



Robert Morris Inn

Oxford, Maryland

“Best Crab Cakes”

Rated by James Michener, author of “Chesapeake”



Morris

One of Michener’s favorite foods of the Chesapeake Bay were crab cakes. As cited from “*The Philadelphia Inquirer*” on Aug. 30, 1992, Michener said “The Maryland crab cake is one of the great dishes of the world. It’s incomparable.” The Robert Morris Inn drew national attention when a letter from Michener rated their crab cakes the best of any commercial establishment on the Eastern Shore and was published in a number of major newspapers. “I didn’t even know about it until I read it”, Ken Gibson recalled. “He certainly had the opportunity to have hundreds of crab cakes while he was here.” Michener would also recall with warm sentiment the Gibsons and their Robert Morris Inn. The friendship has stretched over time and geography. “When I was in Alaska, way up north toward the Arctic Circle, (they) airmailed us six crab cakes,” Michener said. “They had been frozen but came in at 9.3. And boy, we lived like kings. We invited in friends and had a Maryland crabfeast up there in the frozen north.”

In the fall of 2003, the Gibsons and their Robert Morris Inn decided to offer nationwide shipping of crab cakes. They have even kicked it up a notch, shipping fresh crab cakes, not frozen. The Robert Morris Inn is working hard to provide the best crab cakes from Oxford, Maryland to across the USA. In the July 2004 issue of “*Soundings The Nation’s Boating Newspaper*”, the Robert Morris Inn was awarded the honor of best crab cake in Cruiser’s Choice: Best Of The Best. A tradition of quality continues; 2007 marks the 37th year of Inn ownership and management with the Gibson family. The Robert Morris Inn’s Crab Cakes are “Better than Lobster.”™

Great Gift Ideas!

“Best Crab Cakes” Overnight — We ship crab cakes nationwide April through Christmas. The Inn buys pure blue lump backfin crabmeat — never imported.
BestCrabCakes.com 1-866-MICHENER

“Best Crab Cakes” To Go — From 30 minutes to 30 hours we can pack them accordingly. Please place your order with the server or the front desk.

Robert Morris Inn Gift Certificates can be used nationwide and delivered nationwide! Redeem for crab cakes shipped, waterfront lodging and dining. Available at the front desk and year round at BestGiftCertificates.com or by phone.

James Michener’s “Chesapeake” can be purchased at the front desk along with other Eastern Shore gifts displayed in the foyer. It was at the Robert Morris Inn’s tavern that Michener came to write his original outline for “Chesapeake.”

Water Served Upon Request

Non-Smoking Inn

Inform Us of Food Allergies

Credit Cards Honored: Visa and Master Card

(Parties of eight or more —
One check plus 20% gratuity.)

Special Drinks

- “CAPTAIN BILL” — Mixture of Fruit Juices with Sprite 3.50
- “OXFORD COOLER” — Apricot Brandy, Cherry Brandy, Lime Juice and Grenadine 6.75
- “ROBERT MORRIS SOUR” — Two ounces of Whiskey, Lemon Juice and Our Unique Sour Mix 6.75
- “SEVENTEEN TEN” — A very unique mixture of Amber Rum and several fruit juices 8.25

Ale & Beer on Draft

Domestic and Imported Beer by the Bottle

Wine by the Glass

Non-Alcoholic Beer & Wine

Spring & Sparkling Water

MORE GIFTS



Souvenir “1710” Crested Colonial Squall Glass



Souvenir “Morris” Crested Horn Mug

Visit Wendy’s Corner Cabinet located in the foyer.

LUNCH

Bill of FARE

Welcome,

The Innkeepers invite you to comment on the food, spirits and service. Being an historic country inn, it is our intention to provide an atmosphere of caring . . . caring consistently in the way we serve you and the food served to you. We appreciate your being here and we wish to make this visit your most pleasant.

The Innkeepers

Appetizers

BAKED "MINI" CRAB CAKE (House Specialty)	6.50
FRIED SHRIMP / FRIED SCALLOPS	8.75
FRIED SEAFOOD SAMPLER (Shrimp, Sea Scallops, and Clams)	9.75
BAKED SEAFOOD "AU GRATIN" CAKE (House Specialty)	11.95
CRAB CAKE - THE OXFORD WAY (House Specialty)	12.95
THE "MORRIS" CRAB CAKE (House Specialty)	12.95
SOUP OF THE DAY	Priced Daily
CRAB SOUP (House Specialty) Tomato Base - mildly spicy	5.25 & 8.50
HOMEMADE FRIED ONION RINGS (House Specialty)	3.75 / 7.50
FRESH CUT "CHESAPEAKE" FRIES (House Specialty)	3.75 / 7.50
COMBO BASKET ("Chesapeake" Fries and Onion Rings)	7.50

