



## 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..... 14

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

### SEARED SESAME TUNA .....14

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 ..... 13

One pound..... 20

## SALADS

### CAESAR SALAD..... 10

Romaine, Herbed Brioche Crouton, Asiago, Classic Dressing.

### GRILLED ICEBERG WEDGE ..... 10

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

### ROASTED BEET SALAD ..... 12

Golden Beets, Red Beets, Candied Walnuts, Feta Cheese, Baby Lettuce, Green Apple, Balsamic Glaze

### HOUSE SALAD ..... 10

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

### SALAD ENHANCEMENTS

Petite Filet Mignon ..... 16

Broiled Crab Cake .....12

Seared Ahi Tuna ..... 9

Grilled Shrimp ..... 9

Grilled Chicken Breast ..... 6

## HAND HELDS

Served with House Chips,  
House Slaw, & Pickle

### BRISKET QUESADILLA..... 16

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

### CHICKEN BACON "CORDON BLEU" ..... 14

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

### CRAB CAKE SANDWICH .....19

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

### POSEIDON CLUB .....13

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

### FRIED COD .....14

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

### CHICKEN TENDERS .....15

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

<b>FILET MIGNON.....</b>	<b>34</b>
6oz. Filet. Mushroom Cap. Port Wine Demi Glaze.	
Add Crab Cake.....	12
Add Grilled Shrimp.....	9
<b>CHICKEN CHESAPEAKE.....</b>	<b>26</b>
Chicken Breast. Crab Meat. Imperial Sauce.	
<b>HOUSE CRAB CAKES</b>	
Lightly Broiled. Lemon Crown. House Caper Tarter.	
1 Crab Cake .....	23
2 Crab Cakes .....	32
<b>LOBSTER MAC AND CHEESE.....</b>	<b>24</b>
Cavatappi Pasta. Lobster Meat. Cream. Cheese Blend. Fresh Herbs.	
<b>CATCH OF THE DAY.....</b>	<b>MARKET</b>
Chef's Choice	
<b>14oz. RIBEYE STEAK.....</b>	<b>35</b>
Pan Seared. House Chimichurri.	
<b>PORK PORTERHOUSE.....</b>	<b>22</b>
14oz. Pan Roasted. Shallot. Mushroom. Brandy. Fresh Herbs	