany

Beef, veal and pork with Italian spices, topped with a mushroom Madeira sauce. 13.99

Chicken Madeira

Sautéed chicken breast topped with fresh asparagus and melted fontina cheese and covered with fresh mushroom Madeira sauce. 13.99

Flash Fried Oysters (4) and Chicken Salad

The Local's Favorite. 13.99

Add a Caesar or Garden Salad for 2.99
All House Wines 3.89 per glass, daily 3-6 pm



For Your Sweet Tooth



Save some room!

Apple Walnut Cobbler

Homemade with French vanilla ice cream. 6.99

Frozen Key Lime Pie by Rhonda

Our twist on a classic is frozen in a graham cracker crust and topped with fluffy baked meringue. 5.99

Peanut Butter Pie by Rhonda

Incredible peanut butter, cream cheese & chocolate. 6.99



Colossal New York Cheesecake (wow!)

A Half pound of Brooklyn's finest. 6.99

Belgian Chocolate Cheesecake

Ultra rich chocolate cheesecake with a chocolate crumb crust. Topped with dark chocolate mousse & shaved chocolate. 6.99

Strawberry Shortcake Sundae

Homemade shortcake topped with vanilla ice cream. Plenty of strawberries & whipped cream. 6.99

Rhonda's Coconut Dream Pie

Thick rich coconut custard topped with fresh whipped cream and toasted coconut. 5.99

Our Most Popular!



Mary Lou's Homemade Mile High Pie for 2

Our answer to Baked Alaska.

Vanilla & chocolate ice cream piled high, then topped with meringue and baked to a golden brown. Served on a graham cracker crust. 7.99