

**STARTERS**

**ROCKFISH TENDERS**

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

**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

**CRISPY BRUSSEL SPROUTS**

Flash fried brussel sprouts tossed in a spicy honey served with a garlic aioli  
\$10

**ROCKFISH TACOS**

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

**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®

**CRAB BALLS**

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

**FRIED BURRATA**

One large panko dusted and fried burrata ball over our house tomato sauce served with crostinis.  
\$10

**SLIDERS**

Add Fries or Chips for \$1.50

Cheeseburger \$10  
Blackened Chicken \$10  
Crab Cake \$14

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

**QUESADILLAS**

Add a side of guacamole for \$1

Cheese \$8  
Steak \$13  
Chicken \$11  
Shrimp \$14

\*All quesadillas are served with sour cream and salsa

**SOUPS**

Cream of Crab \$6  
Maryland Crab \$6  
Soup de Jour \$6

**SALADS**

**SALAD ADD-ONS**

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

\*Substitutions for proteins may have an additional upcharge.

**DRESSINGS**

Blue Cheese  
Ranch  
Honey Mustard  
Italian  
Balsamic Vinaigrette  
Sesame Vinaigrette

**CAESAR**

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

**LEMON PEPPER SALMON**

Grilled or blackened North Atlantic salmon on top of a bed of baby spinach, topped with candied walnuts, blueberries, and choice of dressing.  
\$16

**BLUEBERRY ASIAN CRAB**

Spring mix, blueberries, red onions, topped with jumbo lump crab meat served with a roasted sesame dressing  
\$17

**HOUSE**

Spring mix, cherry tomatoes, carrots, red onion, cucumber & croutons  
\$5

**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

**WINTER HARVEST COBB**

Grilled or blackened chicken, blue cheese crumbles, candied walnuts, crasin, bacon, hard boiled eggs and diced apples over chopped romaine lettuce served with a poppy seed vinaigrette  
\$15

**HANDHELDS**

All handhelds may also be made on a gluten free bun, a flour wrap, bed of spring mix, white, wheat, or marbled rye  
All handhelds automatically come with our seasoned pub chips. Substitute fries for \$1.50

**BULLE ROCK BURGER**

Grilled or blackened 8oz. burger, turkey 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  
\$12

\*Make it Chesapeake Style +\$3

**SHRIMP SALAD WRAP**

Homemade shrimp salad with lettuce & tomato  
\$14

**RASPBERRY TURKEY FLATBREAD**

Sliced roasted turkey, raspberry jam, red onion, swiss and provolone cheese on a toasted flatbread  
\$13

**HANDHELD ADD-ONS**

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

**BLACKENED SALMON BALT**

Grilled or blackened North Atlantic salmon topped with bacon, avocado, lettuce, tomato, and Cajun remoulade on Texas toast  
\$15

**CRAB CAKE SANDWICH**

5oz. broiled crab cake with lettuce, tomato served with Old Bay® aioli on a brioche bun  
\$16

**PIZZAS**

\* 12" inch gluten free crust is available upon request for +\$3  
All regular pizzas are a 16 inch hand tossed crust

**MARGHARITA**

House tomato sauce and fresh mozzarella topped with fresh basil ribbons.  
\$14

**SALAMI**

House tomato sauce, provolone, mozzarella, and parmesan Romano cheese topped with pepperoni  
\$16

**THE CHESAPEAKE**

Old Bay cream sauce, asiago, mozzarella, and provolone cheese topped with jumbo lump crab meat and scallions  
\$22

**THE TRIPLE BOGEY**

House tomato sauce, provolone, and mozzarella cheese topped with pepperoni, bacon, and fennel sausage.  
\$18

**THE NUT CRACKER**

Fig and honey jam, ricotta, and asiago cheese topped with crushed candied walnuts, sliced mushrooms and spicy honey  
\$16

**SOUTHERN CHARM**

BBQ ricotta and asiago cheese topped with shredded chicken, red onion, and cole slaw  
\$17

**ENTRÉES**

Entrées served after 4 p.m.

**FILET AND CRAB CAKE**

Grilled or blackened center cut filet with one of our jumbo lump crab cakes served with your choice of two sides  
\$38

Add Srmp Scampi +\$4

**CHICKEN SHITAKE MARSALA**

Grilled chicken breast topped with marsala wine sauce and crispy pancetta served with mashed potatoes and crispy brussel sprouts  
\$17

**WHISKEY SKILLET SALMON**

Cast iron seared then baked North Atlantic salmon topped with whiskey cream sauce served with mashed potatoes and asparagus  
\$19

\*Add 3 Whiskey glazed jumbo shrimp +\$4

**SEAFOOD ALFREDO**

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

**SUPREME CHICKEN PENNE**

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

**CRAB CAKE**

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

**SIDES**

Broccoli  
Fries  
Spinach  
Bulle Rock Pub Chips  
Mac and Cheese  
Mashed Potato  
Crispy Brussel Sprouts  
Asparagus

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

**WEEKLY SPECIAL SCHEDULE**

**HAPPY HOUR**  
**SUNDAY, MONDAY, TUESDAY ALL DAY**  
**WEDNESDAY THROUGH FRIDAY 2pm-7pm**  
Half Price on all Appetizers  
\$2 Domestic Bottles \$4 House Wine  
\$4 House-Mixed Drinks \$5 Orange Crushes

