

SOUP

CREAM OF CRAB | MARYLAND CRAB | SOUP DU JOUR

SALAD

ADD: CHICKEN \$5 | SALMON \$9 | SHRIMP \$8 | TUNA \$8
CRAB CAKE MP | STEAK \$9

- HOUSE GARDEN** field greens, iceberg, tomato, cucumber, green pepper, creamy dillsm \$6 | lrg \$8
- GREEK SALAD** romaine, tomato, cucumber, onion, olives, pepperoncini, feta, vinaigrette...sm \$6 | lrg \$9
- CAESAR** romaine, garlic croutons, parmesan.....sm \$7 | lrg \$9
- SALMON SALAD** grilled salmon, cherry tomato, pine nuts, feta, creamy dill, mixed greens.....\$17
- BLACK & BLEU** blackened chicken, romaine, tomato, bleu cheese crumbles, red onion, & bleu cheese.....\$13
- SEAFOOD SALAD** jumbo shrimp, colossal crab, mixed greens, tomato, cucumber, bleu cheese crumbles, creamy dill.....\$19
- BUFFALO CHICKEN SALAD** mixed greens, tomato, cheddar, bleu cheese\$14
- CHICKEN ALPINE SALAD** spinach, cherry tomato, artichokes, mushrooms, pine nuts, garlic croutons, feta, creamy dill\$16
- BACHELOR STEAK SALAD** grilled flank steak, spinach, croutons, feta, candied walnuts, red onion, raspberry vinaigrette.....\$17

BURGERS

KAISER ROLL, LETTUCE, TOMATO, FRIES

- CLASSIC** 8oz. angus beef, lettuce, tomato, kaiser roll\$10
- HEREFORD** cheddar, bacon, bbq sauce.....\$12
- PIONEER** mushrooms, green pepper, onion, provolone.....\$13
- ORIOLE** cheddar, bacon, buffalo sauce, bleu cheese.....\$12
- PARKTON** mushrooms, bacon, swiss.....\$13
- RAVEN** bacon, pepperjack, red onion, ranch.....\$12
- BUNLESS BISON** choice of cheese, mesclun salad, tomato, feta, pine nuts.....\$16

COLOSSAL CRAB CAKES

broiled, served with two sides, lemon, cocktail or tartar

SINGLE PLATTER

6oz\$24

8oz\$27

DOUBLE PLATTER

6oz\$46

8oz\$50

SANDWICH.....\$21

kaiser, lettuce, tomato, french fries

SIDES

A LA CARTE \$4

- MIXED VEGETABLES * MAC & CHEESE
- BROCCOLI * ROASTED BABY CARROTS
- MASHED POTATOES * PARMESAN RISOTTO
- GARLIC GREEN BEANS * BAKED POTATO *
- SPINACH * SIDE OF PASTA WITH MARINARA OR
- EVVO & GARLIC * FRENCH FRIES * COLW SLAW



BRUNCH MENU

SATURDAY & SUNDAY

10am- 2pm

BRUNCH FEATURES

BUILD YOUR OWN OMELETTE

THREE EGGS WITH AMERICAN CHEESE, TOAST AND HOME FRIES | \$10

VEG + .75: TOMATO, SPINACH, PEPPERS, ONION, BROCCOLI, MUSHROOMS

PROTEIN + \$1: HAM, SAUSAGE, BACON

SEAFOOD +5: CRAB, SHRIMP

CHEESE + .50: SWISS, FETA, CHEDDAR

EGG WHITE + \$2.50

BRUNCH NACHOS

TRI COLORED TORTILLA CHIPS FRIED TO ORDER TOPPED WITH GREEN CHILE, FRIED EGG, BACON, SAUSAGE, CHEDDAR CHEESE SAUCE, SALSA & SOUR CREAM

\$12

CREAM CHIPPED BEEF

CHOPPED BEEF IN A CREAMY BECHAMEL SAUCE SERVED OVER HOMEMADE BUTTERMILK BISCUIT

\$12

BREAKFAST SANDWICH

HOMEMADE BUTTERMILK BISCUIT WITH TWO EGGS AND YOUR CHOICE OF BACON OR SAUSAGE WITH MELTED AMERICAN CHEESE

\$8

EGGS BENEDICT

ENGLISH MUFFIN TOPPED WITH CANADIAN BACON, POACHED EGG AND HOLLANDAISE SERVED WITH HOME FRIES AND TOAST

\$14

CRAB CAKE BENEDICT

ENGLISH MUFFIN TOPPED WITH OUR WORLD FAMOUS COLOSSAL CRAB CAKE, POACHED EGG AND HOLLANDAISE SERVED WITH HOME FRIES AND TOAST

