

**STARTERS**

**AHI TUNA SASHIMI**  
Seared Ahi tuna, sliced avocado, seaweed salad, cucumber wasabi, & ginger tartar sauce  
\$15

**MARYLAND CRAB DIP**  
House recipe, served with crostinis  
\$14

**SPINACH ARTICHOKE DIP**  
Spinach, artichoke hearts & Asiago cheese, served with crostinis  
\$10

**TIN CUP NACHOS**  
Tri-color corn tortillas, with queso, jalapenos, pico de gallo, served with sour cream  
\$10

Chicken | \$4 Shrimp | \$5  
Crab | \$6 Steak | \$5

**GRILLED BRUSCHETTA**  
Baked crostini topped with Roma tomatoes, basil, garlic, topped with balsamic reduction  
\$8

**CRAB BALLS**  
Four fried crab balls served with with Old Bay® aioli  
\$16

**PUB PRETZEL**  
Giant Bavarian pretzel served with beer cheese  
\$8

**STEAMED SHRIMP**  
One pound of wild caught Gulf shrimp, steamed with onions & potatoes seasoned with Old Bay®  
\$18

**BOTTOMLESS BASKET OF ROLLS**  
Fresh baked rolls served with whipped butter.  
\$4

**LOADED PUB CHIPS**  
Seasoned pub chips topped with melted Monterey Jack & Cheddar cheeses, Ranch dressing, green onions & bacon  
\$9

Chicken | \$4 Shrimp | \$5  
Crab | \$6 Steak | \$5

**WINGS**  
Eight jumbo wings tossed in your choice of sauce with Ranch or Blue cheese dressing & celery  
\$10

Hot | Lemon Pepper  
Mild | BBQ  
Old Bay®

**BUFFALO CAULIFLOWER**  
Roasted cauliflower tossed in our house buffalo sauce served with Blue cheese or Ranch dressing  
\$9

**CARNITAS TACOS**  
Three pork carnitas tacos served with lime slaw  
\$10

**ROCKFISH TENDERS**  
Four beer battered tempura rockfish tenders served with Old Bay® aioli  
\$13

**ROCKFISH TACOS**  
Two rockfish tacos, grilled or blackened, served with lime slaw and cusabi sour cream.  
\$11

**SLIDERS**  
Add Fries or Chips for \$1.50

Cheeseburger \$10  
Grilled or Fried Chicken \$10  
BBQ Pulled Pork \$11  
Triple Bogey Sampler \$12  
Crab Cake \$14

\*All sliders come in a set of three & are served on a brioche roll with tomato and pickle

**PERSONAL FLATBREAD PIZZAS**

Cheese \$7  
Pepperoni \$8  
Crab \$11  
Specialty Pizza of the Day \*Pricing will vary

**QUESADILLAS**  
Add a side of guacamole for \$1

Cheese \$8  
Steak \$13  
Chicken \$11  
Seafood \$15

\*All quesadillas are served with sour cream and salsa

**SOUPS**

Cream of Crab \$6  
Maryland Crab \$6

**SALADS**

**SALAD ADD-ONS**

Chicken +\$6  
Salmon +\$8  
Shrimp +\$8  
Steak +\$10  
Tuna +\$10  
Crab Cake +\$11

\*Substitutions for proteins may have an additional upcharge.

**DRESSINGS**

Blue Cheese  
Ranch  
Honey Mustard  
Italian  
Balsamic Vinaigrette  
Sesame Vinaigrette

**CAESAR SALAD**  
Romaine lettuce with Parmesan cheese, croutons & Caesar dressing  
\$6

**CAPRESE SALAD**  
Sliced mozzarella cheese, Roma tomatoes, balsamic reduction & basil  
\$8

**WEDGE SALAD**  
Iceberg lettuce, Blue cheese dressing, Blue cheese crumbles, bacon, diced tomato, & egg  
\$7

**HOUSE SALAD**  
Spring mix, Roma tomatoes, carrots, red onion, cucumber & crotons  
\$5

**CHICKEN COBB SALAD**  
Grilled or blackened chicken, egg, diced tomato, bacon, Blue cheese crumbles & avocado slices, served with Blue cheese dressing  
\$14

