



### SMALL PLATES

<b>SIGNATURE CRAB DIP</b> .....	<b>15</b>
Signature Recipe. Old Bay. Lemon. Horseradish. Cheddar Cheese. Chive Oil. Hearth Baked Baguette.	
<b>WINGS</b> .....	<b>14</b>
Choice of Sauce: Sweet Heat. Pineapple Jerk. Buffalo. Old Bay. Honey Sriracha.	
<b>SEARED SESAME TUNA</b> .....	<b>14</b>
Seaweed Salad. Pickled Ginger. Wasabi.	
<b>PUB FRIES</b> .....	<b>8</b>
Fresh Cut. Twice Fried in Peanut Oil. Pub Sauce.	
<b>LOADED EASTERN SHORE FRIES</b> .....	<b>16</b>
Old Bay Seasoned Boardwalk Fries. House Crab Dip. Three Cheese Blend. Malted Balsamic Vinegar Reduction.	
<b>JALAPENO POPPERS</b> .....	<b>12</b>
Cheddar Stuffed. Ranch Dressing.	
<b>MOZZARELLA STICKS</b> .....	<b>12</b>
Battered. Tomato Sauce.	
<b>SEAFOOD SKINS</b> .....	<b>14</b>
Shrimp. Scallops. Crab. Cheddar Cheese. Chives. Sour Cream.	
<b>BUFFALO SHRIMP</b> .....	<b>13</b>
Crispy Batter. Buffalo Sauce. Celery. Bleu Cheese or Ranch Dressing.	
<b>BRISKET QUESADILLA</b> .....	<b>16</b>
Smoked Brisket. Pepperjack Cheese. Caramelized Onion. Chipotle BBQ. Sour Cream. Pico De Gallo.	
<b>BUTTER POACHED PEEL &amp; EAT SHRIMP</b>	
Butter. Cajun Seasoning. Onions. Lemon. Cocktail Sauce.	
Half pound .....	13
Pound.....	20

### SALADS

<b>CAESAR SALAD</b> .....	<b>12</b>
Romaine. Herbed Brioche Crouton. Asiago. Classic Dressing.	
<b>GRILLED ICEBERG WEDGE</b> .....	<b>12</b>
Chilled. Crumbled Bleu Cheese. Vine Ripened Tomato. Crisp Pepper Bacon. Chopped Egg. House Ranch.	
<b>ROASTED BEET SALAD</b> .....	<b>14</b>
Golden Beets. Red Beets. Candied Walnuts. Feta Cheese. Green Apples. Balsamic Glaze. Mixed Greens.	
<b>HOUSE SALAD</b> .....	<b>12</b>
Mixed Greens. Cucumbers. Carrots. Red Onions.	
<b>SALAD ENHANCEMENTS</b>	
<i>Petite Filet Mignon 16. Broiled Crab Cake 14.</i>	
<i>Seared Ahi Tuna 10. Grilled Shrimp 9.</i>	
<i>Grilled Chicken Breast 7.</i>	

### Sides

Green Beans /Coleslaw/Fries/  
Roasted Red Potatoes/Vegetable of the  
Day/ House Salad +3/ Caesar Salad +3

### HOUSE SOUPS

<b>MARYLAND CRAB</b> .....	<b>10</b>
Award Winning	
<b>CREAM OF CRAB</b> .....	<b>10</b>
<b>HALF &amp; HALF</b> .....	<b>10</b>

### HAND HELDS

Served with House Chips.  
House Slaw. Pickle.

<b>CHICKEN BACON "CORDON BLEU"</b> .....	<b>14</b>
Pan Seared. Pepper Bacon. Tavern Ham. Swiss Cheese. Local Brioche Bun. Garlic Aioli.	
<b>CRAB CAKE SANDWICH</b> .....	<b>19</b>
Signature Crab Cake. Lightly Broiled. Local Brioche Bun. House Caper Tartar Sauce.	
<b>POSEIDON CLUB</b> .....	<b>13</b>
Ham or Turkey. Pepper Bacon. Lettuce. Tomato. Mayo. Toasted Brioche.	
<b>FRIED COD</b> .....	<b>14</b>
Atlantic Cod. Beer Battered. Lettuce. Tomato. Red Onion. Old Bay Mayo.	
<b>CHICKEN TENDERS</b> .....	<b>15</b>
House Battered. Peanut Oil. Pub Fries. House Slaw. Honey Mustard.	
<b>FRENCH DIP</b> .....	<b>15</b>
Ribeye. Caramelized Onion. Provolone. Grilled Panini. Horseradish Sauce. Au Jus.	
<b>BURGER</b> .....	<b>14</b>
8oz Coarse Bowl Chopped. Local Brioche Bun. <i>Add Bacon 3. Grilled Onions 1. Sautéed Mushrooms</i> <i>2. Cheese 1.50. Crab Dip 5.</i>	