\$18

BREAKFAST PIZZA

12" FRESH DOUGH WITH BACON, POTATO, HAM, EGG, AND CHEF'S CHEESE SAUCE

\$12

CASA MIA'S PLATTER

TWO EGGS ANY STYLE WITH SAUSAGE OR BACON WITH TOAST & HOMEFRIES

\$8

ADD STEAK: +8

BRUNCH COCKTAILS

BELLINI

HOUSE MADE PEACH PUREE, LEMON JUICE, CHAMPAGNE

\$10

BLOODY MARY

TITO'S VODKA, BLOODY MARY MIX, LEMON, LIME & CELERY

\$9

MIMOSA

FRESH SQUEEZED ORANGE JUICE, TRIPLE SEC & CHAMPAGNE

\$9

CAMPO VIEJO ROSE

RIOJA, SPAIN

\$5

APPETIZERS

- PETITE CRAB CAKES** cocktail or tartar\$16
- LOLLIPOP LAMB CHOPS** grilled, mint jelly.....\$13
- WINGS** hot, mild, bbq, old bay, key west, sriracha-honey, truffle-parmesan or sweet chili.....\$11
- ONION RINGS** spicy ranch.....\$8
- CHICKEN QUESADILLA** peppers, onions, monterey jack, sour cream, salsa.....\$12
- MD CRAB DIP** baguette, carrots, celery.....\$14
- ANGRY MUSSELS** saffron-garlic broth, scallions, tomato, chili, garlic crostini.....\$13
- FRIED CALAMARI** lemon, marinara.....\$12
- SESAME SEARED AHI TUNA** pickled ginger, wasabi, soy.....\$12
- PRETZEL BITES** dijon mustard.....\$10
- FRIED PICKLES** spicy ranch.....\$8
- CHICKEN TENDERS** honey mustard.....\$11
- OYSTERS ON THE HALF SHELL** fresh selection, lemon, cocktailMP

SANDWICHES

SERVED WITH FRIES

- CHICKEN GIA** grilled chicken, roasted red pepper, pesto, fresh mozzarella.....\$13
- CHEESE STEAK SUB** ribeye, sautéed onions, cheese, lettuce, tomato, mayo, hots.....\$13
- CHICKEN CHESAPEAKE** chicken, crab dip, provolone, lettuce, tomato, kaiser roll.....\$14
- SALMON BLT** grilled salmon, bacon, greens, tomato, multi grain.....\$15
- BLACKENED TUNA SANDWICH** wasabi aioli, lettuce, tomato, kaiser roll.....\$15
- HOT ITALIAN** peppered ham, capicola, salami, provolone, lettuce, tomato, onion, banana peppers, vinaigrette.....\$13
- CHICKEN CAESAR WRAP** chicken, romaine, parmesan, provolone.....\$10
- BALTIMORE CLUB** crab cake, bacon, provolone, lettuce, tomato, kaiser roll.....\$22
- BUFFALO CHICKEN WRAP** buffalo chicken, bleu cheese, romaine, tomato, cheddar.....\$11
- SHRIMP SALAD** home made shrimp salad, lettuce, tomato, multi-grain.....\$14
- SEAFOOD CLUB** our world-famous crab cake, home-made shrimp salad, lettuce, tomato, white toast.....\$18
- CRISPY CHICKEN** pickle, lettuce, tomato, chipotle mayo, kaiser.....\$13

PIZZA

12" FRESH DOUGH

- TRADITIONAL** tomato sauce, mozzarella.....\$10
- WHITE** tomato, broccoli, fresh herbs, ricotta, mozzarella, garlic oil\$13
- MEAT** pepperoni, bacon, ham, sausage.....\$14
- SPANAKOPITA** spinach, feta, tomato, fresh herbs, mozzarella, garlic oil.....\$12
- CRAB CAKE** house crab cake mix, old bay.....\$17
- MARGHERITA** fresh mozzarella, tomato, basil, garlic oil.....\$12
- BBQ CHICKEN** chicken, cheddar, red onion, barbeque sauce.....\$13
- SHRIMP SCAMPI** gulf shrimp, lemon, feta, mozzarella, garlic oil.....\$14