**ASIAN AHI TUNA SALAD**  
Blackened Ahi tuna, spring mix, pine nuts, carrots & pineapple with sesame vinaigrette  
\$16

**LEMON PEPPER SALMON**  
Grilled or blackened North Atlantic salmon on top of a bed baby spinach, topped with almonds, sliced strawberries, red onions & choice of dressing  
\$16

**STEAK SALAD**  
Grilled or blackened steak on top of a bed of baby spinach topped with chopped egg, bacon, red onion, diced tomato, Monterey Jack and Cheddar cheese with your choice of dressing  
\$16

**HANDHELDS**

All handhelds may also be made in a gluten free bun, wrap, bed of lettuce, white, wheat, or marbled rye and are served with our seasoned pub chips. Sub fries for \$1.50

**CRAB CAKE SANDWICH**  
5oz. broiled crab cake with lettuce, tomato & Old Bay® aioli on a brioche bun  
\$16

**FRENCH DIP**  
Shaved prime rib served on a hoagie roll with Provolone cheese & au jus  
\$12

**TUNA SALAD SANDWICH**  
Home made tuna salad with lettuce and tomato on texas toast  
\$12

**BLACKENED FISH BLT**  
Grilled or blackened tilapia with lettuce, tomato, bacon & lemon aioli served on texas toast  
\$13

**SHRIMP SALAD WRAP**  
Homemade shrimp salad with lettuce & tomato  
\$14

**CHICKEN SALAD**  
Chicken salad with grapes, carrots, apples, crasins, lettuce & tomato served on texas toast  
\$11

**BULLE ROCK BURGER**  
Grilled or blackened 8oz. burger, or chicken breast with lettuce, tomato and red onion with choice of Provolone, Cheddar, Swiss American, Pepper Jack or Blue Cheese on a brioche bun  
\$11

**CHESAPEAKE BURGER**  
Grilled or blackened 8oz. burger, or chicken breast topped with crab dip, Cheddar cheese, served with lettuce, tomato & red onion on a brioche bun  
\$15

**HANDHELD ADD-ONS**

Sautéed Mushrooms +\$.50  
Jalapeños +\$.50  
Bacon +\$1  
Avocado +\$1  
Fried Egg +\$1

**TURKEY BURGER**  
Grilled or blackened 8oz. turkey burger with lettuce, tomato and red onion with choice of Provolone, Cheddar, Swiss, American, Pepper Jack or Blue Cheese on a brioche bun.  
\$11

**BBQ PULLED PORK SANDWICH**  
BBQ pulled pork with lime slaw on a brioche bun  
\$12

**ENTRÉES**

Entrées served after 4 p.m.

**NY STRIP OR FILET**  
Seasoned with our signature steak seasoning then grilled to perfection. May be blackened upon request. Served with choice of two sides.  
\$26/\$32

**BBQ RIBS & SHRIMP**  
Half rack of BBQ ribs and four grilled jumbo shrimp served with lime slaw and fries  
\$22

**CHICKEN CHESAPEAKE**  
Sautéed chicken breast, jumbo lump crab meat & cream sauce served with mashed potatoes & eastern shore vegetable medley  
\$22

**GRILLED MEDITERRANEAN SALMON WITH SHRIMP**  
Grilled salmon topped with sautéed wild caught Gulf shrimp, tomato, & garlic, served with choice of 2 sides  
\$24

**SUPREME CHICKEN PENNE**  
Blackened chicken over penne pasta with diced tomato & spinach, tossed in Creole cream sauce  
\$16

**SIDES**

Broccoli  
Fries  
Spinach  
Bulle Rock Pub Chips  
Mac and Cheese  
Mashed Potato  
Green Beans

Garlic Herb Butter +\$1  
Asiago-Horseradish Encrusted +\$2  
Scampi +\$4  
Add Crab Cake +\$11

**CRAB CAKE**  
Two of Chef Cory's crab cakes served with Old Bay® aioli & your choice of two sides  
\$25

**PARMESAN ENCRUSTED TILAPIA**  
Parmesan encrusted tilapia seared then baked served green beans and mashed potatoes.  
\$18

**SESAME-GINGER GLAZED AHI TUNA**  
Pan seared Ahi tuna topped with a sesame-ginger glaze and cucumber wasabi sauce served with green beans and mashed potatoes  
\$23

