



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, 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 balsamic vinegar reduction	
MOZZARELLA STICKS	12
zesty marinara	
SEAFOOD SKINS	14
shrimp, scallops, crab, cheddar cheese chopped chives and sour cream	
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..... <i>side caesar salad</i>	
6	
ICEBERG WEDGE	12
crumbled bleu cheese, tomato, pepper bacon, chopped egg and house made ranch	
HOUSE SALAD	12
mixed field greens, cucumbers, carrots, red onions, and tomato..... <i>side house salad</i>	
6	

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

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

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

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	
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. <i>Add bacon 3. grilled onions 1. sautéed mushrooms 2. cheese 1.50. crab dip 5.</i>	
ENTREES	
FILET MIGNON	36
6 oz filet. mushroom cap and sauce bearnaise two sides.	
add crab cake.....	14
add grilled shrimp.....	9
HOUSE CRAB CAKES	
lightly broiled. lemon, house made tartar sauce. two sides	
one crab cake.....	23
two crab cakes	32
12OZ NEW YORK STRIP	36
pan seared with maître d’ butter. two sides	
TWIN PORK CHOP	24
two 6 oz pan seared chops with shallots and exotic mushroom blend. port wine demi-glaze. two sides	
MAPLE GLAZED NORWEGIAN SALMON	28
maple, soy, and dijon. rice pilaf. vegetable of the day	

We use Peanut Oil for our fried items.

Please alert us to any food allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



COCKTAILS

PEACH BAY BREEZE

Ciroc Peach Vodka, Cranberry, Pineapple

PARTLY CLOUDY

Cirrus Vodka, Raspberry Iced Tea, Pink Lemonade

SUMMER IN A CUP

Malibu Rum, Banana Liqueur, Orange, Cranberry, and Pineapple Juices

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, Mr. Blacks Cold Brew Coffee Liqueur
Bailys, Cold Brew Espresso, Cream

TCAPRI POLOMA

TCapri Blanco Tequilla, Agave Syrup, Grapefruit and
Lime Juice, Fever Tree Grapefruit Soda

HORSE FEATHER

Elijah Craig Rye Whiskey, Bitters, Ginger Beer, Lime

CUBED COLD BREW COCKTAIL

Mr. Black Cold Brew Coffee Liqueur, Smirnoff Vanilla
Vodka, Bailey’s Irish Cream, Cold Brew Cube

WINES BY THE GLASS

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 Sauvignon	
Josh Cellars Pinot Noir	
Meiomi Pinot Noir	

**CANNED BEERS, SELTZERS AND
CANNED COCKTAILS**

Bud Light	Budweiser	Coors Light
Corona	Corona Light	Dogfish 60 Min
Heineken	Heineken 00, N/A	
Michelob Ultra	Miller Light	Natural Light
Yuengling	Angry Orchard Cider	
Surfside Tea & ½ & ½		White Claw Black Cherry
Nutrl Lime	High Noon Pineapple	

DRAFT & CRAFT BEERS

Blue Moon	Dogfish Head Blue Hen Pilsner	
Michelob Ultra	RAR Nanticoke Nectar IPA	
Coors Light	Evolution Lot #3 IPA	
Miller Lite	Stella Artois	Yuengling
Sierra Nevada Hazy Little Thing IPA		

NO-TINIS (N/A)

PINEAPPLE SPRITZ

Pineapple and Fresh Lime Juice, Starry

GRAPEFRUIT SPRITZ

Grapefruit and Lime Juice, Agave Syrup,
Fever Tree Grapefruit Soda

COMING JUNE 3RD
THE PLAYBOOK
SPORTS BAR

WE’RE FINALIZING THE DETAILS
LOOKING FORWARD TO
WELCOMING YOU SOON!

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

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

Proudly Serving Pepsi Products