



DINNER AT VICTORY

SHARABLES

VICTORY SHRIMP - \$18
Deep Fried Jumbo Shrimp*
Victory Sauce & Toasted Sesame Seeds

MAMBO WINGS - \$16
Crispy Marinated Wings* with
Julienne Carrots Mambo Drizzle

CRAB FRIES - \$21
House Cut Fries
Creole Crab Sauce & Cajun Aioli

STEAK EGGROLLS - \$18
Shaved Ribeye* & Mozzarella
Sweet Thai Chili Sauce

JERK WINGS - \$16
Grilled Marinated Wings*
Sweet & Spicy Glaze
Toasted Sesame Seeds

LOBSTER TACOS - \$23
Butter Poached Lobster
Cilantro Lime Slaw

MARYLAND CRAB CAKE - \$24
Jumbo Lump Crab
Chesapeake Aioli

OXTAIL BIRRIA QUESADILLAS - \$23
Oxtail Consommé
Served with Spicy Mayo

SALADS

THE V CAESAR - \$12
Romaine
Garlic Herb Croutons, Shaved Parm
Tossed in Caesar Dressing

VICTORY SALAD - \$14
Spring Mix, Cherry Tomatoes,
Cucumbers, Red Onions
Feta, Victory Vinaigrette

CHOPPED SALAD - \$16
Chopped Romaine, Heirloom Tomatoes
Egg, Bacon, Shaved Parm
Buttermilk Garlic Dressing

SALAD UPGRADES

Grilled Salmon* - \$16 | Lobster Tail* - \$21 | Grilled Shrimp* - \$14
Jerk Chicken* - \$11 | Grilled Chicken* - \$11

SIGNATURES

SEAFOOD ALFREDO - \$42
Jumbo Shrimp*,
Lobster and Spinach
Tossed in a Creamy Cajun Sauce

CREOLE CRAB SALMON - \$40
Our Famous, Pan Seared Salmon* Topped with Creole Crab
Sauce & Paired with Asparagus and Fried Rice

LOBSTER FRIED RICE - \$46
Deep Fried Lobster Tail
Chopped Lobster
Fried Rice, Spicy Aioli

COMPOSITIONS

SEAFOOD LASAGNA - \$44
Lobster* and Jumbo Lump Crab
Red Pepper Pesto
Fried Basil

BRAISED OXTAIL - \$38
Sticky Gravy
Crispy Brussels
Roasted Garlic Mash

CHICKEN ROSÉA - \$35
Sautéed Chicken Breast, Mashed Potatoes
Ace of Spades Rosé Pan Sauce & Baby Bella Mushrooms

A LA CARTE

LAMB CHOPS* - \$38
House Made Chimichurri
Micro Cilantro

HAWAIIAN RIBEYE* - \$42
Bone-In Ribeye with Hawaiian Compound Butter
Toasted Sesame Seeds

SOUTHERN FRIED FISH* - \$22
House Breaded Catfish
Chesapeake Aioli

SOUTHERN FRIED CHICKEN* - \$20
House Recipe Crispy Chicken
Mambo Sauce

SIDES

House Cut Fries - \$10
Roasted Garlic Mash - \$10
Victory Mac & Cheese - \$14
Seafood Mac & Cheese - \$24

Vegetable Fried Rice - \$12
Lobster Fried Rice - \$20
Side Salad - 8

Grilled Asparagus - \$12
Sautéed Spinach - \$10
Collard Greens - \$12
Crispy Brussel Sprouts - \$10

COMPLIMENTS

Garlic Butter Crab - \$16
Garlic Butter Shrimp - \$14
Garlic Butter Lobster Tail - \$21

Victory Sauce - \$4
Mambo Sauce - \$4
Spicy Aioli - \$4
Cajun Remoulade - \$4

Chimichurri - \$6
Garlic Butter - \$6
House Compound Butter - \$6

DESSERTS

Chef's Choice Cheesecake
\$12

D'Usse Bread Pudding
\$16

Red Velvet Pound Cake
\$14

*All Meats and Seafood are cooked to order.

*Consuming undercooked or raw beef, chicken, pork, or raw or lightly cooked seafood may increase your risk of foodborne illness.