



Starters

CRAB CROQUETTS

Four Maryland style lump crab balls breaded and served with our house remoulade.
Market Price

SPINACH ARTICHOKE DIP

Our special mixture of spinach, artichoke hearts, Gruyere and cream cheeses, served with crostini.
\$12

LOADED CRAB PRETZEL BITES

Pretzel nuggets topped with our lump crab mixture, covered with cheddar and Jack cheese and baked.
\$18

STEAMED SHRIMP

Large shrimp steamed with Old Bay and onion, served with lemon and cocktail sauce.
HALF POUND \$11 | FULL POUND \$23

AHI TUNA SASHIMI

Thinly sliced seared blackened tuna over seaweed salad, topped with cusabi aioli & ginger soy reduction.
\$18

CHEESE CURDS

Natural cheese curds breaded and fried, served with our marinara sauce.
\$10

TIN CUP NACHOS

Tri-color corn tortillas, rich queso cheese, jalapenos, and pico de gallo served with sour cream.
\$11 | ADD CHICKEN \$16

BLEU QUESO PUB CHIPS

Our seasoned pub chips topped with queso cheese sauce, bleu cheese, and scallions.
\$8

LOADED FRIES

House fries topped with queso and cheddar cheeses, crisp bacon, green onion and baked, served with sour cream.
\$9

WINGS

Eight jumbo wings tossed in your choice of sauce, served with bleu cheese or ranch and celery.
Hot / Mild / Lemon Pepper / Old Bay / Caribbean Honey / Kansas City BBQ
\$16

WHISKEY SHRIMP

Large shrimp sautéed with butter and whiskey, finished with a dijon cream and served over crostini.
\$15

FRIED PICKLES

Zesty pickle slices breaded and fried, served with our homemade smoked ketchup.
\$9

Soups

MARYLAND CRAB	\$9
WILD MUSHROOM BISQUE	\$8

Pizzas

BOURBON BBQ CHICKEN

Shredded chicken, crispy chopped bacon, red onion, cheddar cheese, with bourbon BBQ sauce.
\$20

THE TRIPLE BOGEY

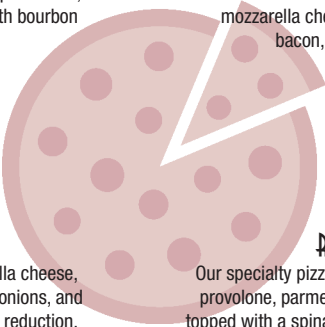
House tomato sauce, provolone, and mozzarella cheese topped with pepperoni, bacon, and fennel sausage.
\$20

BRUSCHETTA

House tomato sauce, mozzarella cheese, blistered cherry tomatoes, red onions, and basil finished with a balsamic reduction.
\$18

RICOTTA WHITE

Our specialty pizza made with whole milk ricotta, provolone, parmesan, garlic, and cherry tomato, topped with a spinach arugula mixture after baking.
\$20



Entrées

SESAME TUNA

Sesame seed and wasabi encrusted ahi tuna seared rare and topped with a soy-ginger reduction. Served with jasmine rice and broccoli.
\$26

GRILLED FILET MIGNON

8 oz. choice center cut filet topped with a wild mushroom red wine demi and your choice of two sides.
\$39

MARYLAND STYLE LUMP CRABCAKE

Broiled lump crabcake served with house remoulade and your choice of two sides.
SINGLE | DOUBLE - MARKET PRICE

CHICKEN & CRAB ROCKEFELLER

Grilled chicken breast topped with our spinach, cheese and crab mixture and finished with a lemon beurre blanc. Served with garlic mashed potatoes and green beans.
\$27

SIMPLE GRILLED SALMON

North Atlantic Salmon lightly seasoned and grilled, finished with a lemon caper butter. Served with sweet potato wedges and asparagus.
\$27

SHRIMP & GRITS

Large shrimp blackened and sautéed with onions, peppers, sausage, spinach and arugula. Finished with sherry and served over cheese grits. Served with your choice of one side.
\$26

BLACKENED CHICKEN ALFREDO

Penne pasta and blackened chicken with red peppers, onion, calamata olives and Parmesan cheese in a Cajun spiced cream. Served with your choice of one side.
\$23

