



HOUSE SOUPS

MARYLAND CRAB SOUP

Award WinningBowl....10 Cup....8

SMALL PLATES

SIGNATURE CRAB DIP.....15

Signature Recipe. Old Bay. Lemon. Horseradish.A
Cheddar Cheese. Chive Oil. Hearth Baked Baguette.

WINGS..... 14A

Choice of Sauce: Sweet Heat. Pineapple Jerk.A
Buffalo. Old Bay. Honey Sriracha.

SEARED SESAME TUNA14

Seaweed Salad. Pickled Ginger. Wasabi.

PUB FRIES 8B

Fresh Cut. Twice Fried. Peanut Oil.B
Ranch Dressing.B

LOADED EASTERN SHORE FRIES.....16B

Old Bay Seasoned Boardwalk Fries. House Crab
Dip. Three Cheese Blend. Malted Balsamic
Vinegar Reduction.

CHIPS AND CHEESE.....13

House Fried Corn Tortilla Chips. Chorizo. Pablano
Cheese Dip. Pico De Gallo. Crème Fraiche.

JALAPENO POPPERS.....12B

Cheddar Stuffed. Ranch Dressing.B

MOZZARELLA STICKS.....12B

Battered. Tomato Sauce.B

SEAFOOD SKINS.....14B

Shrimp. Scallops. Crab. Cheddar Cheese.
Scallions. Sour Cream.

BUFFALO SHRIMP.....13B

Crispy Batter. Buffalo Sauce. Celery.
Bleu Cheese Dressing.B

BRISKET QUESADILLA..... 16A

Smoked Brisket. Pepper Jack Cheese. Caramelized
Onion. Chipotle BBQ. Sour Cream. Pico De Gallo.A

BUTTER POACHED PEEL & EAT SHRIMP

Butter. Cajun Seasoning. Lemon.Cocktail Sauce.

Half pound 13

One pound..... 20

SALADS

CAESAR SALAD..... 12B

Romaine. Herbed Brioche Crouton. Asiago.A
Classic Dressing.

GRILLED ICEBERG WEDGE 12B

Chilled. Crumbled Bleu Cheese. Vine Ripened
Tomato. Crisp Pepper Bacon. Chopped Egg.
House Ranch.

ROASTED BEET SALADA..... 14B

Golden Beets. Red Beets. Candied Walnuts.
Feta Cheese. Baby Lettuce. Green Apple.
Balsamic GlazeA

HOUSE SALAD 12B

Mixed Greens. Cucumbers. Carrots. Red Onion.
Whole Grain Mustard & Caper Vinaigrette.

SALAD ENHANCEMENTS A

Petite Filet Mignon 16

Broiled Crab Cake14

Seared Ahi Tuna10

Grilled Shrimp 9

Grilled Chicken Breast 7

HANDHELDS

Served with House Chips.
House Slaw. Pickle.B

CHICKEN BACON "CORDON BLEU" 14

Pan Seared. Pepper Bacon. Tavern Ham.B
Swiss Cheese. Local Brioche Bun. Garlic Aioli.

CRAB CAKE SANDWICH19

Signature Crab Cake. Lightly Broiled. Local
Brioche Bun. House Caper Tartar Sauce.

POSEIDON CLUB13A

Ham or Turkey. Pepper Bacon. Lettuce.A
Tomato. Mayo. Toasted Brioche.

FRIED COD14A

Atlantic Cod. Beer Battered. Lettuce. Tomato.
Red Onion. Old Bay Mayo.

CHICKEN TENDERS15

House Battered. Peanut Oil. Pub Fries. House
Slaw. Chipotle Ranch.

FRENCH DIP15

Ribeye. Caramelized Onion. Provolone Cheese.
Grilled Panini. Horseradish Sauce. Au Jus.

BURGERS..... 14B

8oz Coarse Bowl Chopped. Local Brioche
Bun. House Slaw. House Made Chips. Pickle.

Add Bacon..... 3

Add Grilled Onions.....1

Add Sautéed Mushrooms.....2

Add Cheese.....1.5

Add Crab Dip..... 5

ENTREES

FILET MIGNON.....34A

6oz. Filet. Mushroom Cap. Port Wine Demi Glaze.
 Add Crab Cake.....14
 Add Grilled Shrimp..... 9

CHICKEN POT PIE.....21

Braised and Pulled Chicken. Potatoes.
 Mirepoix. Mushrooms. Peas. Pie Dough.B

HOUSE CRAB CAKES

Lightly Broiled. Lemon Crown. House
 Caper Tarter.A

1 Crab Cake23
 2 Crab Cakes32

LOBSTER MAC AND CHEESE..... 24

Cavatappi Pasta. Lobster Meat. Cream. Cheese
 Blend. Fresh Herbs.

CATCH OF THE DAY.....MARKET

Chef's Choice.

14oz. RIBEYE STEAK.....39

Pan Seared. House Chimichurri.A

PORK PORTERHOUSE.....22

14oz. Pan Roasted. Shallot. Mushroom.
 Brandy. Fresh Herbs.

12Oz New York Strip Steak..... 36

Pan Seared. Tarragon Butter.

Salmon Oscar..... 36

Norwegian Salmon. Jumbo Lump Crab. White
 Wine. Butter. Shallots. Hollandaise Sauce.
 Grilled Asparagus.

Chicken Piccata.....21

Chicken Breast. Capers. Lemon Garlic. Shallots.
 White Wine. Butter. Fresh Herbs. Linguine.