### ENTREES

<b>FILET MIGNON</b> .....	<b>34</b>
6oz. Filet. Mushroom Cap. Port Wine Demi Glaze. Two Sides.	
Add Crab Cake.....	14
Add Grilled Shrimp.....	9
<b>CHICKEN PICATTA</b> .....	<b>21</b>
Chicken Breast. Capers. Lemon. White Wine. Butter. Garlic. Fresh Herbs. Shallot. Linguine.	
<b>HOUSE CRAB CAKES</b>	
Lightly Broiled. Lemon Crown. House Caper Tarter. Two Sides.	
One Crab Cake.....	23
Two Crab Cakes .....	32
<b>LOBSTER MAC AND CHEESE</b> .....	<b>24</b>
Cavatappi Pasta. Lobster Meat. Cream. Cheese Blend. Fresh Herbs.	
<b>12OZ NEW YORK STRIP</b> .....	<b>36</b>
Pan Seared. Tarragon Butter. Two Sides.	
<b>14OZ PORK PORTERHOUSE</b> .....	<b>22</b>
Pan Roasted. Shallot. Mushroom. Brandy. Fresh Herbs. Two Sides.	
<b>SALMON OSCAR</b> .....	<b>31</b>
Norwegian Salmon. Jumbo Lump Crab. White Wine. Butter. Shallot. Hollandaise Sauce. Grilled Asparagus.	



## COCKTAILS

### PEACH BAY BREEZE

Ciroc Peach Vodka. Cranberry. Pineapple.

### MONEY MAKER

Captain Morgan. Licor 43. Pineapple. Orange.  
Grenadine. Club Soda.

### ORANGE CRUSH

Stoli O Vodka. Fresh Orange Juice. Cointreau.  
Starry.

### OLD BAY BLOODY MARY

Old Bay Vodka. George's Bloody Mary.

### PINK LADY

Titos. Raspberry Pucker. Peach Schnapps.  
Cranberry. Starry.

### TOP SHELF MARGARITA

Casamigos Silver Tequila. Grand Marnier. Sour.

### GIN MARTINI

Forgotten 50 Gin. Vermouth. Bitters.

## FLIGHTS

### CRUSH

Orange With Peach Crown. Lemon.  
Grapefruit.

### MARGARITA

Raspberry. Blue Pineapple. Amaretto.

### INDIA PALE ALE

Evolution Lot #3. RAR Nanticoke Nectar.  
Sierra Nevada Hazy Little Thing.

## WINES

### RED

House Cabernet	14 Hands Cabernet
House Merlot	Josh Cellars Pinot Noir
	Meiomi Pinot Noir

### WHITE

House Pinot Grigio	Kendall Jackson Chardonnay
House White Zinfandel	Wente Chardonnay
House Moscato	Wente Riesling
House Chardonnay	Wente Sauvignon Blanc
	Kim Crawford Sauvignon Blanc

## DRAFT BEERS

Blue Moon

Kona Big Wave

Michelob Ultra

RAR Nanticoke Nectar IPA

Coors Light

Evolution Lot #3 IPA

Miller Lite

Sierra Nevada Hazy Little Thing IPA

Stella Artois

Yuengling

## BOTTLED BEERS

Angry Orchard

Bud Light

Bud Light Lime

Budweiser

Coors Light

Coors NA

Corona

Corona Light

Dogfish 60 Min & 90 Min

Evolution Lot #6

Guinness

Heineken

Heineken 00

High Noon Peach

High Noon Pineapple

Hoop Tea Mango

Michelob Ultra

Miller Light

Natural Light

Surfside ½ Tea & ½ Lemonade

Surfside Tea

White Claw Black Cherry

White Claw Mango

Yuengling