

APPETIZERS

CRAB DIP SERVED IN A BREAD BOULE 10

TOMATO BRUSCHETTA, FRESH TOMATOES, RED ONIONS, ROASTED GARLIC & FETA CHEESE SERVED WITH SUNDRIED TOMATO FOCACCIA & PESTO 8

WINGS: BUFFALO, BBQ, MARYLAND, JERK OR SWEET CHILI POMAGRANITE 8

CHICKEN TENDERLOINS, BBQ, JERK, HONEY MUSTARD & BUFFALO, SERVED GRILLED OR FRIED 8

HUMMUS PLATTER, TRY ALL THREE; OUR BLACK BEAN, TRADITIONAL TAHINI & OUR CHIPOTLE WHITE BEAN HUMMUS SERVED WITH GRILLED PITA 8

NACHOS: PICO DE GALLO, BLACK BEANS SALSA & A ZESTY CHEESE SAUCE 9

ADD CHICKEN 11

TUNA, SEASAME SEARED TUNA WITH A MANGO SOY GLAZE AND WASABI 10

SOUPS & SALADS

FRENCH ONION TOPPED WITH SWISS AND PROVOLONE 5

SHELLFISH BISQUE FINISHED WITH CRAB MEAT **CUP 4 BOWL 6**

WARM BACON SPINACH SALAD, CANDIED WALNUTS, CRANBERRY STILTON, HARD COOKED EGG, BACON, ONION, ROASTED RED PEPPER & A WARM BACON DIJON VINAIGRETTE 8

HOUSE SALAD, MIXED GREENS & ROMAINE, TOASTED ALMOND, STRAWBERRIES, BELL PEPPER CURLS & BALSAMIC VINAIGRETTE 7

CLASSIC CAESAR SALAD, CAESAR DRESSING, PARMESAN CRISP & CROUTONS 6

SOUTHWEST CAESAR SALAD, RANCHERO CORN SALSA, TOMATOES, CHIPOTLE DRESSING, TORTILLA STRIPS & JACK CHEESE 7

ADD GRILLED CHICKEN (4), STEAK (5), SHRIMP (6) OR CRABCAKE (7)

PIZZAS

VEGGIE, CARAMELIZED MUSHROOM, RED ONIONS, ASPARAGUS, ROASTED RED PEPPERS, PESTO SAUCE & MOZZARELLA 7

BUFFALO CHICKEN, GRILLED CHICKEN, BUFFALO MARINARA, CELERY, BLEU CHEESE CRUMBLES & SHREDDED JACK CHEESE 9

BOTTLED BEER

MILLER LITE 3.50

BUDWEISER 3.50

BUD LIGHT 3.50

COORS LIGHT 3.50

MGD 64 3.50

YUENGLING 3.50

NATTY BOH 3.50

MILLER HIGH LIFE PONIES 2

CORONA 4.50

CORONA LIGHT 4.50

RED STRIPE 4.50

BASS 4.50

DOS EQUIS 4.50

HEINEKEN LIGHT 4.50

WOODCHUCK CIDER 4.50

SAMUEL SMITH NUTBROWN ALE

OR OATMEAL STOUT 6

FOSTERS OIL CAN 7

DRAFT BEER 20 OZ.

MILLER LIGHT 4.50

LIENENKUGEL SUNSET WHEAT
5.50

BLUE MOON SEASONAL 5.50

PERONI 5.50

PILSNER URQUELL 5.50

SAM ADAMS SEASONAL 5.50

MAGIC HAT SEASONAL 5.50

NEW CASTLE 5.50

HARP 5.50

SIERRA NEVADA SEASONAL 5.50

DOGFISH 60 MINUTE IPA 6

GUINNESS 6

WHITE WINE 7

POMELO SAUV BLANC, CA
LAGARIA PINOT GRIGIO, ITALY
BEX RIESLING, GERMANY
OXFORD LANDING CHARD, CA

RED WINE 7

CONO SUR PINOT NOIR, CHILE
TEMPTATION ZINFANDEL, CA
OXFORD LANDING MERLOT, AUS
EARTHWORKS CABERNET, AUS
YALUMBA SHIRAZ, AUS



SANDWICHES (CHOICE OF FIELD GREENS OR FRIES)

