

## Wine by the bottle

### WHITE

PINOT GRIGIO | SANTI \$34  
*veneto, it*

PINOT GRIGIO | CA MONTINI \$36  
*trentino, it*

SAUVIGNON BLANC | KIM CRAWFORD \$45  
*marlborough, nz*

SAUVIGNON BLANC | CAKEBREAD \$75  
*napa valley, ca*

CHARDONNAY | LANDMARK 'OVERLOOK' \$48  
*sonoma, ca*

CHARDONNAY | LA CREMA \$51  
*monterey, ca*

CHARDONNAY | PATZ AND HALL, 'DUTTON RANCH' \$88  
*russian river valley, ca*

ROSE | CHATEAU D'ESCLANS 'WHISPERING ANGEL' \$60  
*provence, fr*

### RED

PINOT NOIR | ERATH \$42  
*dundee, Oregon*

PINOT NOIR | OYSTER BAY \$39  
*marlborough, nz*

MERLOT | THE VELVET DEVIL \$27  
*columbia valley, ca*

MALBEC | MICHELE TORINO 'DON DAVID' \$34  
*salta, arg*

MALBEC | LUIGI BOSCA D.O.C. \$51  
*mendoza, arg*

CABERNET SAUVIGNON | JUSTIN \$58  
*paso robles, ca*

CABERNET SAUVIGNON | JAM \$36  
*napa valley, ca*

CABERNET SAUVIGNON | JOEL GOTT \$45  
*napa valley, ca*

RED BLEND | ORIN SWIFT 'THE PRISONER' \$105  
*napa valley, ca*

## Beer

### CRAFT BEER

ANGRY ORCHARD crisp apple CIDER | \$5.50

BREWER'S ART resurrection BELGIAN ALE | \$6

VICTORY golden monkey TRIPLE ALE | \$7

TROEG'S perpetual IPA | \$5.50

STONE IPA | \$5.50

TROEG'S dreamweaver IPA | \$5.50

NEW BELGIUM raging bitch IPA | \$5.50

NEW BELGIUM voodoo ranger IPA | \$5.50

TROEG'S java head STOUT | \$5.50

BREWER'S ART beazly GOLDEN ALE | \$6

### DOMESTIC BEER

BUDWEISER | \$3.75

BUD LIGHT | \$3.75

MILLER LITE | \$3.75

COOR'S LIGHT | \$3.75

YUENGLING | \$3.75

MICHELOB ULTRA | \$3.75

TWISTED TEA | \$4.25

NATURAL LIGHT | \$3.75

### IMPORT BEER

HEINEKEN | \$4.50

AMSTEL LIGHT | \$4.50

CORONA | \$4.50

CORONA LIGHT | \$4.50

MODELO especial | \$4.50

## weekly specials

### MONDAY

CRAB CAKE NIGHT | \$16.95

*6 oz. crab cake, broiled, served  
with mashed potatoes and  
julienne mixed vegetables*

5pm-10pm | Dine in only | No substitutions

### TUESDAY

1/2 PRICE BURGER NIGHT

*all burgers half price,  
served with french fries*

5pm-10pm | Dine in only | No substitutions

### WEDNESDAY

STEAK NIGHT | \$19.95

*ny strip, grilled to temperature,  
served with mashed potatoes and  
julienne mixed vegetables*

5pm-10pm | Dine in only | No substitutions

### THURSDAY

PRIME RIB NIGHT | 22.95

*hand cut prime rib, topped with a  
rosemary au jus served with mashed  
potatoes and julienne mixed vegetables*

5pm-10pm | Dine in only | No substitutions

### FRIDAY AND SATURDAY

#### CHEF'S CHOICE

*join us for our weekend specials  
including fresh fish, hand cut  
steaks, great pasta and more!*

### SUNDAY

Brunch | 10am – 2pm

MIXED GRILL NIGHT | 17.95

*grilled chicken, jumbo shrimp and lamb  
chops served with mashed potatoes  
and julienne mixed vegetables*

5pm-10pm | Dine in only | No substitutions

Please Drink Responsibly 2426424



## Appetizers

### BRUSCHETTA | \$6

diced tomato, onion and olives  
served over garlic crostini  
with shredded parmesan

