



HOUSE SOUPS

MARYLAND CRAB SOUP

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

SMALL PLATES

SIGNATURE CRAB DIP15

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 TUNA14

Seaweed Salad. Pickled Ginger. Wasabi.

PUB FRIES 8

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

LOADED EASTERN SHORE FRIES.....16

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

CHIPS AND CHEESE13

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 pound20

SALADS

CAESAR SALAD 12

Romaine. Herbed Brioche Crouton. Asiago. Classic Dressing.

GRILLED ICEBERG WEDGE 12

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

ROASTED BEET SALAD14

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

HOUSE SALAD 12

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

SALAD ENHANCEMENTS

Petite Filet Mignon 16

Broiled Crab Cake14

Seared Ahi Tuna10

Grilled Shrimp9

Grilled Chicken Breast7

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 SANDWICH19

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

POSEIDON CLUB13

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

FRIED COD14

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

CHICKEN TENDERS15

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

BURGERS.....14

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.....34

6oz. Filet. Mushroom Cap. Port Wine Demi Glaze.

Add Crab Cake.....12

Add Grilled Shrimp.....9

CHICKEN CHESAPEAKE.....26

Chicken Breast. Crab Meat. Imperial Sauce.

HOUSE CRAB CAKES

Lightly Broiled. Lemon Crown. House Caper Tarter.

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.....35

Pan Seared. House Chimichurri.

PORK PORTERHOUSE.....22

14oz. Pan Roasted. Shallot. Mushroom.

Brandy. Fresh Herbs



Brunch Menu

Poseidon Breakfast.....12 Eggs your way. Home Fries. Brioche Toast. Choice of Pepper Bacon, Ham, or Sausage.	Seafood Crepes.....15 Scallops. Shrimp. Crab. Cream Sauce. Thin Crepe. Fresh Herbs. Brioche Toast Points.
Steak Benedict.....24 Poached Eggs. Beef Tenderloin Medallions. English Muffin. Béarnaise Sauce. Home Fries.	Poseidon Frittata.....13 New Selection Weekly. Home Fries.
Shrimp and Grits.....18 Large Shrimp. Andouille Sausage. Grit Cake. Creole Sauce.	Build an Omelet.....13 Choice of Onion, Peppers, Ham, Sausage, Pepper Bacon, Cheddar or American Cheese. Home Fries. Brioche Toast. Add Jumbo Lump Crab.....7
Caesar Salad.....10 Add Grilled Chicken.....6 Add Grilled Shrimp.....9	Belgian Waffle.....13 Powdered Sugar. Whipped Butter. Maple Syrup. Choice of meat.
Brie and Blueberry Grilled Cheese.....15 Brioche Bread. Blueberry Jam. Brie Cheese. House Chips. Pickle.	Sides Bacon, Sausage, or Ham4 Brioche Toast or English Muffin2 Home Fries3

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

Brunch Cocktails

Bloody Mary's

Old Bay Bloody Mary \$10

Old Bay Vodka.

Bloody Caesar \$10

Vodka. Clamato.

Bloody Maria \$10

Tequila.

Flights

Bloody Mary Flight \$12

Old Bay. Bloody Caesar.

Bloody Maria.

Mimosa Flight \$12

Tequila Sunrise. Pineapple.

Pomegranate.

Mimosas

Classic Mimosa \$8

Champagne. Orange Juice.

Tequila Sunrise Mimosa \$10

Tequila. Champagne. Grenadine.

Orange Juice.

Pineapple Mimosa \$8

Champagne. Pineapple Juice.

Triple Sec.

Pomegranate Mimosa \$8

Champagne. Pomegranate Juice.

Triple Sec.

Grapefruit Mimosa \$8

Champagne. Grapefruit Juice.

Coffee Cocktails

Kahlua Coffee \$10

Kahlua. Hot Coffee.

Long Island Iced Coffee \$12

Baileys. Kahlua. Vodka. Rum.

Tequila. Cold Brew Coffee.

Cold Brew White Russian \$10

Vodka. Kahlua. Cream. Cold Brew Coffee.

Cold Brew Black Russian \$10

Vodka. Kahlua. Cold Brew Coffee.

Cold Brew Espresso Martini \$12

Vodka. Kahlua. Simple Syrup. Cold Brew Coffee.