**MONDAY TAKE FIVE**  
\$5 off Any Pizza or Entrée  
\$2 Natty Boh Bottles

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

**TACO TUESDAY**  
\$2 Chicken, Beef, or Veggie Tacos (min of 3)  
\$8 Tin Cup Nachos  
\$3 Coronas \$3 House Margaritas

**FRIDAY CHEERS TO THE WEEKEND**  
\$5 Orange Crushes All Day  
Weekly Chef Food Specials

**WEDNESDAY CRAB CAKE NIGHT (4pm to close)**  
\$5 Signature Cocktails 1/2 Price on All Bottles of Wine  
\$10 Crab Cake Sandwich with Pub Chips  
\$12 Single Crab Cake Dinner with Two Sides

**SATURDAY PRIME RIB NIGHT (5pm to close)**  
12, 16, or 32oz Prime Rib served with Baked Potato and Asparagus

**SUNDAY BRUNCH (10am to 2pm)**  
Sunday Brunch with Bloody Mary Bar 10am - 2pm

**COCKTAILS**

**THE DOWN AND DIRTY**

Titos vodka, and olive juice served on the rocks or straight up in a martini glass

\*Add blue cheese stuffed olives +1.50  
\*Substitute Ketel One or Belvedere +2

**OLE NUTTY**

Bulliet bourbon infused with walnuts and vanilla bean with orange- brown sugar simple syrup, and bitters over the rocks with walnut pieces

**BLOOD ORANGE TRANSFUSION**

Titos Vodka, Solerno blood orange liquor, grape juice, and ginger ale

\*Substitute Ketel One or Belvedere +2

**STAYCATION MARTINI**

Stoli Crushed Pineapple, Malibu rum, pineapple juice, and champagne with a cinnamon sugar rim

**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 floater

Substitute Patrón \$2

**CRAN-APPLE MULE**

Titos vodka, lime juice, apple cider, ginger beer, and a splash of cranberry juice

\*Substitute Ketel One or Belvedere +2

**CRUSHES**

**BULLE ROCK CRUSH**

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

**ORANGE CRUSH**

Stoli Orange, Triple Sec, fresh squeezed orange juice, topped with Sprite

\*Substitute Deep Eddy Orange +1 or Ketel One Orange +2

**GRAPEFRUIT CRUSH**

Stoli Crushed Ruby Red, Triple Sec, fresh squeezed grapefruit juice, topped with soda

Substitute Deep Eddy Ruby Red +1

\*Substitute Deep Eddy Ruby Red +1

**BEER**

**BOTTLED | CANNED**

Bud Light  
Bud  
National Bohemian  
Miller Lite  
Coors Lite  
O'Doul's  
Union Old Pro

Corona  
Corona Light  
Stella Artois  
Heineken  
Bass  
Beck's

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

**WINES**

**WHITES. BLUSH. BUBBLES**

CHARDONNAY		gl.	btl.
BERINGER TUNNEL OF ELMS	CALIFORNIA	7	
JOSH CELLARS	CALIFORNIA	9	35
SONOMA CUTRER	CALIFORNIA	14	45
DUCKHORN	CALIFORNIA		55
<b>PINOT GRIGIO</b>			
VOGA	ITALY	7	
BOORDY LANDMARK	MARYLAND	8	29
SANTA MARGHERITA			46
<b>SAUVIGNON BLANC</b>			
BERINGER TUNNEL OF ELMS	CALIFORNIA	7	
THE CROSSINGS	NEW ZEALAND	10	38
<b>RIESLING</b>			
BOORDY ORIOLE	MARYLAND	8	29
<b>ROSE'</b>			
BOORDY LANDMARK DRY	MARYLAND	8	29
<b>WHITE ZINFANDEL</b>			
BOORDY BLUSH	MARYLAND	8	29
<b>MOSCATO</b>			
STEMMARI	ITALY	8	29
<b>PROSECCO</b>			
VOVETI	ITALY	8	29

W  
I  
N  
E  
S

**SOMETHING RED**

CABERNET SAVIGNON		gl.	btl.
BERINGER TUNNEL OF ELMS	CALIFORNIA	7	
JOSH CELLARS	CALIFORNIA	9	35
LOUIS MARTINI	CALIFORNIA	10	38
DUCKHORN	CALIFORNIA		80
OPUS ONE OVERTURE	CALIFORNIA		150
<b>BLENDS</b>			
LIGNUM	ITALY	9	35
THE FEDERALIST	CALIFORNIA		45
NUMANTHIA	SPAIN		70
<b>MALBEC</b>			
ALAMOS	ARGENTINA	8	29
<b>SYRAH</b>			
STAGS LEAP	CALIFORNIA		58
<b>ZINFANDEL</b>			
DECOY	CALIFORNIA		49
<b>MERLOT</b>			
BERINGER TUNNEL OF ELMS	CALIFORNIA	7	
<b>PINOT NOIR</b>			
BERINGER TUNNEL OF ELMS	CALIFORNIA	7	
GREG NORMAN	CALIFORNIA	9	34
SONOMA CUTRER	CALIFORNIA		48
THE CALLING	CALIFORNIA		60