### WINGS | \$11

hot, mild, bbq,  
old bay or sweet chili

### FRIED MOZZARELLA | \$8

served with marinara

### ONION RINGS | \$7

served with spicy ranch

### CHICKEN QUESADILLA | \$12

peppers, onions and monterey jack  
served with sour cream and salsa

### MARYLAND CRAB DIP | \$14

served with grilled pita

### PETITE CRAB CAKES | MP

appetizer portion of our world-  
famous crab cake served  
with cocktail or tartar

### ANGRY MUSSELS | \$13

saffron garlic broth with  
scallions and peppers

### FRIED CALAMARI | \$12

served with lemon and marinara

### CRAB TOAST | MP

our world-famous crab mix  
served on garlic crostini  
with roasted red pepper

### FIRECRACKER SHRIMP | \$12

spicy sriracha sauce, garlic  
crostini, bleu cheese

### OYSTERS CASINO | \$10

fresh shucked oysters baked with  
bell pepper, bacon and parmesan

### LAZY MAN'S STEAMED SHRIMP | \$15/\$26

already peeled for you!  
served with cocktail

### CRAB MAC & CHEESE | \$14

colossal crab meat tossed in  
a creamy cheese sauce

### MARGHERITA FLATBREAD | \$10

tomato, fresh mozzarella,  
garlic oil, fresh basil

## Pizza 12" fresh dough

### TRADITIONAL | \$10

house made sauce with mozzarella

### WHITE | \$13

garlic oil, tomato, broccoli, fresh  
herbs, ricotta and mozzarella

### MEAT | \$14

traditional topped with pepperoni,  
bacon, ham, sausage

### SPANAKOPITA | \$12

garlic oil, spinach, tomato,  
mozzarella, feta

### CRAB CAKE | \$17

traditional topped with our famous  
crab mix and a touch of old bay

### MARGHERITA | \$12

garlic oil, fresh mozzarella,  
tomato and fresh basil

### BBQ CHICKEN | \$12

bbq, mozzarella, cheddar, red  
onion and grilled chicken

### FRA DIAVOLO | \$13

spicy tomato sauce, italian  
sausage, pepperoncini, mozzarella

## SHIP OUR CRAB CAKES NATIONWIDE!



*As featured on WBAL today show!*

visit our shipping brand website and send our famous  
crabcakes to your friends and family overnight.

[www.colossalbluecrabcakes.com](http://www.colossalbluecrabcakes.com)

## LET CASA MIA'S CATER YOUR NEXT EVENT!

on premise & off premise catering available.  
private rooms and outdoor patio available. gift certificates available.

join our email club and get specials,  
news and coupons right to your inbox.

TEXT CRABCAKES TO 22828 TO JOIN

## Salad add to any salad: chicken | \$5 salmon | \$9 shrimp | \$7 crab cake | mp

**HOUSE GARDEN | \$8**  
mixed greens, iceberg, tomato, cucumber, green pepper, creamy dill

**GREEK | \$9**  
romaine, tomato, cucumber, pepperoncini, green pepper, red onion, feta cheese, vinaigrette

**CAESAR | \$9**  
romaine, garlic croutons, shredded parmesan

**SALMON SALAD | \$17**  
mixed greens, tomato, pine nuts, feta, creamy dill

**BLACK & BLEU | \$13**  
romaine, tomato, red onion, bleu cheese crumbles, blackened chicken

**SEAFOOD SALAD | \$19**  
jumbo shrimp, colossal crab, mixed greens, tomato, cucumber, creamy dill, bleu cheese crumbles

**BUFFALO CHICKEN SALAD | \$14**  
mixed greens, tomato, shredded cheddar, bleu cheese dressing

**CHICKEN ALPINE SALAD | \$16**  
spinach, tomato, artichoke, mushrooms, pine nuts, feta, croutons, creamy dill, julienne chicken breast

