

“Baltimore City” Menu

City Menu - Baltimore/Chesapeake Bay

Cast your imagination back to the early 17th century when - guided only by the aerial ballet of the stars - the first European wind-thrust galleons of hardy colonists, religious utopians and economic opportunists churned across the Atlantic to drop anchor in the drowned river valleys and inlets of the Chesapeake Bay.

They found a land rich with loamy soil, woodlands teeming with game and a sea abundant with fish and water fowl. Assateague, Susquehannock and Powhatan tribes had farmed and hunted in the region for centuries, and had harvested the Bay's crabs, scallops, oysters, and myriad species of fish. With the arrival of the Europeans and the spices they brought from their far flung travels, the cuisine of the region began to morph into the gastronomical bounty we recognize today - rich in seafood, piquant spices, and with a dash of Afro-Caribbean flavor.

In a way, the cuisine of the Chesapeake Bay reflects the evolution of many regional cuisines. Everyone passing through has left their stamp on it - from the original Native Americans, to the Catholic settlers of Baltimore, to the African slaves hired to work the tobacco plantations, to further European emigration of Irish, Poles and Italians. This unique amalgam of culture, geography and history has created a riparian cuisine that is diverse and instantly recognizable.

Oscar's of St. James is proud to present this City Menu, which reflects the best of the region. Each dish has been thoughtfully and carefully selected to treat you, the armchair gourmet traveler, to the finest tastes of the region. Let the chef's Jumbo Lump Crab Cake transport you to the finest seafront taverns of Old Town Alexandria. Close your eyes and picture a sandy bay cove picnic as you tuck into our Crispy Skinned Rockfish. Imagine a lazy, dusky summer evening on the veranda, crickets and cicadas chorusing as you savor a Summer Creamsicle. Enjoy!