**SEAFOOD ALFREDO**  
Jumbo lump crab meat & Gulf Shrimp over penne pasta tossed in parmesan cream sauce topped with scallions  
\$23

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness\*

**WEEKLY SPECIAL SCHEDULE**

**MONDAY HALF PRICE WING NIGHT (5pm to close)**  
½ Off All Full Orders of Wings  
\$2 Natty Boh Drafts or Bottles

**TUESDAY TACO TUESDAY (6pm to close)**  
\$2 Chix, Beef, or Veggie Tacos (min of 3) | \$8 Ultimate Tin Can Nachos  
\$3 Coronas | \$5 House Margaritas | \$15 Margarita Pitchers

**WEDNESDAY BEER & BBQ NIGHT (6pm to close)**  
\$4 All Craft Beer on Draft | \$4 Jack Daniels You Call Its  
\$10 Half Rack of Ribs and Two Sides

**THURSDAY BURGER NIGHT (5pm to Close)**  
\$8 Bulle Rock Burger with Burger Bar  
\$12 Domestic Beer Pitchers | \$16 Craft Beer Pitchers

**FRIDAY WEEKLY SPECIALS (5pm to Close)**  
Extended Happy Hour til 7pm  
Live music from 6pm to close

**SATURDAY PRIME RIB NIGHT (5pm to close)**  
Live music from 6pm- Close

**SUNDAY BRUNCH (10am to 2pm)**  
A la carte Bloody Mary Bar  
A la carte Bottomless Mimosas \$19.99  
½ Price bottles of wine 4pm-Close

**HAPPY HOUR**  
Mon - Thu 2-6pm  
Friday 2-7pm  
in the entire restaurant

Domestic Bottles **\$2**  
House Wine **\$4**  
House-Mixed Drinks **\$4**  
Featured Premium Spirit **\$4**  
Orange Crushes **\$5**

**O's & Ravens Specials**  
Monday thru Friday 2-6pm  
in the entire restaurant

Hot Dogs **\$2**  
Miller Lite Btls **\$2**  
Natty Boh Drafts **\$2**  
Orange Crushes **\$5**  
Loaded Pub Chips **\$5**

**COCKTAILS**

**MEMBER #1 MULE**

Tito's Vodka, ginger beer, & fresh lime juice  
Substitute Belvedere Ginger \$1.50

**THE AZALEA**

Official drink of the Masters Dogfish  
Head Gin, fresh lemon juice, pineap-  
ple juice, and a splash of grenadine.  
Substitute Hendricks for \$1.50

**TRIPLE CROWN**

Crown Royal, Crown Apple, Crown  
Vanilla, bitters, topped with ginger ale

**STRAWBERRY-LEMONADE  
MARTINI**

Stoli Strosberi, Stoli Citros, fresh lemon  
juice, topped with a splash of soda

**THE DALY PALMER**

Jack Daniel's, lemonade, & iced tea

**19TH HOLE COSMO**

Stoli Strosberi, triple sec, white  
cranberry juice, lime fresh juice

**ALBATROSS MARGARITA**

El Jimador, triple sec, Bulle Rock  
Sour, with a Grand Marnier oater  
Substitute Patrón \$2

**SNAP HOOK MOJITO**

Bayou White Rum, mint, fresh lime  
juice, topped with soda water  
Substitute Bacardi \$1

**TRANSFUSION**

Tito's Vodka, Grape Juice, & Ginger Ale

**CRUSHES**

**BULLE ROCK CRUSH**

Stoli Orange, Stoli Crushed Pineapple, fresh  
squeezed orange juice, pineapple juice, topped  
with Sprite

**GRAPEFRUIT CRUSH**

Stoli Crushed Ruby Red, Triple Sec, fresh  
squeezed grapefruit juice, topped with soda  
Substitute Deep Eddy Ruby Red +1

**ORANGE CRUSH**

Stoli Orange, Triple Sec, fresh squeezed  
orange juice, topped with Sprite  
Substitute Deep Eddy Orange  
+1 or Ketel One Orange +2

**PINEAPPLE CRUSH**

Stoli crushed pineapple, fresh pineapple  
pieces, pineapple juice, topped with sprite.

