



HOUSE SOUPS

MARYLAND CRAB SOUP

Award Winning Bowl.... 9 Cup.... 7

SMALL PLATES

SIGNATURE CRAB DIP.....15

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

WINGS..... 13

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

SEARED SESAME TUNA14

Seaweed Salad, Pickled Ginger, Wasabi.

PUB FRIES 7

Fresh Cut, Twice Fried in Peanut Oil, Ranch dressing.

LOADED EASTERN SHORE FRIES.....15

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.

BUTTER POACHED PEEL & EAT SHRIMP

Butter, Cajun Seasoning, Lemon, Cocktail Sauce.
Half pound 12
One pound..... 20

SALADS

CAESAR SALAD..... 10

Romaine, Herbed Brioche Croutons, Asiago, Classic Dressing.

GRILLED ICEBERG WEDGE 10

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

HOUSE SALAD 10

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

SALAD ENHANCEMENTS

Petite Filet Mignon 16
Broiled Crab Cake12
Seared Ahi Tuna 9
Grilled Shrimp 9
Grilled Chicken Breast 6

HAND HELDS

Served with House Chips,
House Slaw, & Pickle

CHICKEN BACON "CORDON BLEU" 14

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

CRAB CAKE SANDWICH16

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

POSEIDON CLUB12

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

FRIED COD13

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

CHICKEN TENDERS15

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

BURGERS..... 12

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 MIGNON32

6oz. Filet, Mushroom Cap, Port Wine Demi Glaze, Mashed Potatoes, Mixed Vegetables.

Add Crab Cake.....12

Add Grilled Shrimp..... 9

CHICKEN POT PIE21

Slow Roasted Pulled Chicken, Potatoes, Mirepoix, Mushrooms, Peas.

HOUSE CRAB CAKES

Lightly Broiled, Lemon Crown, House Caper Tarter, Fresh Vegetable Medley, Roasted Fingerling Potatoes.

1 Crab Cake20

2 Crab Cakes29

LOBSTER MAC AND CHEESE..... 22

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

SEAFOOD POT PIE..... 22

Shrimp, Bay Scallop, Andouille Sausage, Creole Sauce, Baked, topped with Golden Pie crust.

SMOKED MEATLOAF..... 19

BBQ Glazed, Beef Gravy, Mashed Potatoes, Mixed Vegetables.

SMOKED MEAT SELECTION OF THE DAY (Market Price)

Roasted Fingerling Potatoes, Mixed Vegetables.



Sunday Brunch

Steak Benedict..... 24
Poached Eggs, Beef Tenderloin Medallions
English Muffin, Bernaise Sauce, Home Fries.

Chorizo and Cheddar Hash.....13
Red Bliss Potatoes, Chorizo, Poblano Peppers,
Onions, Cheddar Cheese, Two Fried Eggs.

Poseldon Breakfast.....12
Eggs your way, Home Fries, Brioche Toast,
Choice of Pepper Bacon, Ham, or Sausage.

Brioche French Toast..... 12
House Recipe, Whipped Butter, Maple Syrup.

Sides

Bacon.....4	Sausage.....4
Brioche Toast.....2	Ham.....4
English Muffin.....2	Home Fries..... 3

Caesar Salad..... 10
Add Grilled Chicken..... 5
Add Grilled Shrimp..... 6

Crab Cake Sandwich.....17
Signature Crab Cake, Brioche Roll, Lettuce,
Tomato, Caper Tartar Sauce, House Chips, Pickle.

Buld an Omelet.....13
Choice of Onion, Peppers, Ham, Pepper Bacon,
Sausage, Cheddar Cheese, and American Cheese.
With Home Fries, Brioche Toast.
Add Jumbo Lump Crab.....7

Fish and Fries.....15
Battered Atlantic Cod, Fresh Cut Fries, Peanut
Oil, Lemon, Choice House Cocktail, or Caper
Tartar Sauce.

Cocktails

Smoky Bloody Marys.....10
A classic Bloody Mary with a smoky bacon twist.

Pineapple Mimosa.....8
A tropical twist on the classic brunch cocktail.

Dominicana..... 8
**A mix of rum and coffee liqueur makes for a
delicious pick-me-up.**

Kahlua Coffee..... 8
A warm and creamy beverage with a hint of
coffee liqueur.

Blackberry Champagne Mule..... 10
A champagne lovers drink with fresh blackberries
and mint make this drink extra special.

Tequila Sunrise Mimosa.....10
The classic mimosa gets kicked up a notch.