



## Starters

### CRAB BALLS

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

### SRIRACHA HONEY BRUSSEL SPROUTS

Roasted Brussel sprouts tossed in maple syrup and sriracha, topped with scallions.  
**\$15**

### 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**

### CITRUS SHRIMP STREET TACOS

Grilled shrimp, shredded lettuce, cheddar jack cheese, pico and citrus aioli.  
**\$18**

### 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 SHRIMP \$19**

### 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.  
**\$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

WILD MUSHROOM BISQUE **\$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

### BLACKENED BALSAMIC TUNA

Blackened tuna topped with balsamic glaze. Served with sweet potato wedges and asparagus.  
**\$28**

### MARYLAND STYLE LUMP CRABCAKE

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

### MISO SALMON

Atlantic salmon baked and topped with house made miso butter and fried ginger. Served with jasmine rice and broccoli.  
**\$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**

### MAPLE GLAZED SMOKED PORK CHOP

14 oz. smoked bone in pork chop brushed with a sweet maple glaze. Served with garlic mashed and broccoli.  
**\$28**

### STEAK & SHRIMP

Grilled 8oz. sirloin and shrimp topped with a chimichurri sauce. Served with garlic mashed and asparagus.  
**\$32**

### 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 peppers, 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**

### NUTS AND BERRIES SALMON

Spring mix salad tossed in raspberry vinaigrette. Topped with grilled salmon, blueberries, strawberries, red onion, kalamata olives, feta cheese, and candied walnuts.  
**\$21**

### 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

### 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**



\*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

Peroni

Guinness

Guinness Blonde

### RAFT

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**

### RIPE PEAR MARTINI

Grey Goose Pear, St. Germaine, pear nectar,  
Prosecco  
**\$14**

### MANGO MARGARITA

Jimador, triple sec, mango syrup, sour mix  
**\$11**

### BLACKBERRY SANGRIA

Acai vodka, blackberry syrup,  
red blend wine, soda water  
**\$12**

## Craft Cocktails

### MEMBER #1 MULE

Tito's Vodka, lime juice, ginger beer,  
garnished with lime  
**\$12**

### MALIBU SUNSET

Malibu rum, peach schnapps,  
cranberry juice, pineapple juice  
**\$11**

### SMOKED OLD-FASHIONED

Bourbon barrel aged Woodford Reserve  
whiskey old fashioned smoked to order  
**\$15**

### CLEAR CHOCOLATE MARTINI

Cream de cacao, Stoli Vanilla  
**\$12**

### MARYLAND MULE

Sagamore Rye, blackberry simple syrup,  
lime juice, and ginger beer  
**\$13**

### SPICY STRAWBERRY SMASH

Tanqueray gin, lemon juice, muddled strawberries  
and jalapenos, strawberry syrup, club soda  
**\$12**

### POMEGRANATE MARTINI

Van Gogh Pomegranate, Parma Pomegranate,  
pomegranate & mango simple syrup,  
cranberry juice, and Prosecco  
**\$13**

### LAVENDER LEMON HAZE

Deep Eddy Lemon, triple sec, lavender syrup  
**\$12**

## Wines

### WHITES, BLUSH, BUBBLES

		GLASS	BOTTLE
<b>CHARDONNAY</b>			
R.M. WOODBRIDGE	CALIFORNIA	8	
19 CRIMES HARD CHARD	AUSTRALIA	10	38
SONOMA CUTRER	CALIFORNIA	14	54
DUCKHORN	CALIFORNIA		62
<b>PINOT GRIGIO</b>			
R.M. WOODBRIDGE	CALIFORNIA	8	
FRANCIS COPPOLA EMERALD	CALIFORNIA		38
CAPOSALDO	ITALY	10	38
SANTA MARGHERITA	ITALY		62
<b>SAUVIGNON BLANC</b>			
KENDALL JACKSON	CALIFORNIA	11	42
THE CROSSINGS	NEW ZEALAND	11	42
<b>RIESLING</b>			
BOORDY	MARYLAND	12	45
<b>ROSÉ</b>			
NOTORIOUS PINK	FRANCE	13	48
<b>WHITE ZINFANDEL</b>			
BERINGER	CALIFORNIA	9	35
<b>MOSCATO</b>			
MIRASSOU	CALIFORNIA	10	38
<b>CHAMPAGNE/SPARKLING WINE/PROSECCO</b>			
WYCLIFF	CALIFORNIA	8	
LA MARCA PERSECCO ITALY	ITALY	11	
MOET & CHANDON IMPERIAL RESERVE	FRANCE		85
VEUVE CLICQUOT BRUT YELLOW LABEL	FRANCE		120



### SOMETHING RED

		GLASS	BOTTLE
<b>CABERNET SAUVIGNON</b>			
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
<b>RED BLENDS</b>			
DARK HORSE	CALIFORNIA	9	35
HESS SELECT TREQ	CALIFORNIA	14	52
NUMAMANTHIA	SPAIN		78
<b>MALBEC</b>			
DONMIGUEL GASCON	ARGENTINA	12	45
<b>SYRAH</b>			
STAGS LEAP	CALIFORNIA		78
<b>ZINFANDEL</b>			
KNARLY HEAD OLD VINES	CALIFORNIA	9	35
DECOY	CALIFORNIA		60
<b>MERLOT</b>			
EDUCATED GUESS	CALIFORNIA		52
<b>PINOT NOIR</b>			
ESTANCIA	CALIFORNIA	12	45
FRANCIS COPPOLA DIRECTORS CUT	CALIFORNIA		48
THE CALLING	CALIFORNIA		58