**SPINACH SALAD | \$13**  
spinach, raspberry vinaigrette, sautéed bacon and mushroom

### Soup

**CREAM OF CRAB | \$7/\$9**

**MARYLAND CRAB | \$6/\$8**

**SOUP DU JOUR | MP**

## Sandwiches & Wraps served with fries

**CRAB CAKE | MP**  
famous family recipe served on kaiser roll with lettuce and tomato

**CHICKEN GIA | \$13**  
grilled chicken topped with roasted red pepper, fresh mozzarella and pesto served on kaiser roll

**CHEESE STEAK SUB | \$12**  
sliced ribeye topped with sautéed onions and your choice of cheese with lettuce, tomato, mayo and hots

**MEATBALL SUB | \$10**  
house made meatballs, marinara and mozzarella on sub roll

**CHICKEN CHESAPEAKE | \$14**  
grilled chicken topped with crab dip and provolone served on a kaiser roll with lettuce and tomato

**SALMON BLT | \$15**  
grilled salmon topped with bacon served on multi grain bread with field greens and tomato

**HOT ITALIAN | \$12**  
capicola, genoa salami, peppered ham, provolone, lettuce, tomato, onion, banana pepper and vinaigrette on a sub roll served hot

**SEAFOOD CLUB | \$18**  
our world-famous crab cake and shrimp salad served on white toast with lettuce and tomato

**CHICKEN CAESAR WRAP | \$10**  
grilled chicken, romaine, shredded parmesan, and caesar dressing rolled in a tortilla wrap

**BLACKENED CHICKEN SANDWICH | \$10**  
blackened chicken breast drizzled with honey mustard served on kaiser roll with lettuce and tomato

**BALTIMORE CLUB | MP**  
our world-famous crab cake topped with bacon and provolone served on a kaiser roll with lettuce and tomato

**THE MELT | MP**  
our crab cake, or shrimp salad served on english muffins with tomato and provolone cheese

**BUFFALO CHICKEN WRAP | \$10**  
mixed greens, blue cheese, buffalo tenders, shredded cheddar

## Burgers & Chicken your choice of 8 oz. angus burger or grilled chicken breast serve with lettuce, tomato and fries

**CLASSIC | \$10**  
8 oz. angus beef or grilled chicken breast grilled to your liking additional toppings | \$1

**HEREFORD | \$12**  
bacon, bbq sauce, cheddar

**PIONEER | \$12**  
sautéed mushroom, green pepper, onion, provolone

**ORIOLE | \$12**  
bacon, cheddar, buffalo sauce, bleu cheese crumbles

**PARKTON | \$12**  
sautéed mushroom, bacon, swiss

**RAVEN | \$12**  
sautéed red onion, bacon, pepper jack, ranch

## Entrees served with your choice of two sides

**CASA MIA'S COLOSSAL CRAB CAKE | MP**  
our famous family recipe, broiled, served with cocktail or tartar and lemon choice of 6 oz or 8 oz choice of single or double platter

**NEW YORK STRIP | \$29**  
hand cut strip grilled to your liking

**SALMON | \$18**  
broiled or blackened

**GREEK STYLE LAMB CHOPS | \$28**  
marinated with olive oil, lemon and herbs, grilled to temperature

**SURF & TURF | MP**  
our famous colossal crab cake and tenderloin grilled to your liking

**CHICKEN LIMONE | \$15**  
chicken breast sautéed in a lemon white wine sauce with capers topped with melted mozzarella

**FILET MIGNON | \$31**  
hand cut tenderloin grilled to your liking

**CHICKEN SALTIMBOCCA | \$17**  
chicken breast sautéed in a white wine sauce with sage topped with prosciutto and mozzarella cheese

**CHICKEN MARSALA | \$15**  
chicken breast sautéed in a delicate marsala wine sauce with mushroom

## Sides ala carte | 3.5

julienne mixed vegetables  
greek style green beans  
sautéed spinach  
baked potato

roasted potatoes  
mashed potatoes  
greek village salad  
mac & cheese

cole slaw  
broccoli  
french fries  
side salad

## Pasta served with garlic bread and side salad

**PENNE ALA VODKA | \$15**  
vodka cream sauce with spinach

**CHICKEN TORTELLINI | \$18**  
julienne chicken sautéed in a garlic cream sauce with cheese filled tri colored tortellini

