



appetizers & small plates

Spinach, Crab & Roasted Pepper Dip 14
 Cheesy dip with crab, sauteed spinach, and roasted red peppers. Served with house fried tortilla chips.

Bavarian Pretzel 12
 Stone ground mustard and cheese sauce.

BBQ Nachos 14
 House fried tortilla chips, queso cheese, shredded brisket, BBQ sauce, slaw, pickled jalapenos and onion rings.

Bar Wings 15
 Tossed in your choice of house made sauces - sticky whisky BBQ, herb hot sauce, or Carolina gold old bay sauce. Served with celery and pickled carrots, blue cheese or ranch.

Shrimp Cocktail 15
 Classic shrimp cocktail served with cocktail sauce and lemon.

Crabby Nachos 15
 House fried chips topped with queso, old bay, and lump crab.

Fried Green Tomatoes 14
 Crispy fried green tomatoes served with fresh ricotta and balsamic glaze.

Drunken Clams 17 with pasta 21
 13 middle neck clams in a spicy summer shandy larger broth. Served with house made bread.

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Cobb Salad 14
 Mixed field greens, hardboiled egg, avocado, bacon, tomato, pickled onions. served with red wine vinaigrette.
 Add: Salmon 9 | Chicken 7 | Crab 8

Summer House Salad 14
 Arugula, apple, avocado, candied pecans, feta cheese, kalamata olives. Dressed in a lemon vinaigrette.
 Add: Salmon 9 | Chicken 7 | Crab 8

Most menu items can be made gluten free.

handhelds

Classic Smash Burger Single 14 Double 19
 Add sauteed lump crab 8
 Special sauce, LTO, American Cheese. Served with fries.
 Upgrade your fries to white truffle parmesan or sweet Potatoe +2

Pub Smash Burger Single 16 Double 21
 Cheddar, bacon, bacon fig jam, LTO, house fried onion rings, BBQ sauce on a pretzel bun.
 Upgrade your fries to white truffle parmesan or sweet Potatoe +2

Coconut Shrimp Tacos 16
 Flour tortillas, wasabi slaw, pickled carrots, pineapple aioli. Served with cilantro rice.

Flounder Sandwich 18
 Beer battered fried flounder filet, brioche roll, dill aioli, onion, micro greens. Served with fries.

entrees

Porterhouse Steak 58
 16 oz r T bone porterhouse steak with thyme butter. Served with mashed garlic potatoes and vegetable.

Seared Scallops 28
 Seared scallops served over fresh cut pasta tossed in our most popular blush alfredo sauce.

Roasted Chicken Marsala 25
 Herb roasted chicken thighs and sauteed mushrooms over mashed potatoes. Topped with marsala cream sauce. Served with vegetable.

Herbed Salmon 25
 Norwegian salmon with an oil dill dressing. Served over mashed sweet potato and vegetable.

Seafood Boil 30
 Dungeness crab leg, little neck clams, jumbo shrimp, corn and red skin potatoes. Served with Cajun butter.

drinks

Coffee, Tea, Iced-Tea, Lemonade, soft drinks, milk & chocolate milk 2.50