Salads

<i>Low-Cal Vinaigrette</i> <i>Low-Cal Thousand Island, Low-Cal Italian,</i> <i>House Italian, House Ranch, and</i> <i>House Bleu Cheese</i> (Bleu Cheese - .50 extra)	
THE INN SALAD	6.50
CHESAPEAKE FRIED POTATO SALAD	9.50
(Tossed greens and tomato topped with fresh cut Chesapeake fries, ranch dressing)	
CHEF'S SALAD BOWL (Turkey, ham, Swiss cheese, American cheese, assorted lettuce, egg, and tomato)	9.95
FISHERMAN'S SALAD BOWL (Crab, shrimp, assorted lettuce, egg and tomato)	12.95

From Our Sandwich Board

(Turn Any Grilled Into A Reuben 50¢ extra)

GRILLED TURKEY SWISS	7.25
GRILLED HAM & CHEESE	7.25
GRILLED HAM & TURKEY	7.25
GRILLED "HOT" CLUB	8.75
(Ham, turkey, tomato, cole slaw, Bar-BQ sauce, bacon on rye)	
CLUB SANDWICH	8.75
HAM & CHEESE SANDWICH	6.75
SLICED TURKEY BREAST SANDWICH	6.75
HAM AND TURKEY SANDWICH	6.75
<i>All of our sandwiches are made with your choice of White, Rye, or Wheat Bread and garnished with Pickles and Potato Chips</i>	

Did You Know?

The Robert Morris Inn buys only the best available pure blue lump backfin crabmeat—never imported.

Each crab has just two pieces of lump backfin. It takes thirty good-size crabs to make one pound of lump backfin. Because of limited supply and high demand, lump backfin crabmeat is very expensive.

30 Crabs = 1 pound of lump Backfin

What is the price of 1 pound of lump backfin this week? (answer: ask your server)

Fine Lodging
Executive Conferences
Small Waterfront
Weddings

SELECT REGISTRY™
DISTINGUISHED INNS OF NORTH AMERICA

Group Luncheons
Sunday Shore Platters
We Ship Nationwide

LUNCH

“Experience a Tradition of Quality”

James A Michener, author of Chesapeake, said, “I go to the Robert Morris Inn frequently for their great crab cakes . . . raise a glass of beer in memory of an old-timer who enjoyed the place very much.”

Seafood Delicacies

Luncheon Platters are served with a choice of two vegetables:
cole slaw, apple sauce, french fries, or vegetable of the day

THE “OXFORD” CRAB CAKE - The Oxford Way (<i>House Specialty</i>) Lump backfin crabmeat combined with our own special seasonings. Lightly breaded and fried.	Plain or Sandwich 15.50
THE “MORRIS” CRAB CAKE (<i>House Specialty</i>) (<i>We Ship Nationwide</i>) Lump backfin crabmeat combined with our own special seasonings. Oven baked served golden brown without the breading.	Plain or Sandwich 15.50
CRAB CAKE PLATTER (<i>“Morris” Crab Cake and “Oxford” Crab Cake</i>)	28.50
BAKED SEAFOOD “AU GRATIN” CAKE (<i>House Specialty</i>) Crab and Shrimp combined with Monterey Jack cheese, cheddar cheese, and our own special seasonings. Oven Baked.	Plain or Sandwich 14.50
BAKED COMBO PLATTER (<i>“Morris” Crab Cake and Seafood “Au Gratin” Cake</i>)	27.50
BROILED SEA SCALLOPS / FRIED SEA SCALLOPS	11.25
FRIED SHRIMP	11.25
FRIED SEAFOOD SAMPLER (Shrimp, Sea Scallops, and Clams)	12.25

From Our Broiler & Char Grill

Food Safety Requirements: All Burgers Must Be Cooked Medium or Above
 (“Consuming raw or undercooked animal foods may increase your risk of
contracting a foodborne illness, especially if you have certain medical conditions”.)

