

PUB MENU

entrées

BOLOGNESE

linguine tossed with a tangy bolognese ragu 21

CHICKEN SCARPARELLO

chicken breast with wild mushrooms in a marsala reduction, with greek potatoes 21

CHICKEN BALTIMORE

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

BLACKENED CHICKEN PENNE

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

CATCH OF THE DAY

ask your server about today's fresh selection

SALMON PICATTA

pan seared salmon topped with white wine lemon-butter sauce capers, served with fresh grilled asparagus 25

STUFFED SALMON

fresh atlantic salmon topped with our famous crab cake, choice of side 31

SESAME-SEARED TUNA

soy ginger glaze & wasabi cream with wild rice pilaf 23

JUMBO SHRIMP SCAMPI

herbs, garlic butter, over linguine 25

BROILED CRAB CAKES

all jumbo lump crab perfectly broiled to a golden brown, choice of side 29

Hand-Cut Steaks & Chops

Served with a choice of sides

USDA Prime Cuts

NEW YORK STRIP 16 oz

classic steakhouse staple, firm yet buttery 36

RIB EYE STEAK 16 oz

well marbled, tender and full of flavor 39



BABY BACK RIBS

extra tender prepared with our homemade BBQ sauce 22

PORK CHOP

double cut, sous vided, and cast-iron skillet seared 24

VEAL PORTERHOUSE

14 oz. "best of both worlds" combining a tender bone-in filet and a richly flavored strip steak 36

LAMB CHOPS

new zealand lamb grilled with lemon oregano and garlic 32

DUET

jumbo lump crab cake with grilled new zealand lamb chops 31

FILET MIGNON

8 oz. Black Angus, the most tender cut of steak 36

SIDES

crispy brussels 6.5 sautéed tomato green beans 6

roasted greek potatoes 6.5 pan roasted mushrooms 6.5

grilled asparagus 7 ratatouille 7

hand cut fries 7 wild rice pilaf 6.5

Sauces

béarnaise- 3

horseradish crème fraîche - 3

bourbon au poivre- 3

pinot noir demi-glace-3

Toppers

Danish Blue Cheese 5

Grilled Onions 3

Sautéed Mushrooms 4

Shrimp Scampi 8

MEZE

ROASTED OYSTERS
herbed garlic butter, parmesan asiago 13

FRIED CALAMARI
with house made tomato sauce 12

CRISPY BRUSSELS SPROUTS
spicy with a side of bleu cheese 10

CARPACCIO DI PARMA
thinly sliced filet mignon, arugula, capers, shaved parmesan 11

FRIED ZUCCHINI
lightly breaded deep-fried and served with homemade tzatziki 12

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

EASTERN SHORE NACHOS
*homemade potato chips topped with cream of crab,
pico de gallo and jumbo lump 15*

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

MARYLAND CRAB DIP
classic eastern shore recipe with sliced baguette 14

BURRATA
basil oil, tomato relish, sea salt crostini 10

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

SHRIMP ANASTASIA
fried green tomatoes topped with shrimp in tomato feta sauce 13

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

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

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

SOUP & SALAD

French Onion Au Gratin 7.5 **Maryland Crab 6/8**

Cream of Crab 6/9 **Soup Du Jour 5/7**

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, feta,
pepperoncini, and herb vinaigrette in a parmesan cheese bowl 12*

BACK 9 SALAD
*arugula, baby spinach, crumbled gorgonzola, sunflower seeds,
croutons, assorted berries, blackberry balsamic dressing 12*

ICEBERG LETTUCE WEDGE
*danish blue cheese, toasted walnuts, bacon, cherry tomatoes,
chives and fried onions 8/11*

SANDWICHES

CRAB CAKE
a huge jumbo lump crab cake broiled to perfection 18

BLACKENED TUNA SANDWICH
*caramelized onions, roasted red peppers, lettuce, and tomato on a
brioche roll served with old bay mayonnaise 15*

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*

CHICKEN SALAD
on artisan whole wheat or brioche with a house or caesar salad 10

SHRIMP SALAD
on toasted brioche roll with a house or caesar salad 12

BUILD YOUR OWN
8oz certified angus beef chuck-brisket blend 13

Add: American, Swiss, Provolone, Aged Cheddar 1
Caramelized Onions, Roasted Red Peppers, Danish
Bleu Cheese, Applewood Smoked Bacon, Avocado 2

20% Gratuity Will Be Added to Parties of 7 or More