

# PUB MENU

## entrées

### CHICKEN MARSALA

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

### 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 22*

### BROILED CRAB CAKES

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

### 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, brussel sprouts 31*

### SESAME-SEARED TUNA

*soy ginger glaze & wasabi cream with wild rice pilaf 23*

### SAUTEED GARLIC SHRIMP

*creamy white wine garlic spinach over linguini 26*

## Hand-Cut Steaks & Chops

### NEW YORK STRIP 16 oz

*classic steakhouse staple, firm yet buttery with bourbon steak sauce, green beans and mashed potatoes 29*

### FILET MIGNON

*8 oz. Black Angus, the most tender cut of steak with bourbon steak sauce, green beans and mashed potatoes 36*

### BABY BACK RIBS

*extra tender prepared with our homemade BBQ sauce, crispy onion straws and fries 22*

### PORK CHOP

*double cut, sous vide, and cast-iron skillet seared, grilled onions, with mashed potatoes, and green beans 24*

### LOLLIPOP LAMB CHOPS

*half order of baby chops grilled with lemon, oregano and garlic, no sides 17*

### LAMB CHOPS

*new zealand baby chops grilled with lemon, oregano and garlic, with green beans, and rice pilaf 32*

### DUET

*jumbo lump crab cake with grilled new zealand lamb chops, grilled asparagus 31*

### RACK of LAMB

*frenched rack of lamb roasted to temperature house demi glaze, mashed potatoes, and carrots 36*

## SIDES

crispy brussels 6.5    sautéed green beans 6  
grilled asparagus 7    mashed potatoes 6.5  
hand cut fries 7    wild rice pilaf 6.5

NO SUBSTITUTIONS PLEASE  
"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

## MEZE

### 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*

### 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*

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

## 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, Caramelized Onions, or Roasted Red Peppers \$1 each.  
Danish Bleu Cheese, Applewood Bacon or Avocado \$2 each