



Starters

CRAB BALLS

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

CLASSIC QUESADILLA

Seared 12-inch tortilla with cheddar jack cheese and corn salsa. Served with sour cream and salsa.
**\$13 | ADD CHICKEN \$18 | ADD STEAK \$24
ADD SHRIMP \$19**

ROASTED CURRY CAULIFLOWER

Cauliflower roasted with curry, honey, and spices. Served with ranch dressing.
\$15

STEAMED SHRIMP

Large shrimp steamed with Old Bay and onions. Served with lemon and cocktail sauce.
HALF POUND \$15 | FULL POUND \$27

TASTE OF TUNA

Marinated tuna on crisp wontons with seaweed salad, cucumber wasabi, soy ginger glaze, and yum yum drizzle.
\$17

BEEF SLIDERS

Beef patties topped with pickled red onion and American cheese served on mini brioche. (3 per order)
\$16

TIN CUP NACHOS

Tri-color corn tortillas, rich queso cheese, jalapenos, and pico de gallo. Served with sour cream.
\$14 | ADD CHICKEN \$19 | ADD STEAK \$25

FRIED PICKLES

Zesty pickle slices breaded and fried. Served with our homemade smoked ketchup.
\$14

CITRUS SHRIMP STREET TACOS

Grilled shrimp, shredded lettuce, pickled red onion, cheddar jack cheese, pico and citrus aioli
\$19

BREADED ONION RINGS

Fried and served with our own smoked ketchup.
\$13

WINGS

Eight jumbo wings tossed in your choice of sauces. 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

CLUBHOUSE CHILI WITH CHEDDAR JACK

\$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

RICOTTA WHITE

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

BRUSCHETTA

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

****GLUTEN FREE CAULIFLOWER CRUST AVAILABLE \$3**

Entrées

TUNA OSCAR

Seared tuna topped with fresh crab meat, grilled asparagus and scampi butter. Served with choice of two sides.
\$28

GRILLED FILET MIGNON

8 oz. choice center cut filet topped with a wild mushroom red wine demi and your choice of two sides.
\$39 | ADD AU POIVE SAUCE \$3

MARYLAND STYLE LUMP CRABCAKE

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

BACKWARD BBQ CHICKEN

Grilled chicken breasts with caramelized peppers and onions, and our house made BBQ sauce. Served with your choice of two sides.
\$26

SLAMMIN SALMON

Baked Atlantic salmon with fresh garlic and ginger, topped with a Korean glaze, and served with sweet potato fries and roasted cauliflower.
\$28

COFFEE RUBBED NEW YORK STRIP STEAK

14 oz. Choice New York Strip Steak, coffee rubbed and finished with chipotle honey butter. Served with garlic mash and steamed broccoli
\$43

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

SHRIMP SCAMPI

Jumbo shrimp in a scampi garlic butter sauce served over linguine. Served with your choice of one side.
\$26

SIDES:

FRENCH FRIES | MAC & CHEESE | SPINACH | ASPARAGUS | BROCCOLI | SWEET POTATO WEDGES
ROASTED CAULIFLOWER | 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

CHICKEN CAESAR WRAP

Chopped grilled chicken with romaine lettuce, Caesar dressing, and crumbled croutons in a wrap.
\$17

SALMON BLT WRAP

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

CLASSIC TURKEY CLUB

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

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

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.
\$18

STEAK SANDWICH

8 oz. sirloin steak topped with peppers, caramelized onion, provolone cheese, and horseradish aioli on grilled ciabatta.
\$24

THE RACHEL

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

SMASH BURGER

Two beef patties smashed and topped with caramelized onion, American cheese, and our special burger sauce. Served on white bread.
\$17

GRILLED ANGUS BURGER

Our specialty sourced 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

Angus 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.
\$23

CHOPPED CAESAR

Romaine hearts tossed 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.
\$22

SALAD ADD-ONS:

Chicken +**\$9**
Salmon +**\$14**
Angus Sirloin Steak +**\$17**
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.
\$21



