STARTERS

Crab Chips 11 Fresh Chips with roasted Artichoke, Onions, Peppers, Asiago Crème, Blue Crab and Melted Cheese

FEETIN .

GRILLE

Crab Pizza 10 Flat bread with creamy blue crab and our cheese blend finish with tangy roasted tomato

Loaded Fries 10 Cheese, Bacon, Onion and Sour Cream with Ranch Dip

Wings your Way 12.5 13 Wings tossed in your choice of Buffalo, Caribbean Jerk, Garlic Sriracha or Old Bay with celery Blue Cheese or Ranch

Four Finger Fast Ball 9 Crisp Chicken Fritters served with Buffalo, BBq, Honey Mustard and Ranch

Santa Fe Quesadilla 11 Grilled Chicken or Roasted Vegetable, Melted Cheese, Guac, Sour cream, & Salsa

Classic Sliders 11 3 of your favorite mini Cheese Burgers. With all the fixin

OUPS

Maryland Cream Of Crab 11/5 Creamy Blue Crab Broth with Sherry Essence

House Crafted Chicken Noodle 8.5/4 Soup Of the Day 11/4

<u> PINSFRS</u>

ALL STARS



Crab Cake Salad 13

4 petite crab cakes, heirloom tomato & roasted corn with Wasabi remoulade

Traditional Cobb 14

Chopped lettuce, tomato, cucumber, avocado, blue cheese crumbles, boiled egg and bacon

Mediterranean Greek Salad 14

Romaine lettuce, roma tomato, roasted red pepper, cucumber, crumbled feta cheese, onion, olives, and pepperoncini with a splash of dill, served with a feta vinaigrette dressing

Add: Chicken 6, Shrimp 8, Crab 8, or Salmon 7

Caesar Salad 13/8.5

Tossed with traditional dressing, shaved parmesan & garlic croutons

Field Green Salad 8.5/6

Dressings - Feta Vinaigrette, Blue Cheese, Cabernet Vinaigrette, Ranch, Honey Dijon, Balsamic Vinaigrette, Caesar Dressing, Russian dressing

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Served with Choice of: Chips, French Fries, Side Salad, or Fresh Fruit

Build Your Own Burger

All Beef Patty 12 Additional Patties 3

Grilled Chicken Breast 15

Vegetarian Burger 15

Grilled Portobello 14

Grilled Tuna Steak 16

Toppings

Bacon, Corned Beef, Turkey \$2

Cheese: American, Cheddar, Swiss, Provolone, Blue Cheese

Lettuce, Tomato, Onion, Grilled Onion, Mushrooms, Pickles, jalapenos

Sandwiches

Classic Reuben 15 Grilled corned beef, Roasted Sauerkraut & Swiss with Russian Dressing

HOME PLATES

Shrimp Scampi 28

Toasted garlic sautéed shrimp finished in white wine sauce with angel hair and fresh herbs

Teriyaki Glazed Salmon Filet 27 🗐

The Grill Cloak and Dagger 15.5 Roast Turkey, Corned Beef, Melted Swiss, Cole Slaw, & Russian dressing

Roasted Turkey Club House 15.5 Roast Turkey Breast, crisp bacon, lettuce, tomato and mayo

MD Crab Cake Sandwich 17 Jumbo lump Blue Crab cake lettuce tomato lemon and tartar sauce

Roasted Vegetable Wrap 15.5

Roasted Seasonal Squash, Portobello, Field Greens, Tomato, Sprouts Hummus, & Cheese if you wish

Grilled Spicy Chicken Sandwich 15.5

Soft Pretzel Roll topped with Grilled Chicken, Ghost pepper Cheese, Lettuce, Tomato, & Honey Mustard dressing

Hand Pressed Pizza

Roasted Tomato Sauce or Asiago White Sauce

Traditional Cheese 18 Our blend of mozzarella, provolone, Parmesan, Romano, & white cheddar

Classic Pepperoni 18

Our Traditional with pepperoni

Buffalo 18

Buffalo Chicken bites balsamic braised Onion Blue Cheese & Celery Sticks

Traditional Fish and Chips 19

Filet of Cod lightly breaded served with Sea Salted Fries tarter & lemon

Steak House Barbecue Spare Ribs 32

Whipped Cheddar Potato, & broccoli

Warm Double **Chocolate Pecan Brownie 9.5** With Vanilla Ice Cream

Maryland **Traditional Smith** Island Cake 9.5 Thin layers of moist cake topped with rich fudge Icing

Rustic Apple Crisp 9.5 Baked Apple Casserole

New York Style **Cheese Cake 9** Assorted Berries and White Chocolate, Raspberry Sauce

Ice Cream or Raspberry Sorbet

*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.

gf We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommo-date a gluten-free diet please be aware that they may be 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.

Grilled Salmon marinated in rich teriyaki with Steamed Broccoli & Purple Thai Jasmine Rice

Quinoa Risotto with Wilted spinach, Root Vegetables & **Roasted squash 19.5**

Cranberry Champagne drizzle

Bourbon Gaucho Strip Steak 32 🏵

Bias cut gaucho style and grilled to your taste Lemon Braised Fingerling & Asparagus

Chicken Asiago Bucatini 26

Bucatini pasta tossed in creamy Asiago, with Roasted tomato and Asparagus. Grilled or blackened Chicken

Seared Tuna Steak 28 🏵

Asparagus and Roasted tomato chutney

Beverages We proudly serve

Coke, Diet Coke, Sprite, Seagram's Ginger Ale, Minute Maid Lemonade, Barq's Root Beer, Gold Peak Iced Tea, Gold Peak Iced Tea (Sweetened), Gold Peak Raspberry Iced Tea, Still and Sparkling Bottled Waters, Freshly Brewed Unsweetened Iced Tea, Assorted Tazo Tea and í Starbucks Regular & Decaffeinated Coffee

Sides

Sea Salted French Fries, Roasted Saffron Fingerling, Lemon Braised Broccolini, New Potato Puree, Field Green Salad 6 Caesar Salad 8.5

