



## Starters

### MARYLAND CRAB DIP

House recipe, served with crostinis  
\$14

### ROCKFISH TENDERS

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

### LOBSTER BRUSCHETTA

Fresh Maine lobster meat, blistered cherry tomatoes, mozzarella cheese, and herbed pesto over toasted baguette  
\$14

### SPINACH ARTICHOKE DIP

Spinach, artichoke hearts & asiago cheese, served with crostinis  
\$10

### CRAB BALLS

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

### ROCKFISH TACOS

Two blackened or grilled tacos with red cabbage slaw, pico de gallo and a citrus aioli  
\$13

### BRUSSEL SPROUTS

Flash fried Brussel sprouts with drizzled balsamic reduction served with tarragon aioli  
\$11

### ASIAN VEGETABLE SPRING ROLLS

Two Asian vegetable stuffed eggrolls served with cusabi and teriyaki dipping sauces  
\$11

### TIN CUP NACHOS

Tri-color corn tortillas, with queso, jalapeños, pico de gallo, served with sour cream  
\$11

#### Add-ons:

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

### WINGS

Eight jumbo wings tossed in your choice of sauce with Ranch or Blue cheese dressing and celery  
\$11

Hot | Lemon Pepper  
Mild | Old Bay®

Caribbean Honey | Kansas City BBQ

## Soups

CREAM OF CRAB	\$7
MARYLAND CRAB	\$7
SUMMER MINISTRONE	\$7

## 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

## Entrées

Entrées served after 4pm.

### CHAMPAGNE CHICKEN

Sautéed chicken breast, shiitake mushrooms, sun-dried tomato, and shallot in a champagne cream sauce served with rice pilaf and broccoli  
\$18

### SALMON DIJONNAISE

Sautéed salmon topped with a creamy Dijon sauce, artichoke hearts, and capers served with mashed potatoes and crispy Brussel sprouts  
\$25

### AHI TUNA OSCAR

Sliced seared tuna topped with lump crab meat, asparagus, and lemon butter over jasmine rice  
\$26

### FILET MIGNON

Grilled filet mignon topped with a cabernet demi glaze served with mashed potatoes and broccoli  
\$29

### LOBSTER ROSA

Maine lobster meat over penne tossed in a house Rosa sauce garnished with a charred tarragon sprig  
\$26

### MARYLAND CRAB CAKES

Boiled Maryland Lump crab cakes served with Old Bay® aioli and choice of two sides  
Single \$18 | Double \$27

#### SIDES:

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

## Handhelds

All handhelds may also be made on a gluten-free bun, a flour tortilla 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 8 oz. 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

### AHI TUNA POWE

Sesame-ginger marinated diced ahi tuna on a bed of jasmine rice topped with cucumber straws, avocado, shredded carrot, and scallions with sriracha aioli  
\$15

### WARM LOBSTER ROLL

Butter poached lobster and mesclun lettuce stuffed in a New England style roll served with warm drawn butter  
\$20

### SALMON D.A.L.T. WRAP

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

### DISTRO TURKEY WRAP

Sliced turkey, bacon, lettuce, avocado, and tarragon aioli wrapped in a flour tortilla  
\$14

### CRAB CAKE SANDWICH

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

### TERIYAKI CHICKEN SANDWICH

Grilled teriyaki chicken, gilled pineapple, bacon, provolone cheese, lettuce, and red onion on a brioche bun  
\$14

### SHRIMP SALAD WRAP

Homemade shrimp salad with lettuce & tomato  
\$15

#### HANDHELD ADD-ONS:

Sautéed Mushrooms +\$0.50 | Jalapeños +\$0.50 | Fried Egg +\$1 | Bacon +\$1 | Avocado +\$1

## Pizzas

### PEPPERONI

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

### BRUSCHETTA

House tomato sauce, mozzarella cheese, blistered cherry tomatoes, red onions, 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

### MANDARIN SALMON

Mesclun mix, mandarin orange slices, shaved fried ginger, and avocado, served with a champagne vinaigrette  
\$17

#### SALAD ADD-ONS:

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

#### DRESSINGS:

Blue Cheese  
Ranch  
Honey Mustard  
Italian  
Balsamic Vinaigrette  
Champagne Vinaigrette

### STEAKHOUSE

Sliced grilled filet medallions, blue cheese crumbles, chopped bacon, hard boiled eggs, cherry tomatoes, and red onion over romaine and iceberg lettuce served with choice of dressing  
\$16

### SANTA FE CHICKEN COBB

Grilled or blackened chicken, black beans, roasted corn, cherry tomatoes, avocado, and crispy tortilla straws over mesclun mix  
\$15

### SUMMER WEDGE

Chopped bacon, blue cheese dressing, red onion, hardboiled egg, and cherry tomatoes over a wedge of iceberg lettuce  
\$13

\* Substitutions for proteins may have an additional charge



## Weekly Special Schedule

### HAPPY HOUR

Monday - Friday  
4pm - 7pm

Half Price Appetizers  
\*Excludes Crab Balls & Sliders

\$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  
1/2 Price on All Bottles of Wine

### TACO TUESDAY

4pm - Close  
\$2 Chicken, Beef, or Veggie Tacos (min of 3)  
\$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 Marys or Mimosas for \$15

## Seasonal Cocktails

### SMOKED OLE FASHION'D

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

### HAWAIIAN SANGRIA

Stoli Strasberi vodka, Sauvignon Blanc, Hawaiian simple syrup, lemon, lime, topped with soda water  
\$8

### DRAGON BERRY LEMONADE

Bacardi Dragon Berry, dragon berry simple syrup, lemonade, fresh strawberries, topped with soda water  
\$9

### ORANGE WHISKEY SMASH

Bulliet bourbon muddled charred oranges, mint, and iced tea  
\$9

### SUMMER STRAWBERRY MARTINI

Stoli Strasberi vodka, Peach schnapps, and house sour mix  
\$9

### MANGO-JALAPENO MARGARITA

Espolon tequila, triple sec, mango simple syrup, and house sour mix  
\$9

Smoke any spirit or cocktail for +\$1.50

## Mules

### MEMBER #1 MULE

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

\*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

### 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

### PEACH MULE

Deep Eddy Peach vodka, lime juice, and ginger beer  
\$9

## Beer

### BOTTLED & CANNED

Union Duckpin Pale Ale  
Twisted Tea  
Guinness  
Guinness Blonde  
Michelob Ultra  
National Bohemian  
Heineken

White Claw  
Heavy Seas Tropical IPA  
Heavy Seas Loose Cannon IPA  
Budweiser  
Bud Light  
Miller Lite  
Coors Light

Yuengling  
Corona  
Corona Light  
Blue Moon  
Bass  
Becks  
O'doul's NA

### DRAFT

We have 6 rotating draft selections, please ask your server for current selections

## Wines

### WHITES. BLUSH. BUBBLES

		gl.	btl.
<b>CHARDONNAY</b>			
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>ROSÉ</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

		gl.	btl.
<b>CABERNET SAVIGNON</b>			
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