CHICKEN PICCATA

Lightly floured and sautéed with white wine, lemon, capers, butter and parsley. Served with jasmine rice and green beans.
\$23

SIDES:

FRENCH FRIES | MAC & CHEESE | SPINACH | ASPARAGUS | BROCCOLI | SWEET POTATO WEDGES
GREEN BEANS | JASMINE RICE | GARLIC MASHED | SEASONAL VEGETABLE FROM THIRD WAY FARM

Handhelds

All handhelds come with a pickle spear and our seasoned pub chips.
Substitute fries for \$2 or sweet potato fries for \$3

CROWN-UP GRILLED CHEESE

Garlic parmesan encrusted marble rye with gruyere, cheddar, herbed goat cheese, and ripe tomato.
\$13

THE MELT

Our homemade salad served open faced on a flakey croissant and melted gruyere cheese.
DILLED SHRIMP SALAD \$17
TUNA SALAD \$14

CLASSIC TURKEY CLUB

Shaved roasted turkey, crisp bacon, lettuce and tomato between your choice of toasted bread.
\$15

SALMON BURGER

Our own mixture of Atlantic salmon blended with sweet onion and peppers, herbs and spices, served on a brioche roll with chipotle mayonnaise.
\$17

CRAB CAKE SANDWICH

Jumbo lump Maryland style crabcake served with house remoulade, lettuce and tomato on a brioche bun.
MARKET PRICE

NASHVILLE HOT CHICKEN SANDWICH

Marinated chicken breast dredged in a seasoned corn meal and fried, topped with hot sauce, pepper jack cheese and served on toasted ciabatta.
\$16

STEAK SANDWICH

8 oz. sirloin steak topped with caramelized onion, provolone cheese, and horseradish aioli on grilled ciabatta.
\$18

GRILLED BLACK ANGUS BURGER

Our specialty sourced Black Angus 8 oz. burger made from brisket, chuck, and short ribs. Served on a brioche bun with tomato, lettuce, red onion and a pickle. Choice of provolone, cheddar, American, pepper jack, or bleu cheese. French fries included with our smoked ketchup. (Turkey Burger available as a substitution)
\$18

HANDHELD ADD-ONS

Sauteed Mushrooms | Sautéed Onions | Jalapenos | Bacon
\$2 EACH

Salads

STEAK & BLEU

Choice Sirloin steak sliced on top of spinach and arugula, red onion, cherry tomatoes, cucumber, calamata olives, garlic croutons, and aged bleu cheese. Served with a balsamic vinaigrette.
\$18

GRILLED CAESAR

Romaine hearts flash grilled and served with shaved parmesan, garlic croutons, and our own creamy Caesar dressing.
\$12

HOUSE SALAD

Spring mixed greens, cherry tomatoes, carrots, red onion, cucumbers, calamata olives, and garlic croutons.
\$12

BULLE ROCK COBB

Diced roasted turkey, poached shrimp, bleu cheese, chopped bacon, hard boiled egg, cherry tomatoes, and red onion over a spring mix of lettuce.
\$18



SALAD ADD-ONS:

Chicken +\$7
Salmon +\$12
Sirloin Steak +\$12
Crab Cake +market price
Shrimp +\$10

DRESSINGS:

Bleu Cheese
Ranch
Honey Mustard
Italian
Balsamic Vinaigrette
Caesar
1000 Island

*When possible, we partner locally with THIRD WAY FARM to bring you the freshest seasonal vegetables available.

Please inform your server of any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Beer Selection

HAPPY HOUR

Monday through Thursday
3:30pm - 6:30pm

\$1 Off Draft Beer

\$2 Off House Wine

\$2 Off Orange or Grapefruit Crushes

\$1 Off Selected Domestic Beer

DOMESTIC

Coors Light

Miller Lite

Bud Light

Michelob Ultra

Yuengling



IMPORTED

Corona

Blue Moon

Corona Light

Heineken

Stella

Becks

Bass

Guinness

Guinness Blond

DRAFT

Dogfish 60-minute IPA

Duckpin

Loose Cannon

Tropi-Cannon

SELTZER

White Claw

High Noon

Seasonal Cocktails

PINEAPPLE MARTINI

Tito's Vodka, triple sec,
simple syrup, and pineapple juice

\$10

APEROL SPRITZ

Aperol, Prosecco,
club soda, slice of orange

\$9

RIPE PEAR MARTINI

Grey Goose Pear, St. Germaine,
pear nectar, Prosecco

\$11

SUMMER PEACH TEA

Firefly Sweet Tea, Peach Schnapps, lemon vodka,
lemon juice, simple syrup, iced tea / lemonade

