



Starters

CRAB BALLS

Six Maryland-style mini crab cakes lightly fried or broiled. Served with our Chesapeake sauce.
Market Price

CLUB BRUSSEL SPROUTS

Roasted Brussel sprouts topped with balsamic glaze, crumbled bacon, bleu cheese and green onion.
\$14

AHI TUNA SASHIMI

Thinly sliced seared blackened tuna over seaweed salad, topped with cusabi aioli and ginger soy reduction.
\$19

TIN CUP NACHOS

Tri-color corn tortillas, rich queso cheese, jalapenos, and pico de gallo. Served with sour cream.
\$12 | ADD CHICKEN \$18 | ADD STEAK \$23

TILAPIA STREET TACOS

Citrus marinated tilapia cubes, flour tortillas, shredded lettuce, pico, and spicy yum yum sauce.
\$18

SCAMPI SEAFOOD SHEWERS

Four jumbo shrimp with four matching scallops topped with scampi butter.
\$22

BREADED ONION RINGS

Fried and served with our own smoked ketchup.
\$12

CLASSIC QUESADILLA

Seared 12-inch tortilla with cheddar jack cheese and corn salsa. Served with sour cream.
\$13 | ADD CHICKEN \$18 | ADD STEAK \$23 | ADD CRAB MEAT - MARKET

STEAMED SHRIMP

Large shrimp steamed with Old Bay and onions. Served with lemon and cocktail sauce.
HALF POUND \$14 | FULL POUND \$26

BULLE ROCK CRAB DIP

Our lump crab mixture covered with cheddar and jack cheeses and baked. Served with pretzel nuggets.
\$19

PORK POTSTICKERS

Pan seared and served with our oriental dipping sauce.
\$14

FRIED PICKLES

Zesty pickle slices breaded and fried. Served with our homemade smoked ketchup.
\$11

SPICY LOADED POTATO SKINS

Filled with cheddar and jack cheeses, jalapeno peppers, bacon bits, scallions, and baked. Served with sour cream.
\$13

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 / Garlic Parmesan \$17

Soups

CORN & CRAB CHOWDER **\$10**

MARYLAND CRAB **\$10**

Pizzas

BOURBON BBQ CHICKEN

Grilled 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

VEGGIE

House tomato sauce with peppers, onion, mushroom, spinach and kalamata olives topped with provolone and mozzarella cheese.
\$19

BRUSCHETTA

House tomato sauce, mozzarella cheese, blistered cherry tomatoes, red onions, and basil. Finished with a balsamic reduction.
\$19

**GLUTEN FREE CAULIFLOWER CRUST AVAILABLE

Entrées

KOREAN BBQ TUNA

Ahi tuna steak seared with Korean BBQ sauce and thinly sliced. Served with jasmine rice and steamed broccoli.
\$28

MARYLAND STYLE LUMP CRABCAKE

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

CHAMPAGNE SALMON

Grilled salmon topped with mushrooms, artichoke hearts, capers, and sundried tomato in a champagne cream sauce. Served with grilled asparagus and sweet potato wedges.
\$28

BLACKENED CHICKEN ALFREDO

Penne pasta and blackened chicken with peppers, onion, kalamata olives and parmesan cheese in a Cajun spiced cream. Served with your choice of one side.
\$26

GRILLED FILET MIGNON

8 oz. choice center cut filet topped with a wild mushroom red wine demi and your choice of two sides.
\$42

CHICKEN CHESAPEAKE

Boneless chicken breast topped with our lump crabmeat mixture and lemon caper butter. Served with garlic mashed potatoes and asparagus.
\$29

SCALLOP ORZO

Seared sea scallops served over a medley of orzo pasta with cream, cherry tomatoes, scallions, and corn.
\$30

POBLANO STEAK & SEAFOOD

Grilled 8oz. sirloin topped with poblano chimichurri and a scallop and shrimp skewer. Served with garlic mash and steamed broccoli.
\$34

SIDES:

FRENCH FRIES | MAC & CHEESE | SPINACH | ASPARAGUS | BROCCOLI | SWEET POTATO WEDGES
BRUSSEL SPROUTS | JASMINE RICE | GARLIC MASHED | ONION RINGS | COLE SLAW

Handhelds

All handhelds come with a pickle spear and our seasoned pub chips. Substitute fries for \$2 or sweet potato fries for \$3 or onion rings for \$4

GROWN-UP GRILLED CHEESE

Garlic parmesan encrusted marble rye with swiss, cheddar, herbed goat cheese, and ripe tomato.
\$15

CLASSIC TURKEY CLUB

Shaved roasted turkey, crisp bacon, lettuce, and tomato between your choice of toasted bread.
\$18

CRAB CAKE SANDWICH

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

STEAK SANDWICH

8 oz. sirloin steak topped with caramelized onion, provolone cheese, and horseradish aioli on grilled ciabatta.
\$22

POKE BOWL

Marinated cubed yellowfin tuna, jasmine rice, seaweed salad, thinly sliced avocado, carrots, and cucumber shred, with a yum yum drizzle
\$19

