

sandwiches

REUBEN

house cooked corned beef, sauerkraut, 1000 island dressing, and swiss cheese on marble rye 13

BLACKENED TUNA SANDWICH

caramelized onions, roasted red peppers, lettuce, and tomato on brioche with old bay mayo 15

CRAB CAKE

a huge jumbo lump crab cake broiled to perfection 18

CHICKEN SALAD

on artisan whole wheat with a house or caesar salad 10

SHRIMP SALAD

on toasted brioche roll with a house or caesar salad 12

TURKEY

whole wheat, house made turkey, applewood smoked bacon, bib lettuce, tomato, and mayonnaise with house or caesar salad 12

CHEESESTEAK

caramelized onions, provolone, american cheese or cheez whiz 15

SOUTHERN FRIED CHICKEN

house made bread and butter pickles, mayonnaise lettuce, and tomato 14

SALMON B.L.T.

grilled fresh salmon topped with bacon, lettuce tomato and roumalade 15

BUILD YOUR OWN BURGER

8oz certified angus beef chuck-brisket blend 13

Add: American, Swiss, Provolone, Aged Cheddar, Caramelized Onions, or Roasted Red Peppers \$1 each.
Danish Bleu Cheese, Applewood Bacon or Avocado \$2 each

flat breads

WHITE

garlic white sauce, spinach, roasted red peppers 10

MARGHERITA

house made red sauce, fresh mozzarella, basil 10

BBQ CHICKEN

bourbon bbq, applewood smoked bacon, red onion 11

entrées

SHRIMP & GRITS

Smoked cheddar grits, caramelized onions, fired roasted peppers, and andouille sausage drizzled with barbeque sauce 25

BROILED CRAB CAKES

all jumbo lump crab perfectly broiled to a golden brown, french fries 29

CHICKEN BALTIMORE

seared chicken breast, wine garlic-lemon sauce, jumbo lump crab meat, rice pilaf 24

BLACKENED CHICKEN PENNE

peppers, red onion, parmesan cheese, and cajun spiced cream, penne pasta 22

BABY BACK RIBS

prepared with our homemade BBQ sauce, crispy onion straws, french fries 22

SAUTEED GARLIC SHRIMP

Creamy white wine garlic spinach sauce, over linguine 26

SESAME-SEARED TUNA

soy ginger glaze & wasabi cream, rice pilaf 23

PORK CHOP

double cut, sous vided, and cast-iron skillet seared, brussel sprouts 22

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

appetizers

FRIED CALAMARI

with house made tomato sauce 12

SPICY BRUSSELS SPROUTS

spicy with a side of bleu cheese 10

WINGS

*mild, hot, old bay, honey old bay,
or bourbon bbq 12*

FRIED ZUCCHINI

*lightly breaded deep-fried and served with
homemade tzatziki 12*

SHRIMP ANASTASIA

*fried green tomatoes topped with sautéed
shrimp in tomato feta sauce 13*

EASTERN SHORE NACHOS

*homemade potato chips topped with cheeses,
corn, crème fraiche, pico, jumbo lump crab 15*

TUNA TARTARE

*spicy ahi tuna, avocado, pickled ginger,
teriyaki glaze, crispy wontons 12*

MARYLAND CRAB DIP

*classic eastern shore recipe with sliced
baguette 14*

BURRATA

basil oil, tomato, sea salt crostini 10

EDAMAME

sesame oil, chili paste, garlic, and sea salt 12

CHEF'S BOARD

*chef's selections of cheeses and charcuterie served with assorted mustards,
house pickled vegetables, olives, and sea salt crostinis 14*

salads

MOUNTAIN HOUSE

*baby lettuces, cucumber, tomato, marinated mushrooms,
and carrot. choice of house made dressings 8/11*

CLASSIC CAESAR

*romaine hearts, house made caesar dressing, garlic
croutons, and parmesan cheese 8.5/11.5*

GREEK "WEDDING" SALAD

*romaine, kalamata olives, cucumber, tomato, red onion,
imported feta, pepperoncini, and herb vinaigrette in a
parmesan cheese bowl 12*

BACK 9 SALAD

*arugula, baby spinach & frisee, crumbled blue cheese,
sunflower seeds, croutons, assorted berries, blackberry
balsamic dressing 12*

ICEBERG LETTUCE WEDGE

*danish bleu cheese, toasted walnuts, bacon,
cherry tomatoes 8/11*

Add: Chicken 6 (3) Shrimp 10 Salmon 10

Yellow Fin Tuna 10

soups

French Onion Au Gratin 7.5

Cream of Crab 6/9

Soup Du Jour 5/7

sides

spicy brussels 6.5

green beans 6

mashed potatoes 6.5

grilled asparagus 7

hand cut fries 7

rice pilaf 6.5

A 20% service charge may be added to parties of six or more. Some menu items are not recommended for take-out