

**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, jalapeños, pico de gallo, served with sour cream  
\$11

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

**CRISPY SHRIMP TACOS**

Two coconut shrimp tacos with shredded lettuce and cheddar jack cheese topped with cilantro aioli  
\$13

**LOADED PUB CHIPS**

Seasoned pub chips topped with melted Monterey Jack & Cheddar cheeses, Ranch dressing, green onions & bacon  
\$10

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  
\$11

Hot | Lemon Pepper  
Mild | Old Bay®  
Caribbean Honey | Kansas City BBQ

**BUFFALO BRUSSEL SPROUTS**

Flash fried brussel sprouts tossed in buffalo sauce served with blue cheese dressing  
\$11

**CRAB BALLS**

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

**SOUPS**

Cream of Crab \$7  
Maryland Crab \$7  
French Onion \$7

**REUBEN EGG ROLLS**

Two eggrolls stuffed with shredded corned beef, sauerkraut, and Swiss cheese served with thousand island dipping sauce  
\$12

**SLIDERS**

Add Fries or Chips for \$1.50

Cheeseburger \$12  
Blackened Chicken \$12  
Crab Cake \$15

\*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 \$10  
Chicken \$11  
Steak \$13  
Shrimp \$14

\*All quesadillas are served with sour cream and salsa

**ENTRÉES**

Entrées served after 4 p.m.

**PROSCIUTTO WRAPPED STUFFED CHICKEN**

Baked 8oz. chicken breast stuffed with spinach, artichoke, and cream cheese then wrapped in prosciutto served with mashed potatoes and asparagus  
\$18

**CEDAR PLANK SALMON**

Lemon pepper seasoned North Atlantic salmon seared then baked on top of a cedar plank topped with a bourbon maple glaze and walnuts served with a choice of two sides  
\$25

**SUPREME SHRIMP & CHICKEN**

Blackened gulf shrimp & chicken over penne pasta with tomato & spinach tossed in Creole alfredo  
\$20

**MARYLAND CRAB CAKES**

Broiled Maryland lump crab cakes served with Old Bay aioli and choice of two sides  
Single \$18  
Double \$27

**BURGUNDY SKIRT STEAK**

Grilled 10oz. marinated skirt steak topped with a sautéed onion and peppers medley and burgundy demi glaze served with mashed potatoes and broccoli  
\$26

**AHI TUNA OSCAR**

Sliced seared tuna topped with asparagus, lump crab meat, and lemon butter over jasmine rice and sesame glazed brussel sprouts  
\$24

**SIDES**

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

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

**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 or turkey burger, with lettuce, tomato, and red onion with choice of provolone, cheddar, Swiss, American, pepper jack, or blue cheese on a brioche bun  
\$13

\*Make it Chesapeake Style +\$3

**NASHVILLE HOT CHICKEN**

Buffalo sauce marinated chicken battered then fried topped with pepper jack cheese, lettuce, tomato, and pickle slices  
\$14

**SEAFOOD CLUB**

Stacked jumbo lump crab cake, shrimp salad, lettuce, tomato, bacon, & cajun remoulade on toasted Texas toast  
\$18

**REUBEN**

Shredded corned beef, sauerkraut, Swiss cheese, and thousand island spread on marbled rye toast.  
\$14

**SALMON B.A.L.T WRAP**

Grilled or blackened North Atlantic salmon with bacon, avocado, lettuce, and tomato wrapped in a flour tortilla  
\$15

**AHI TUNA POKE**

Sesame-ginger marinated diced ahi tuna on a bed of jasmine rice topped with cucumber straws, avocado, shredded carrot, and scallions with sriracha aioli  
\$14

**CRAB CAKE SANDWICH**

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

**SHRIMP SALAD WRAP**

Homemade shrimp salad with lettuce & tomato  
\$15

**SALAD ADD-ONS**

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

**PIZZAS**

All regular pizzas are a 16 inch hand tossed crust

**PEPPERONI**

House tomato sauce, provolone, mozzarella, and parmesan Romano cheese topped with pepperoni  
\$18

**BRUSCHETTA**

House tomato sauce, mozzarella cheese, blistered cherry tomatoes, red onion, and basil finished with a balsamic reduction  
\$17

**THE TRIPLE BOGEY**

House tomato sauce, provolone, and mozzarella cheese topped with pepperoni, bacon, and fennel sausage.  
\$20

**HAWAIIAN**

House tomato sauce, mozzarella and provolone cheese, Canadian bacon, bacon crumbles, and pineapple  
\$19