SEAFOOD “AU GRATIN” BURGER

(House Specialty)

7 oz. of Angus topped with

Crab, Shrimp, Monterey Jack, and Cheddar Cheese

Served on a Toasted English Muffin 12.50 (with Chicken Breast 11.50)

ENGLISH BURGER

(House Specialty)

7 oz. of Angus topped with Cheddar Cheese and Bacon

Served on a Toasted English Muffin 9.75 (with Chicken Breast 8.75)

ANGUS BURGER 8.75 GRILLED CHICKEN BREAST 7.75

Adding cheese, bacon, mushrooms, or onions - 50¢ each

“CENTER CUT” FILET MIGNON (6 oz.) 19.50

PLAIN OMELETTE 7.50 CRAB OMELETTE 14.00

Adding: cheese, ham, bacon, mushrooms, tomatoes, onions or green pepper

One item \$1.00 — Two or more 50¢ each

Children's Menu

(Under 12 Years)

All Children's Items served with Vegetable and Beverage

Hamburger 5.75 Cheeseburger 6.25 Grilled Cheese 5.00

Fried Clams 5.50 Peanut Butter and Jelly 4.50

Fried Shrimp 6.75 Fried Chicken Tenders 5.75

“We Ship Nationwide”

BestCrabCakes.com

Quality Is Our Signature

(over)

History and Interesting Facts about the Inn

(Souvenir History Card Available — Ask Your Server)

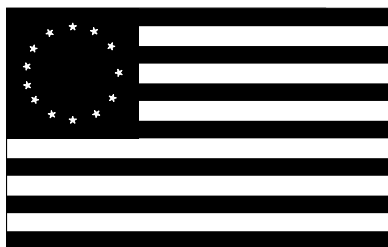
The Robert Morris Inn is a tribute to the architectural beauty of the 18th century. It was built prior to 1710 by ships' carpenters with wooden pegged paneling, ships nails and hand hewn beams. In 1730 an English trading company bought the house as a residence for Robert Morris who represented the firm's shipping business interests in Oxford.

Robert Morris moved from England to Oxford in 1738 and achieved a considerable reputation for himself and his firm. His son, Robert Jr., joined him in 1747 at the age of 13 and lived in Oxford before being apprenticed to a mercantile firm in Philadelphia. Robert Morris, Sr., died in 1750 as the result of an ironic accident; wadding from a ship's gun being fired in his honor struck his arm and proved fatal.

At the outbreak of the American Revolution, Robert Morris, Jr., was made partner in the Philadelphia firm he had joined as a boy. When few would risk money on a new concept of the United States, he used his entire savings to help finance the Continental Army and became a close friend of George Washington, who depended on him to direct the financing of the war.

Robert Morris, Jr. is known primarily by his title "The Financier of the American Revolution," a reference both to his position as Superintendent of Finance of the United States from 1781-1784 and to his general role in raising money and supplies for the Continental government. He was one of only two Founding Fathers to sign all three fundamental testaments of the American Revolution: The Declaration of Independence, The Articles of Confederation, and The United States Constitution. In the line of succession that includes Alexander Hamilton and Albert Gallatin, Morris may be considered the first of the three great treasury secretaries who laid the financial foundations of the United States.

The First American Flag accepted by Committee and adopted by Resolution of Congress June 14th 1777 as the National Standard, was made by Betsy Ross in 1776 at 239 Arch Street, Philadelphia. The secret Committee of Robert Morris Jr., Hon. George Ross, and General George Washington, called upon this Celebrated Woman, and together with her suggestions, produced our beautiful Emblem of Liberty.



The Inn has been owned and managed by Wendy and Ken Gibson since 1971. The Gibsons have two sons, Kent and Ben, who were born and raised in Oxford, and have graduated from college. In 2001, Ben started working full-time at the Inn and is learning the business. Kent lives in Baltimore and works for MetLife. Ken's brother, Jay Gibson, is the innkeeper while Wendy and Ken are "active owners". Ken's philosophy from the very beginning was to provide an atmosphere of caring . . . caring consistently in the friendly service and the quality of the food served to you.

The Gibsons are professional innkeepers and have been involved members of The Independent Innkeepers Association/Select Registry since 1971. In 1991 the Gibson family was awarded the Governor's Citation Award from the State of Maryland for excellence in hospitality. In 1995, the Inn received the Best Large Business Award from the Talbot County Chamber of Commerce. In the year 2000, the Restaurant Association of Maryland inducted the Robert Morris Inn into the Hospitality Hall of Honor. A tradition of quality continues; 2007 marks the 37th year of Inn ownership and management with the Gibsons. Employees of the Inn are valued and considered part of the Robert Morris Inn family - many have been here over twenty years. The Gibsons and their staff extend to you a warm welcome and look forward to your next return visit.



Sandaway - A Waterfront Lodge

"Come Back and Stay"

The Robert Morris Inn has a waterfront lodge called Sandaway. Many rooms offer guests private porches overlooking the beautiful Tred Avon River. It is located one block west of the Main Inn.

SmallWaterfrontWeddings.com