



STARTERS

HUMMUS classic hummus, green peppers, onion, tomato, olives, served with pita, carrot, celery | 12 *GF*

SEARED TUNA blackened sushi-grade ahi tuna, seaweed salad, pickled ginger, wasabi crème, sriracha aioli | 21 *GF*

STEAMED SHRIMP steamed shrimp, old bay, onions, cocktail sauce HALF POUND 15 | FULL POUND 27 *GF*

TEXAS TOTS tater tots, melted queso, BBQ pork, sliced jalapeños, green onion, and chipotle aioli | 14

DYNAMITE SHRIMP lightly floured shrimp, house-made dynamite sauce | 15

WINGS eight jumbo wings tossed in your choice of sauce served with celery and blue cheese or ranch | 17 *GF*

SAUCES: Hot / Mild / Lemon Pepper / Old Bay / Caribbean Honey / Kansas City BBQ
Garlic Parmesan / Gold Fever Sauce

CRAB BALLS six house-made, broiled crab balls served with old bay remoulade | MKT

NACHOS corn tortilla chips, warm queso, pico de gallo, jalapeños, sour cream, queso fresco, cilantro | 14 *GF*
ADD CHICKEN +8 | ADD STEAK +16 | ADD SHRIMP +10 | ADD GROUND BEEF +5

QUESADILLA melted cheddar-jack cheese, pico de gallo, sour cream, salsa | 13
ADD CHICKEN +8 | ADD STEAK +16 | ADD SHRIMP +10 | ADD GROUND BEEF +5

GOLD FEVER BRUSSELS roasted brussel sprouts, gold fever sauce, creamy blue cheese dressing, crumbled blue cheese, green onion | 13 *GF*

CHARCUTERIE BOARD choice of 4 items with a variety of accompaniments and crostini. Ask your server for daily selections | 22

SOUPS & SALADS

MARYLAND CRAB | MKT

SOUP DU JOUR | 10

HOUSE SALAD spring mix, cherry tomatoes, carrots, red onion, cucumbers, garlic croutons | 13

CHOPPED CAESAR romaine greens, house made caesar dressing, shaved parmesan, garlic croutons | 13

COBB SALAD spring mix, house roasted turkey, bleu cheese, cherry tomatoes, chopped bacon, red onion, hard boiled egg | 17

SALAD ADD-ONS:
Chicken 8 | Salmon 14 | Steak 16
Crab Cake MKT | Shrimp 10

DRESSINGS:
Bleu Cheese | Ranch
Honey Mustard | Italian
Balsamic | Caesar | 1000 Island

GREEK SALAD spinach, spring mix, red onion, cherry tomatoes, banana peppers, crumbled feta, greek dressing | 14

HANDHELDS

All handhelds come with a pickle spear and our pub chips
Substitute fries +2. Gluten free bun available +3

TUSCAN SUN CHICKEN SANDWICH grilled chicken breast, crispy prosciutto, house made artichoke-sundried tomato tapenade, honey goat cheese spread, spinach, toasted ciabatta | 19

CHEESESTEAK 8oz shaved sirlon steak, grilled onions & peppers, provolone, garlic aioli, grilled hoagie roll | 18

CHICKEN CHEESESTEAK shaved chicken, grilled onion, lettuce, mayonnaise, grilled hoagie roll | 16

CRAB CAKE SANDWICH broiled Maryland-style crab cake, lettuce, tomato, old bay remoulade, toasted artisan brioche bun | MKT

BLT SANDWICH crisp, thick-cut bacon, lettuce, tomato, mayonnaise, toasted artisan white bread | 13

SOUTHWEST TURKEY SANDWICH house roasted turkey breast, havarti, spicy corn relish, avocado, microgreens, artisan white bread | 19

PASTRAMI SANDWICH lean pastrami, swiss cheese, deli mustard, rye bread. Also available grilled | 18



PIZZA

BUILD YOUR OWN 16" New York style pizza, san marzano tomato sauce, mozzarella cheese | 20 Gluten free crust available +3

TOPPINGS: pepperoni, sausage, bacon, red onion, green peppers, mushrooms, banana peppers, black olives +2 each

BBQ CHICKEN smoky-sweet BBQ, grilled chicken, crisp bacon, red onion, cheddar | 22

PESTO fragrant basil pesto, fresh mozzarella, vine ripe summer tomatoes | 20

TRIPLE BOGEY pepperoni, bacon, fennel sausage, mozzarella, provolone | 23

BURGERS

All burgers are built on our signature 8oz angus beef patty and served on an artisan brioche bun with french fries and our house-made smoked ketchup. Gluten free bun available. Turkey and veggie burgers available.

SMASH BURGER caramelized onion, american cheese, house-made burger sauce | 19

ANGUS BURGER cheese, lettuce, tomato, red onion | 19

HOT PEPPER JELLY BURGER gouda, arugula, sweet hot pepper jelly | 19

BULLE BLEU BURGER bleu cheese crumbles, brown sugar and honey candied bacon, spinach | 20

TACOS

Three street style tacos served on our specialty corn/flour blend tortillas with house-made red cabbage slaw, pico de gallo or mango salsa, queso fresco, and a cilantro lime crème. Corn tortillas available.

CHICKEN 15 | **STEAK** 21 | **SHRIMP** 17 | **CARNITAS** 15 | **GROUND BEEF** 15

ENTREES

All entrees (except pasta) served with your choice of 2 side items

MARYLAND STYLE CRAB CAKE broiled lump Maryland-style crab cake, house old bay remoulade | MKT

GRILLED FILET MIGNON 8oz filet, creamy peppercorn sauce | 39 *GF*

CARIBBEAN SALMON caribbean jerk salmon, mango salsa 29 *GF*

GOLDEN TUNA STEAK gold fever marinated tuna, summer red pepper salsa | 27 *GF*

PESTO PASTA linguine, fresh basil pesto, roasted vegetable medley | 20 (sides not included)
ADD CHICKEN +8 | ADD STEAK +16 | ADD SHRIMP +10

CHICKEN CHESAPEAKE grilled chicken, crab imperial, citrus aioli | 27

PORK TENDERLOIN house cut tenderloin, house-made creamy truffle demi-glaze | 25 *GF*

SIDES:

french fries, mac & cheese, spinach, asparagus, broccoli, roasted sweet potatoes, garlic mashed potatoes, brussel sprouts, coleslaw