



**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 ..... 8**  
Fresh Cut. Twice Fried in Peanut Oil. Pub Sauce.
- LOADED EASTERN SHORE FRIES..... 16**  
Old Bay Seasoned Boardwalk Fries. House Crab Dip.  
Three Cheese Blend. Malted Balsamic Vinegar  
Reduction.
- JALAPENO POPPERS.....12**  
Cheddar Stuffed. Ranch Dressing.
- MOZZARELLA STICKS.....12**  
Battered. Tomato Sauce.
- SEAFOOD SKINS.....14**  
Shrimp. Scallops. Crab. Cheddar Cheese. Chives.  
Sour Cream.
- BUFFALO SHRIMP .....13**  
Crispy Batter. Buffalo Sauce. Celery. Bleu Cheese.
- BRISKET QUESADILLA.....16**  
Smoked Brisket. Pepperjack Cheese. Caramelized  
Onion. Chipotle BBQ. Sour Cream. Pico De Gallo.
- BUTTER POACHED PEEL & EAT SHRIMP**  
Butter. Cajun Seasoning. Onions. Lemon. Cocktail  
Sauce.  
Half Pound .....13 Pound.....20

**SALADS**

- CAESAR SALAD ..... 12**  
Romaine. Herbed Brioche Crouton. Asiago. Classic  
Dressing. *Side Caesar Salad 6.*
- GRILLED ICEBERG WEDGE ..... 12**  
Chilled. Crumbled Bleu Cheese. Vine Ripened  
Tomato. Crisp Pepper Bacon. Chopped Egg. House  
Ranch.
- ROASTED BEET SALAD .....14**  
Golden Beets. Red Beets. Candied Walnuts.  
Feta Cheese. Green Apples. Balsamic Glaze. Mixed  
Greens.
- HOUSE SALAD ..... 12**  
Mixed Greens. Cucumbers. Carrots. Red Onions.  
*Side House Salad 6.*
- SALAD ENHANCEMENTS**  
*Petite Filet Mignon 16. Broiled Crab Cake 14.*  
*Seared Ahi Tuna 10. Grilled Shrimp 9.*  
*Grilled Chicken Breast 7.*

**Sides**

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

THERE IS A 3% CONVENIENCE FEE ON ALL CARD  
TRANSACTIONS

**HOUSE SOUPS**

- MARYLAND CRAB .....10**  
Award-Winning
- CREAM OF CRAB ..... 10**
- HALF & HALF ..... 10**

**HANDHELDS**

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 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.  
Honey Mustard.
- FRENCH DIP.....15**  
Ribeye. Caramelized Onion. Provolone. Grilled  
Panini. Horseradish Sauce. Au Jus.
- BURGER.....14**  
8oz Coarse Bowl Chopped. Local Brioche Bun.  
*Add Bacon 3. Grilled Onions 1. Sautéed Mushrooms*  
*2. Cheese 1.50. Crab Dip 5.*

**ENTREES**

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

Corona

Corona Light

Dogfish 60 Min & 90 Min

Evolution Lot #6

Guinness

Heineken

Heineken 00

High Noon Peach

High Noon Pineapple

Hoop Tea

Michelob Ultra

Miller Light

Natural Light

Surfside ½ Tea & ½ Lemonade

Surfside Tea

White Claw Black Cherry

White Claw Mango

Yuengling