



Lunch Menu

Fusion Restaurant & Lounge

Executive Chef Richard Mason

Southern Style Eastern Shore Cuisine

SMALL PLATES

Signature Chicken Wings	9
<i>Served in an agave wing sauce with celery and bleu cheese</i>	
Chesapeake Crab & Black Bean Queso	9
<i>Served with baguette chips</i>	
Loaded BBQ Chicken Nachos	9
<i>All natural chicken, tomatoes, scallions, jalapeños, black olives, local craft beer cheese sauce, guacamole, sour cream and shredded lettuce</i>	
✓ Crudité Tray GF	9
<i>Garden vegetables with hummus and key lime ranch dressing</i>	
✓ Black Garlic Hummus	7
<i>Served with pita chips</i>	
Sheraton Seafood Sampler	11
<i>Coconut shrimp, crab cake and local fried green tomato</i>	

SIGNATURE WRAPS AND SANDWICHES

*Served with House-Cut Fries, Side House Salad or Cup of the Soup of the Day
Gluten free bread and pasta available upon request*

✓ Vegetable Panini	10
<i>Local grilled zucchini, bell peppers & eggplant, onions, pepper jack cheese and basil pesto on toasted focaccia bread</i>	
Turkey Club Wrap	9
<i>With pepper bacon, lettuce, tomato, avocado, Swiss cheese and cilantro mayo on a whole wheat tortilla</i>	
Grilled Blackened Ahi Tuna Wrap*	12
<i>Medium rare with lettuce, tomato, Wasabi honey mustard on wheat tortilla *House Favorite</i>	
Fried Cat-Fish Po Boy*	10
<i>Topped with coleslaw, pickled red onions, smoked tomato aioli on a hoagie roll</i>	
Fish Tacos*	9
<i>Chopped grilled Mahi-Mahi and Tuna served with roasted pineapple Pico De Gallo and pickle onions</i>	
Cowboy Burger*	12
<i>Topped with Portobello mushroom, fried egg, onion rings, cheddar cheese, cilantro mayo, lettuce and tomato</i>	
Signature Chicken Sandwich*	10
<i>Grilled chicken breast, roasted red peppers, mozzarella cheese, spinach, cilantro mayo, lettuce and tomato on fresh Italian bread</i>	
Fusion Grilled Cheese	7
<i>House smoked bacon, smoked gouda, provolone and pepper jack cheese on thick cut rye bread</i>	
Pasta Carbonara	12
<i>Linguine pasta tossed with grilled chicken, green peas, chopped bacon, caramelized onions and roasted peppers finished with a sunny side up egg</i>	

FEATURED SOUPS

Atlantic She Crab Bisque	7/9
<i>Served with baguette chips and pork rind crumbles</i>	
Soup du Jour	5/7
<i>Served with baguette chips</i>	
Homemade Chicken Noodle Soup	7/9
<i>Served with baguette chips</i>	

FROM THE GARDEN

Balsamic Vinaigrette, Raspberry Vinaigrette, Lemon vinaigrette, Ranch, Caesar

Add Grilled Chicken, Blackened Chicken or Sautéed Shrimp for \$6

Add Cider Plank Salmon for \$7

Orchard Salad GF	7/9
<i>Baby kale, mixed greens, Applewood smoked bacon, seasonal apple, sharp cheddar, toasted almonds, and dried cranberries</i>	
Hearty Cobb Salad GF	7/9
<i>Hickory smoked bacon, gorgonzola cheese, avocado, tomatoes, and eggs</i>	
✓ Mediterranean Salad GF	7/9
<i>Romaine & Iceberg lettuce, tomatoes, Kalamata olives, chickpeas, red onions, and feta cheese</i>	
✓ Chef's Chopped Salad GF	5/7
<i>Romaine lettuce, tomatoes, red onions, julienne cucumbers, and edamame</i>	

DRINKS

Starbucks® Coffee	3
<i>Regular or decaffeinated</i>	
Cappuccino	6
<i>Assorted flavors</i>	
Latte	6
<i>Assorted flavors</i>	
Espresso	3.5
Assorted Hot Tazo® Teas	3
Assorted Sodas	3
Iced Tea	3
Juices	3
<i>Orange, Apple, V8, Pineapple, Grapefruit or Cranberry</i>	
Milk	1.5
<i>Whole, Nonfat, 2%, Chocolate or Soy</i>	



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.

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.