DON'T KNOW REUBEN, TURKEY, CORN BEEF, SWISS, SAUERKRAUT, THOUSAND ISLAND ON ARTISAN MARBLE RYE 11

ULTIMATE GRILLED CHEESE, FOUR CHEESE W/APPLEWOOD BACON & TOMATO ON A HEARTY SOURDOUGH BREAD 7

ITALIAN PANINI, MORTADELLA, CAPOCOLO, PROSCIUTTINI, PEPPERONI & SALAMI TOPPED WITH BRUSCHETTA & PROVOLONE CHEESE 10

CHEESE STEAK, GRILLED SHAVED FILET, ONIONS, MUSHROOMS, ROASTED RED PEPPERS & PROVOLONE ON A TOASTED MILANO ROLL 11

CHICKEN BRUSCHETTA MELT, GRILLED CHICKEN, BRUSCHETTA, FRESH MOZZARELLA WITH A BALSAMIC DRIZZLE 9

BROILED CRAB CAKE, WITH MARYLAND TARTER SAUCE, LETTUCE, TOMATO & ONION 15

BLT, BACON, LETTUCE, TOMATO, WITH A ROASTED RED PEPPER AIOLI 7
ADD TURKEY 9

BURGERS (CHOICE OF FIELD GREENS OR FRIES)

KOBE, WITH RED DRAGON CHEESE, LETTUCE, TOMATO & ONIONS 12

ANGUS, WITH BACON, CHEDDAR, BBQ, LETTUCE, TOMATO & ONIONS STRAWS 10

BUFFALO BISON, BLEU CHEESE, CELERY, BUFFALO SAUCE & JACK CHEESE 11

VEGGIE BLACK BEAN, TOPPED WITH HOUSE PICO DE GALLO & A RED PEPPER AIOLI 8

ENTRÉES (AVAILABLE AFTER 5PM)

OPEN FACE MEATLOAF, HOMESTYLE MEATLOAF, PROVOLONE, CRISPY FRIED ONION STRAWS & MASHED POTATOES W/RICH BROWN GRAVY ON TOASTED SOURDOUGH 10

BROILED CRAB CAKE, SERVED WITH A CREAMY PARMESAN RISOTTO, ASPARAGUS & A SHELLFISH CREAM **1 FOR 17, 2 FOR 23**

NY STRIP STEAK, GARLIC MASHED POTATOES, ROASTED TOMATOES & ASPARAGUS TOPPED WITH ONIONS STRAWS 18

FILET OF BEEF, GARLIC MASHED POTATOES, ROASTED TOMATOES & ASPARGUS TOPPED WITH A DEMI GLAZE 19

SEAFOOD FRA DIAVOLO, SHRIMP, MUSSELS, LOBSTER & A PINCH OF CRAB MEAT IN A SPICY RED SAUCE 15

CHICKEN ALFREDO, GRILLED CHICKEN, BACON, SUNDRIED TOMATOES, ASPARAGUS, ROASTED GARLIC, ROASTED TOMATOES & PENNE PASTA 13

LOBSTER RAVIOLI, FINISHED WITH SHELLFISH CREAM AND CRAB MEAT 16

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SIDES

GARLIC FRIES 4

GRILLED ASPARAGUS 4

MASHED POTATOES 4

TOTS 4

MAC & CHEESE 5

GREEN BEANS 4

WEEKLY SPECIALS

MONDAY NIGHTS

\$5.50 CHEESE STEAKS

TUESDAY NIGHTS

\$13 BOTTLE OF HOUSE WINE WITH PURCHASE OF ENTREE

WEDNESDAY NIGHTS

\$14.95 1855 ANGUS NY STRIP STEAK OR FILET

THURSDAY NIGHTS

SINGLE CRABCAKE ENTRÉE OR SANDWICH FOR 9.95
DOUBLE ENTRÉE FOR 14.95

FRIDAY HAPPY HOUR

\$7 ENDLESS GLASS OF WINE FOR THE LADIES
4-8 PM

SATURDAY & SUNDAY 10-1 PM

2 FOR 1 BLOODY MARYS & MIMOSAS

BRUNCH SERVED EVERY SATURDAY & SUNDAY 10-3

HAPPY HOUR MON-FRI

4-7 PM

3 14 OZ. DRAFTS FOR \$7

KITCHEN HOURS

SUNDAY & MONDAY UNTIL 10
TUESDAY-SATURDAY UNTIL 11

Please notify server prior to ordering of any allergies