\$10

BLUSH SANGRIA

Wine blend, dragon fruit Bacardi, muddled
strawberries, and citrus

\$9

Craft Cocktails

MEMBER #1 MULE

Tito's Vodka, lime juice, ginger beer,
garnished with lime

\$9

BLOOD ORANGE MULE

Solerno liquor, Tito's Vodka,
blood orange juice, and ginger beer

\$10

BOURBON BARREL AGED OLD FASHIONED

Bourbon barrel aged Woodford Reserve
whiskey old fashioned smoked to order

\$12

CHOCOLATE MOCHA MARTINI

Chocolate Godiva, Van Gogh Double Espresso,
Kahlua, Coffee concentrate, chocolate rimmed

\$10

MARYLAND MULE

Sagamore Rye, blackberry simple syrup,
lime juice, and ginger beer

\$10

PRICKLY PEAR MARGARITA

Jimador Tequila, triple sec,
prickly pear syrup, sour mix

\$10

POMEGRANATE MARTINI

Van Gogh Pomegranate, Parma Pomegranate,
pomegranate & mango simple syrup,
cranberry juice, and Prosecco

\$10

JAMESON ORANGE CRUSH

Orange Jameson, ginger beer,
fresh orange juice

\$9

Wines

WHITES, BLUSH, BUBBLES

		GLASS	BOTTLE
CHARDONNAY			
R.M. WOODBRIDGE	CALIFORNIA	8	
19 CRIMES HARD CHARD	AUSTRALIA	9	35
SONOMA CUTRER	CALIFORNIA	14	52
DUCKHORN	CALIFORNIA		55
PINOT GRIGIO			
R.M. WOODBRIDGE	CALIFORNIA	8	
FRANCIS COPPOLA EMERALD	CALIFORNIA	10	38
SANTA MARGHERITA	ITALY		48
SAUVIGNON BLANC			
KENDALL JACKSON	CALIFORNIA	9	35
THE CROSSINGS	NEW ZEALAND	11	42
RIESLING			
BOORDY	MARYLAND	9	35
ROSÉ			
CHATEAU D'ESCLANS "THE PALM"	FRANCE		45
WHITE ZINFANDEL			
BERINGER	CALIFORNIA	8	30
MOSCATO			
MIRASSOU	CALIFORNIA	8	30
CHAMPAGNE/SPARKLING WINE/PROSECCO			
WYCLIFF	CALIFORNIA	8	
VOVETI	ITALY	10	38
MOET & CHANDON IMPERIAL RESERVE	FRANCE		85
VEUVE CLICQUOT BRUT YELLOW LABEL	FRANCE		120



SOMETHING RED

		GLASS	BOTTLE
CABERNET SAUVIGNON			
R.M. WOODBRIDGE	CALIFORNIA	8	
LOUIS MARTINI	CALIFORNIA	11	42
JOSH CELLARS	CALIFORNIA	12	45
DUCKHORN	CALIFORNIA		85
B.V. RUTHERFORD RESERVE	CALIFORNIA		125
RED BLENDS			
DARK HORSE	CALIFORNIA	9	35
FRANCIS COPPOLA DIAMOND RED	CALIFORNIA		42
NUMAMANTHIA	SPAIN		70
MALBEC			
DONMIGUEL GASCON	ARGENTINA	9	35
SYRAH			
STAGS LEAP	CALIFORNIA	9	
ZINFANDEL			
KNARLY HEAD OLD VINES	CALIFORNIA	9	35
DECOY	CALIFORNIA		49
MERLOT			
FRANCIS COPPOLA DIRECTORS CUT	CALIFORNIA		45
PINOT NOIR			
GREG NORMAN	CALIFORNIA	11	42
FRANCIS COPPOLA DIRECTORS CUT	CALIFORNIA		45
THE CALLING	CALIFORNIA		58
ITALIAN RED			
CENINE ROSSO	ITALY	10	38
ROSSO SALENTO	ITALY		45