

# Dinner Menu

## Fusion Restaurant & Lounge

Executive Chef Richard Mason

Southern Style Eastern Shore Cuisine

### SMALL PLATES

- Signature Chicken Wings 9  
*Served in an agave wing sauce with celery and bleu cheese*
- Artisan Meat Plate 7  
*Display of prosciutto, ghost pepper salami, soppressata and Mountain View Farm cheeses*
- Chesapeake Bay Lump Crab Cakes 13  
*With spicy roasted red pepper mustard*
- ✓ Crudit  Tray **GF** 9  
*Garden vegetables with hummus and key lime ranch dressing*
- ✓ Black Garlic Hummus 7  
*Served with pita chips*
- Sheraton Fish & Chips 10  
*Local breaded white fish served with homemade sea salt potato chips, roasted citrus and Poblano mayo*

### SOUPS/SALADS/SANDWICHES

Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Caesar  
Add Grilled Chicken, Blackened Chicken or Saut ed Shrimp for \$6  
Add Cider Plank Salmon \$7

- Atlantic She Crab Bisque 7/9  
*Served with baguette chips and pork rind crumbles*
- Homemade Chicken Noodle Soup 7/9  
*Served with baguette chips*
- Caesar Salad 9/11  
*Wood grilled hearts of romaine with herb crusted croutons, parmesan cheese and baguette chips*
- ✓ Quinoa and Roasted Beet Salad 7/10  
*With diced avocados on flat bread*
- ✓ Chef's Chopped Salad **GF** 5/7  
*Romaine lettuce, tomatoes, red onions, julienne cucumbers and edamame*

Sandwiches served with House-Cut Fries, Side House Salad or Cup of Soup du Jour ~ **Gluten free** bread available upon request

- Cowboy Burger\* 12  
*Topped with a Portobello mushroom, fried egg, onion rings, cheddar cheese, cilantro mayo, lettuce and tomato*
- Fusion Grilled Cheese 7  
*House smoked bacon, smoked gouda, provolone and pepper jack on thick cut rye bread*
- Turkey Club Wrap 9  
*Turkey, pepper bacon, lettuce, tomato, avocado and Swiss cheese with cilantro mayo on a whole wheat tortilla*

### OYSTERS

Locally Harvested ~ Seasonal availability

- James River\* 1.75 EA  
*Served with a house made beet mignonette*
- Lynnhaven River 1.75 EA  
*Topped with grilled kale tapenade and parmesan cheese*
- Chesapeake Bay\* 2 EA  
*Dressed with a roasted bell pepper horseradish mustard*



We are a proud partner of the Sensible Seafood Program helping to protect our oceans and support sustainable fisheries. Choosing a sensible seafood dish supports local fisheries and offers additional benefits to preserving marine ecosystems.

### ENTR ES

Locally sourced produce, meats and seafood

- Outlaw Chicken **GF** 19  
*Served with thyme au jus, wild local mushrooms and creamy wild Yukon golden mashed potatoes*
- Local Grass Fed Beef Steak\* **GF** 30  
*Cooked to your specification with duck fat confit potatoes, thyme demi glaze and wild local mushrooms*
- Fried Smithfield Pork Chop 24  
*Side of grass root gumbo with Surry Virginia ham*
- North Carolina BBQ Ribs **GF** 24  
*Served with stout pork and beans, mango BBQ sauce and coconut rice*
- ✓ Southern Three Bean Chili **GF** 18  
*Grilled bread on side*
- Local Fisherman's Bowl 26  
*Carolina blue point mussels, local tiger shrimp, capers and local sweet potato dumplings in a rich tomato fish broth with grilled sourdough bread on the side*
- Wood Fire Grilled Shrimp & Grits **GF** 26  
*Asiago creamed grits in a roasted citrus butter served with charred asparagus*
- House Smoked Yellow Fin Tuna\* **GF** 27  
*Topped with blue crab butter on creamy coconut rice with a carrot arugula salad*
- Sheraton Seared Scallops **GF** 26  
*Served over arugula with roasted corn and black bean salsa, crunchy granola with a roasted apple vinaigrette*

**GF** - We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

✓ - Vegetarian

\*These items are offered raw and/or cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.