SALMON BLT WRAP

Grilled salmon, crisp bacon, lettuce, tomato, avocado, and poblano chimichurri rolled into a wrap.
\$20

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.
\$19

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.
\$18

THE RACHEL

Sliced turkey, coleslaw, swiss cheese and thousand island on marble rye.
\$19

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, swiss or bleu cheese. French fries included with our smoked ketchup. (Turkey Burger available as a substitution)
\$19

HANDHELD ADD-ONS

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

Salads

STEAK & BLEU

Choice sirloin steak sliced on top of spinach and arugula, red onion, cherry tomatoes, cucumber, kalamata olives, garlic croutons, and aged bleu cheese. Served with a balsamic vinaigrette.
\$22

CHOPPED CAESAR

Romaine hearts served with shaved parmesan, garlic croutons, and our own creamy Caesar dressing.
\$13
SIDE SALAD \$9

HOUSE SALAD

Spring mixed greens, cherry tomatoes, carrots, red onion, cucumbers, kalamata olives, and garlic croutons.
\$13
SIDE SALAD \$9

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.
\$20



SALAD ADD-ONS:

Chicken +**\$9**
Salmon +**\$14**
Sirloin Steak +**\$16**
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 Premier

Heineken

Stella

Becks

Guinness

Guinness Blonde

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

\$12

GRAPEFRUIT APEROL SPRITZ

Aperol, grapefruit juice,
club soda, Champagne

\$11

FRENCH MARTINI

Tito's vodka, Chambord, pineapple juice

\$12

MANGO MARGARITA

Jimador, triple sec, mango syrup, sour mix

\$11

BLACKBERRY SANGRIA

Acai vodka, blackberry syrup,
red blend wine, soda water

\$11

Craft Cocktails

MEMBER #1 MULE

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

\$11

BLOOD ORANGE MULE

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

\$12

SMOKED OLD-FASHIONED

Bourbon barrel aged Woodford Reserve
whiskey old fashioned smoked to order

\$14

CLEAR CHOCOLATE MARTINI

Cream de cacao, Stoli Vanilla

\$11

MARYLAND MULE

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

\$12

PEACH COBBLER

Crown peach, peach schnapps, pineapple juice &
orange juice, blackberry syrup, Champagne

\$12

POMEGRANATE MARTINI

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

\$12

LAVENDER LEMON HAZE

Deep Eddy Lemon, triple sec, lavender syrup

\$11

Wines

WHITES, BLUSH, BUBBLES

CHARDONNAY

		GLASS	BOTTLE
R.M. WOODBRIDGE	CALIFORNIA	8	
19 CRIMES HARD CHARD	AUSTRALIA	10	38
SONOMA CUTRER	CALIFORNIA	14	54
DUCKHORN	CALIFORNIA		62

PINOT GRIGIO

R.M. WOODBRIDGE	CALIFORNIA	8	
FRANCIS COPPOLA EMERALD	CALIFORNIA		38
CAPOSALDO	ITALY	10	38
SANTA MARGHERITA	ITALY		60

SAUVIGNON BLANC

KENDALL JACKSON	CALIFORNIA	11	42
THE CROSSINGS	NEW ZEALAND	11	42

RIESLING

BOORDY	MARYLAND	12	45
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ROSÉ

NOTORIOUS PINK	FRANCE	13	48
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WHITE ZINFANDEL

BERINGER	CALIFORNIA	9	35
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MOSCATO

MIRASSOU	CALIFORNIA	10	38
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CHAMPAGNE/SPARKLING WINE/PROSECCO

WYCLIFF	CALIFORNIA	8	
LA MARCA PERSECCO ITALY	ITALY	11	
MOET & CHANDON IMPERIAL RESERVE	FRANCE		85
VEUVE CLICQUOT BRUT YELLOW LABEL	FRANCE		120

SOMETHING RED

CABERNET SAUVIGNON

		GLASS	BOTTLE
FRANCISCAN	CALIFORNIA	11	42
R.M. WOODBRIDGE	CALIFORNIA	8	
LOUIS MARTINI	SONOMA		52
JOSH CELLARS	CALIFORNIA	13	48
DUCKHORN	CALIFORNIA		130
B.V. RUTHERFORD RESERVE	CALIFORNIA		125

RED BLENDS

DARK HORSE	CALIFORNIA	9	35
HESS SELECT TREQ	CALIFORNIA	13	48
NUMAMANTHIA	SPAIN		70

MALBEC

DONMIGUEL GASCON	ARGENTINA	11	42
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SYRAH

STAGS LEAP	CALIFORNIA		78
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ZINFANDEL

KNARLY HEAD OLD VINES	CALIFORNIA	9	35
DECOY	CALIFORNIA		49

MERLOT

EDUCATED GUESS	CALIFORNIA		52
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PINOT NOIR

ESTANCIA	CALIFORNIA	11	42
FRANCIS COPPOLA DIRECTORS CUT	CALIFORNIA		48
THE CALLING	CALIFORNIA		58