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

Tuesday through Thursday
3:00pm - 6:00pm

\$2 Off

House Wine

Draft Beer

Seasonal Cocktails

DOMESTIC

Coors Light

Miller Lite

Bud Light

Michelob Ultra

Yuengling



IMPORTED

Corona

Blue Moon

Corona Premier

Heineken

Stella

Peroni

Guinness

Guinness Blonde

CRAFT

Dogfish 60-minute IPA

Duckpin

Loose Cannon

Tropi-Cannon

SELTZER

Surfside

High Noon

Seasonal Cocktails

PINEAPPLE MARTINI

Deep Eddy pineapple,
triple sec, pineapple juice
\$13

APEROL SPRITZ

Aperol, Champagne, club soda
\$13

TRANSEUSION

Tito's vodka, ginger ale,
grape juice, lime
\$12

MALIBU SUNSET

Malibu rum, peach schnapps,
cranberry juice, pineapple juice
\$12

WHITE PEACH SANGRIA

Van Gogh peach vodka, peach schnapps,
pinot grigio, sprite
\$13

Craft Cocktails

MEMBER #1 MULE

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

BLACKBERRY LONG ISLAND

Tito's vodka, Bacardi rum, Tanqueray gin,
triple sec, blackberry syrup, sour mix, sprite
\$14

MAPLE OLD FASHIONED

Whistlepig Piggyback 6 yr. bourbon, bitters,
Bourbon aged maple syrup,
garnished with mini waffle
\$15 | SMOKED \$16

CLEAR CHOCOLATE MARTINI

Cream de cacao, Stoli Vanilla
\$13

STRAWBERRY LEMONADE CRUSH

Deep Eddy lemon, triple sec,
strawberry syrup, lemonade, sprite
\$13

MARYLAND MULE

Sagamore Rye, blackberry simple syrup,
lime juice, and ginger beer
\$14

JALAPEÑO PINEAPPLE MARGARITA

Tanteo Jalapeño tequila, pineapple rum,
pineapple juice, orange juice, lime juice
\$14

POMEGRANATE MARTINI

Van Gogh Pomegranate, Pama Pomegranate,
pomegranate & mango simple syrup,
cranberry juice, and Prosecco
\$14

LAVENDER LEMON HAZE

Deep Eddy Lemon, triple sec, lavender syrup
\$13

ESPRESSO MARTINI

Van Gogh double espresso vodka,
Kahlua, Baileys
\$14

Wines

WHITES, BLUSH, BUBBLES

CHARDONNAY

		GLASS	BOTTLE
R.M. WOODBRIDGE	CALIFORNIA	8	
BENZINGER CHARDONNAY	CALIFORNIA	10	38
SONOMA CUTRER	CALIFORNIA	14	54
DUCKHORN	CALIFORNIA		62

PINOT GRIGIO

R.M. WOODBRIDGE	CALIFORNIA	8	
CHLOE	ITALY	10	38
TERLATO	ITALY	13	48
SANTA MARGHERITA	ITALY		62

SAUVIGNON BLANC

IMAGERY	CALIFORNIA	11	42
TAPI	NEW ZEALAND	12	45

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	11	42
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CHAMPAGNE/SPARKLING WINE/PROSECCO

WYCLIFF	CALIFORNIA	8	
LA MARCA PERSECCO ITALY	ITALY	12	
MOET & CHANDON IMPERIAL RESERVE	FRANCE		85
VEUVE CLICQUOT BRUT YELLOW LABEL	FRANCE		120

SOMETHING RED

CABERNET SAUVIGNON

		GLASS	BOTTLE
R.M. WOODBRIDGE	CALIFORNIA	8	
TRIBUTE	PASO ROBLES	11	42
FRANCISCAN	CALIFORNIA	12	45
LOUIS MARTINI	SONOMA		52
B.V. RUTHERFORD RESERVE	CALIFORNIA		95
DUCKHORN	CALIFORNIA		100

RED BLENDS

DARK HORSE	CALIFORNIA	10	38
HESS SELECT TREO	CALIFORNIA	14	52
RONCO DI SASSI	PUGLIA, ITALY		52
PRISONER	CALIFORNIA		70

MALBEC

DONMIGUEL GASCON	ARGENTINA	13	48
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SYRAH

STAGS LEAP	CALIFORNIA		78
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ZINFANDEL

SALDO	CALIFORNIA		56
DECOY	CALIFORNIA		60

MERLOT

COLUMBIA CREST	WASHINGTON	11	42
EDUCATED GUESS	CALIFORNIA		56

PINOT NOIR

ESTANCIA	CALIFORNIA	12	45
MEOMI	CALIFORNIA	13	48
FRANCIS COPPOLA DIRECTORS CUT	CALIFORNIA		52
ERATH	OREGON		56
THE CALLING	CALIFORNIA		64