**BLANCO**

Ricotta and mozzarella cheese, broccoli, and cherry tomatoes  
\$17

**SALADS**

**HOUSE**

Spring mix, cherry tomatoes, carrots, red onion, cucumber & croutons  
\$10

**CAESAR**

Romaine lettuce with crumbled parmesan cheese, garlic croutons, and creamy Caesar dressing  
\$12

**AHI TUNA SALAD**

Spring mix, cucumber straws, shredded carrot, fried ginger, avocado, and scallions served with avocado ranch  
\$17

**STEAK SALAD**

Grilled or blackened steak on top of a bed of baby spinach topped with chopped egg, bacon, red onion, sliced cherry tomatoes, Monterey Jack and Cheddar cheese with your choice of dressing  
\$16

**COBB SALAD**

Grilled or blackened chicken, blue cheese, bacon, hard boiled eggs, and crasins over chopped romaine lettuce served with a poppy seed vinaigrette  
\$16

**SALAD ADD-ONS**

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

**DRESSINGS**

Blue Cheese  
Ranch  
Honey Mustard  
Italian  
Balsamic Vinaigrette  
Sesame Vinaigrette

\*Substitutions for proteins may have an additional upcharge.

**WEEKLY SPECIAL SCHEDULE**

**HAPPY HOUR**

**Monday - Friday | 4pm-7pm**

Half Price Appetizers  
\*Excludes Crab Balls, Sliders, and Quesadillas

\$2.50 Domestic Bottles \$4 House Wine  
\$5 House-Mixed Drinks \$6 Orange Crushes

**MONDAY TAKE FIVE | 4pm - Close**

\$5 off Any Pizza or Entrée  
½ Price on All Bottles of Wine

**TACO TUESDAY | 4pm - Close**

\$2 Chicken, Beef, or Veggie Tacos (min of 3)  
\$8 Tin Can Nachos  
\$5 House Margaritas

**WEDNESDAY CRAB CAKE NIGHT | 4pm - Close**

\$5 Moscow Mules  
\$12 Crab Cake Sandwich with Pub Chips  
\$14 Single Crab Cake Dinner with Two Sides

**THURSDAY BURGER NIGHT | 4pm - Close**

\$9 Bulle Rock Burger with choice of cheese served with chips  
\$2 Off All Drafts

**FRIDAY - SATURDAY**

Chef Dinner Specials

**SUNDAY BRUNCH | 10am - 2pm**

Sunday Brunch  
All you can drink Bloody Mary's or Mimosas for \$15

**SEASONAL COCKTAILS**

**SMOKED OLE FASHION'D**

Our twist on a classic made with a Smoked Woodford Reserve Bourbon on the rocks with muddled orange cherry and a sugar cube  
**\$10**

\*Smoke any spirit or cocktail for +\$1.50

**#52**

Stoli Vanilla vodka, Chambord, and pineapple juice, topped with edible gold flaked served straight up or on the rocks; a cocktail deserving to be in the Hall of Fame  
**\$10**

**APPLE CIDER MULE**

Crown Apple Whiskey, apple cider, lime juice and ginger beer  
**\$7**

**WHITE CRANBERRY VANILLA MIMOSA**

Stoli Vanilla vodka, champagne, and white cranberry juice  
**\$7**

**MULES**

**MEMBER #1 MULE**

Titos Vodka, lime juice, ginger beer, & garnished with a slice of lime  
**\$8**

\*Substitute Ketel One or Belvedere +\$2

**BLOOD ORANGE MULE**

Titos Vodka, Solerno blood orange liquor, lime juice, & ginger beer, garnished with a dried blood orange slice  
**\$9**

\*Substitute Ketel One or Belvedere +\$2

**WHITE CRANBERRY MULE**

Titos Vodka, white cranberry juice, lime juice, & ginger beer, garnished with frozen cranberries  
**\$8**

\*Substitute Ketel One or Belvedere +\$2

**PEACH MULE**

Crown Royal Peach, lime juice, & ginger beer, garnished with a dried peach  
**\$9**

**BEER**

**BOTTLED & CANNED**

Union Duckpin Pale Ale	Budweiser
Evolution Lot #3 IPA	Bud Light
Flying Dog Underdog Lager	Miller Lite
Twisted Tea	Coors Light
Guinness	Yuengling
Guinness Blonde	Corona
Michelob Ultra	Corona Light
National Bohemian	Blue Moon
Heineken	Bass
	Becks
	O'doul's NA

**\*DRAFT** | We have 6 rotating draft selections, 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>			
BERINGER TUNNEL OF ELMS	CALIFORNIA	8	
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

**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>			
KING	ARGENTINA	8	32
<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