**BEER**

**BOTTLED | CANNED**

Bud Light	Corona
Bud	Corona Light
Bud Light Orange	Stella Artois
Miller Lite	Heineken
Coors Lite	Arnold Palmer's Half
O'Doul's	Bass
Flying Dog Bleacher Beer	Beck's
Union Steady Eddie	Union Old Pro

**\*DRAFT** | We have 6 rotating drafts please  
ask your server for current selections

**WINES**

\*All selections highlighted in bold are available by the glass

**REDS**

<b>PROPHECY PINOT NOIR</b>	<b>8/30</b>	ESTANCIA MERLOT	<b>39</b>	PEPPERJACK BAROSSA RED	<b>40</b>
<b>GREG NORMAN PINOT NOIR</b>	<b>9/36</b>	DUCKHORN MERLOT	<b>85</b>	STAGS LEAP PITETE SYRAH	<b>55</b>
EVOLUTION PINOT NOIR	<b>40</b>	BERAN ZINFANDEL	<b>45</b>	VINA ZACO RIOJA TEMPRANILLO	<b>35</b>
SONOMA CUTRER PINOT NOIR	<b>55</b>	DECOY ZINFANDEL	<b>50</b>	<b>19 CRIMES CABERNET SAUVIGNON</b>	<b>8/30</b>
GOLDEN EYE PINOT NOIR	<b>80</b>	THE WARDEN RESERVE SHIRAZ	<b>55</b>	<b>JAM CELLARS CABERNET SAUVIGNON</b>	<b>9/35</b>
<b>FARMER OF WINE RED BLEND</b>	<b>9/35</b>	<b>TINTO NEGRO MALBEC</b>	<b>8/30</b>	<b>J. LOHR CABERNET SAUVIGNON</b>	<b>10/38</b>
EMPORIUM APASSIMENTO	<b>9/35</b>	<b>LAYER CAKE MALBEC</b>	<b>9/32</b>	LOUIS MARTINI CABERNET SAUVIGNON	<b>38</b>
SANTA MARGARITA CHIANTI	<b>40</b>	SEPTIMA OBRA MALBEC	<b>48</b>	MONTES ALPHA CABERNET SAUVIGNON	<b>55</b>
CHATEAU GOUICHAUD BORDEAUX	<b>40</b>	MONTES ALPHA CAMENERE	<b>60</b>	FROGS LEAP CABERNET SAUVIGNON	<b>70</b>
<b>14 HANDS MERLOT</b>	<b>8/30</b>	PENFOLDS BIN 138 SHIRAZ	<b>45</b>	MONTES ALPHA "M" CABERNET SAUVIGNON	<b>145</b>

**WHITES | SPARKLING**

<b>PRIMATERRA PINOT GRIGIO</b>	<b>8/30</b>	SONOMA CUTRER CHARDONNAY	<b>45</b>
<b>CA MONTINI PINOT GRIGIO</b>	<b>9/35</b>	DAOU CHARDONNAY	<b>55</b>
SANTA MARGARITA PINOT GRIGIO	<b>48</b>	<b>THE CROSSING SAUVIGNON BLANC</b>	<b>10/38</b>
<b>STEMMARI MOSCATO</b>	<b>7/26</b>	DUCKHORN SAUVIGNON BLANC	<b>46</b>
WHITE DOE WHITE BLEND	<b>48</b>	<b>ROSEHAVEN ROSE'</b>	<b>8/30</b>
<b>J. LOHR REISLING</b>	<b>8/30</b>	CORDNIU ANNA ROSE'	<b>32</b>
CHATAEU GOUDICHARD GRAND VIN BORDEAUX	<b>36</b>	<b>WYCLIFF CHAMPAGNE</b>	<b>6</b>
<b>19 CRIMES CHARDONNAY</b>	<b>8/30</b>	<b>VOVETI PROSECCO</b>	<b>8/30</b>
<b>KENDALL JACKSON CHARDONNAY</b>	<b>9/35</b>	AMORE DI AMANTI PROSECCO	<b>40</b>
JAM CELLARS BUTTER CHARDONNAY	<b>42</b>	MUMM NAPPA BRUT ROSE'	<b>60</b>

**HOUSE WINES BY THE GLASS**

CABERNET  
MERLOT  
PINOT NOIR  
CHARDONNAY  
PINOT GRIGIO  
SAUVIGNON BLANC  
WHITE ZINFANDEL

\* ½ price bottles of wine Sundays 4pm-Close