



**SMALL PLATES**

- SIGNATURE CRAB DIP ..... 15**  
old bay, lemon, horseradish, cheddar cheese, and chive oil. hearth baked baguette
- WINGS ..... 14**  
choice of sauce: sweet heat, pineapple jerk, buffalo, old bay or honey sriracha
- SEARED SESAME TUNA ..... 14**  
seaweed salad, pickled ginger and wasabi
- PUB FRIES ..... 8**  
cut in house, twice fried in peanut oil. pub sauce
- LOADED EASTERN SHORE FRIES..... 16**  
old bay seasoned boardwalk fries, house crab dip, three cheese blend and malted balsamic vinegar reduction
- CHEDDAR STUFFED JALAPEÑO POPPERS.....12**  
house made ranch dressing.
- MOZZARELLA STICKS.....12**  
zesty marinara
- SEAFOOD SKINS.....14**  
shrimp, scallops, crab, cheddar cheese chopped chives and sour cream
- CRISPY BATTERED BUFFALO SHRIMP.....13**  
buffalo sauce, celery and bleu cheese
- BUTTER POACHED PEEL & EAT SHRIMP**  
drawn butter, cajun seasoning, onions, lemon, and cocktail sauce  
half pound .....13    pound.....20

**SALADS**

- CAESAR SALAD ..... 12**  
romaine, brioche croutons, asiago cheese, and classic caesar dressing.....*side caesar salad*..... 6
- ICEBERG WEDGE ..... 12**  
crumbled bleu cheese, tomato, pepper bacon, chopped egg and house made ranch
- ROASTED BEET SALAD .....14**  
mixed field greens, red and golden beets, candied walnuts, feta cheese, green apple, and balsamic glaze
- HOUSE SALAD ..... 12**  
mixed field greens, cucumbers, carrots, red onions, and tomato..... *side house salad*.....6
- POSEIDON SALAD .....14**  
mixed field greens, dried cherries, cashews and sweet balsamic soy dressing.
- SALAD PROTEIN ENHANCEMENTS**  
*petite filet mignon 16. broiled crab cake 14. seared ahi tuna 10. grilled shrimp 9. grilled chicken breast 7.*

**Sides** (add 4)

- green beans ● coleslaw ● roasted red potatoes
- vegetable of the day ● fries
- sub salad.....3

**HOUSE SOUPS**

- AWARD WINNING MARYLAND CRAB .....10**
- CHEF JOHN'S CREAM OF CRAB..... 10**
- HALF & HALF ..... 10**

**HANDHELDS**

served with house chips, house slaw and pickle

- QUESADILLA OF THE DAY.....18**  
chef john's daily creation. small house salad
- CHICKEN BACON "CORDON BLEU" ..... 14**  
pan seared chicken, peppered bacon, tavern ham, and swiss cheese. local brioche bun. garlic aioli
- CRAB CAKE SANDWICH .....19**  
lightly broiled signature crab cake. local brioche bun. house made tartar sauce
- POSEIDON CLUB .....13**  
ham or turkey. peppered bacon, lettuce, tomato and mayo. toasted brioche
- FRIED COD SANDWICH.....14**  
beer battered atlantic cod. lettuce, tomato, red onion. old bay mayo
- CHICKEN TENDERS .....15**  
house battered and fried in peanut oil. pub fries, house made slaw, and honey-mustard
- CLASSIC FRENCH DIP..... 15**  
oven roasted ribeye, caramelized onions, provolone, horseradish sauce. side au jus dipping sauce
- CHAR GRILLED BURGER.....14**  
8oz fresh patty. toasted local brioche bun.  
*Add bacon 3. grilled onions 1. sautéed mushrooms 2. cheese 1.50. crab dip 5.*

**ENTREES**

- FILET MIGNON.....36**  
6 oz filet. mushroom cap and sauce bearnaise two sides.  
add crab cake.....14  
add grilled shrimp.....9
- CHICKEN POT PIE.....22**  
pulled chicken breast, potatoes, carrots, celery, onion mushrooms and peas. baked with puff pastry
- HOUSE CRAB CAKES**  
lightly broiled. lemon, house made tartar sauce. two sides  
one crab cake..... 23  
two crab cakes .....32
- LOBSTER MAC AND CHEESE.....24**  
cavatappi pasta, lobster, cream, and three cheese blend. fresh herbs
- 12OZ NEW YORK STRIP.....36**  
pan seared with tarragon butter. two sides
- TWIN PORK CHOP.....24**  
two 6 oz pan seared chops with shallots and exotic mushroom blend. port wine demi-glace. two sides
- MAPLE GLAZED NORWEGIAN SALMON.....28**  
maple, soy, and dijon. rice pilaf. vegetable of the day

*There will be an 18% Gratuity added to Parties of 6 or More*



## 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 OJ, 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

### COLD BREW ESPRESSO MARTINI

Smirnoff Vanilla, Kahlua, Baily's, Cold Brew Espresso, Cream

## WINES

House Cabernet

House Merlot

House Pinot Grigio

House White Zinfandel

House Moscato

House Chardonnay

Kim Crawford Sauvignon Blanc

Kendall Jackson Chardonnay

Wente Chardonnay

Wente Riesling

Wente Sauvignon Blanc

14 Hands Cabernet

Josh Cellars Pinot Noir

Meiomi Pinot Noir

*There is a 3% convenience fee on all card transactions.*

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*Proudly Serving Pepsi Products*

## 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.

## CANNED BEERS, SELTZERS AND CANNED COCKTAILS

Angry Orchard Cider

Bud Light

Budweiser

Coors Light

Corona

Corona Light

Dogfish 60 Min

Heineken

Heineken 00, N/A

High Noon Peach & Pineapple

Michelob Ultra

Miller Light

Natural Light

Surfside Tea & ½ & ½

White Claw Black Cherry & Mango

## DRAFT & CRAFT 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