**PASTA MARINARA | \$13**  
your choice of penne, linguine, capellini or fettucine tossed with our house marinara add meatballs | 3 add meat sauce | 3

**CHICKEN FLORENTINE | \$18**  
julienne chicken sautéed in olive oil and garlic with spinach, sun dried tomato and mushrooms tossed with penne pasta and topped with feta cheese

**CASA PASTA | \$28**  
jumbo shrimp, julienne chicken and colossal crab sautéed in a vodka cream sauce served over fettucine

**CHICKEN CHESAPEAKE | \$27**  
julienne chicken and colossal crab sautéed in a sherry cream sauce with mushroom and tomato served over linguine

**LASAGNA | \$18**  
layers of seasoned beef, fontina, mozzarella, ricotta and parmesan piled high

**CHICKEN PARMESAN | \$18**  
lightly breaded and fried topped with mozzarella and marinara served over linguine

**VOODOO PASTA | \$18**  
blackened chicken sautéed in a cajun cream sauce with tri colored peppers served over penne

**SHRIMP FRA DIAVOLO | \$21**  
jumbo shrimp sautéed in a spicy tomato sauce served over linguine

**PASTA BROOKIE | \$18**  
julienne chicken, spinach and bacon sautéed in a creamy alfredo sauce served over fettucine

**FETTUCINE BOLOGNESE | \$17**  
traditional meat sauce with peas and a touch of cream

## Cocktails

**THE ELLE NO. 1221 | \$12**  
tito's handmade vodka, solerno blood orange liqueur, lillet blanc, fernet branco

**THE GIGI | \$10**  
grey goose vodka, combier crème de mure, st-germaine, fresh lemon

**LIA-TINI | \$10**  
grey goose vodka, st. germaine elderflower liqueur, fresh grapefruit

**THE LOG CABIN | \$12**  
long branch bourbon, fernet branco, maple syrup reduction, bitters, club soda

**THE HONEY SUCKLE | \$9**  
wild turkey american honey, fresh grapefruit, lemon

**SKYY CRUSH | \$9**  
orange, grapefruit or citrus lemonade

## Beer on tap

**BUD LIGHT** lager | \$3.75  
**MICHELOB ULTRA** lager | \$3.75  
**YUENGLING** lager | \$3.75  
**STELLA ARTOIS** pilsner | \$5  
**BLUE MOON** wheat ale | \$5  
**SAM ADAM'S SEASONAL** | \$5  
**DOGFISH HEAD** 60 min ipa | \$5.50  
**GOOSE ISLAND** ipa | \$4  
**GUINNESS** stout | \$5.50  
**BOLD ROCK** cider | \$5.50

*We also feature FOUR rotating taps!  
Ask your server for what's pouring now!*

## Wine by the glass

**WHITE**  
PROSECCO | MARTINI & ROSSI, veneto, it 9  
BRUT | MUMM, napa valley, ca 10  
PINOT GRIGIO | DANZANTE, della venenzie, it 9  
PINOT GRIGIO | HAYES RANCH, livermore valley, ca 9  
SAUVIGNON BLANC | MUDHOUSE, marlborough, nz 10  
SAUVIGNON BLANC | OYSTER BAY, marlborough, nz 12  
CHARDONNAY | WENTE 'morning fog', livermore valley, ca 12  
CHARDONNAY | BUTTER, napa valley, ca 12  
RIESLING | WASHINGTON HILLS, columbia, wa 9

**RED**  
PINOT NOIR | GARNET, monterey, ca 9  
PINOT NOIR | MUDHOUSE, marlborough, nz 10  
MALBEC | THE SHOW, mendoza, arg 9  
MERLOT | WASHINGTON HILLS, columbia, wa 9  
CABERNET SAUVIGNON | TOM GORE, central coast, ca 10  
CABERNET SAUVIGNON | JAM, napa valley, ca 12  
CABERNET SAUVIGNON | WENTE 'southern hills', livermore valley, ca 12  
ZINFANDEL | JOEL GOTT, napa valley, ca 12

**house wines by ck mondavi | 6**  
pinot grigio, sauvignon blanc, chardonnay, cabernet sauvignon, merlot