WHITE WINE

PROSECCO MARTINI & ROSSI	\$9
VENETO, ITALY	
PINOT GRIGIO RUFFINO	\$9/\$36
VENETO, ITALY	
PINOT GRIGIO DANZANTE	\$35
DELLE VENEZIE, ITALY	
PINOT GRIGIO CA'MONTINI	\$12/40
TRENTINO, ITALY	
SAUVIGNON BLANC WENTE	\$9/\$36
LIVERMORE VALLEY, CALIFORNIA	
SAUVIGNON BLANC OYSTER BAY	\$10/\$38
MARLBOROUGH, NEW ZEALAND	
SAUVIGNON BLANC KIM CRAWFORD	\$45
MARLBOROUGH, NEW ZEALAND	
SAUVIGNON BLANC CAKEBREAD	\$75
NAPA VALLEY, CALIFORNIA	
CHARDONNAY WENTE	\$10/\$38
LIVERMORE VALLEY, CALIFORNIA	
CHARDONNAY BUTTER	\$12/\$42
NAPA VALLEY, CALIFORNIA	
CHARDONNAY FLOWERS	\$90
MONTEREY, CALIFORNIA	
CHARDONNAY PATZ & HALL	\$88
RUSSIAN RIVER VALLEY, CALIFORNIA	
RIESLING WASHINGTON HILLS	\$9/\$36
COLUMBIA VALLEY, WASHINGTON	
ROSE CANDY	\$10/\$38
NAPA COUNTY, CALIFORNIA	
ROSE CHATEAU D'ESCLANS 'WHISPERING ANGEL'	\$60
PROVENCE, FRANCE	

SIGNATURE COCKTAILS

LIA-TINI	\$10
GREY GOOSE, ST. GERMAINE, FRESH GRAPEFRUIT	
THE GIGI	\$10
GREY GOOSE, COMBIER CRÈME DE MURE, ST GERMAINE, FRESH LEMON	
THE ELLE	\$11
TITO'S, SOLERNO BLOOD ORANGE, LILLET BLANC, FERNET BRANCA	
THE HONEYSUCKLE	\$9
WILD TURKEY AMERICAN HONEY, FRESH GRAPEFRUIT	
BARR-A-KUDA	\$11
MAKER'S 46, COMBIER ROUGE CHERRY LIQUEUR INFUSED ICE SPHERE	
ESPRESSO MARTINI	\$10
HOUSE RECIPE, LAVAZZA ESPRESSO	
PEANUT BUTTER OLD FASHIONED	\$10
SAGAMORE RYE, SKREWBALL WHISKEY, BITTERS, CHERRY	

CRUSHES

ORANGE	\$9
SKYY ORANGE, TRIPLE, FRESH SQUEEZED ORANGE	
GRAPEFRUIT	\$9
SKYY GRAPEFRUIT, TRIPLE SEC, FRESH SQUEEZED GRAPEFRUIT	
JOHN DALY	\$8
FIREFLY VODKA, SIMPLE, FRESH SQUEEZED LEMON	

NON-ALCOHOLIC

O'DOULS	\$3.75
SAN PELLGRINO SPARKLING WATER	\$4
ESPRESSO	\$3

TAKE IT TO-GO

VISIT OUR BEER, WINE & SPIRIT SHOP
FOR ALL OF YOUR CARRY OUT NEEDS

100+ WINE VARIETALS, 75+ BEER OPTIONS & THE MOST POPULAR SPIRITS

OPEN LATE. 7 DAYS A WEEK

RED WINE

CHIANTI BANFI DOCG CHIANTI CLASSICO	\$55
CHIANTI, ITALY	
PINOT NOIR ANGEL'S INK	\$9/\$36
MONTEREY, CALIFORNIA	
PINOT NOIR OYSTER BAY	\$39
MARLBOROUGH, NEW ZEALAND	
PINOT NOIR MEIOMI	\$12/\$42
SANTA BARBARA, CALIFORNIA	
MALBEC THE SHOW	\$9/\$36
MENDOZA, ARGENTINA	
MALBEC LUIGI BOSCA D.O.C.	\$51
LUJAN DE CUYO, ARGENTINA	
MERLOT COLUMBIA CREST GRAND ESTATE	\$9/\$35
COLUMBIA VALLEY, WASHINGTON	
CABERNET SAUVIGNON WENTE	\$10/\$38
LIVERMORE VALLEY, CALIFORNIA	
CABERNET SAUVIGNON JAM	\$42
NAPA COUNTY, CALIFORNIA	
CABERNET SAUVIGNON FREAKSHOW	\$12/\$42
LODI, CALIFORNIA	
CABERNET SAUVIGNON TERLATO	\$105
RUTHERFORD, NAPA, CALIFORNIA	
SHIRAZ D'ARENBERG 'FOOT BOLT'	\$38
MCLAREN VALE, AUSTRALIA	
ZINFANDEL JOEL GOTT	\$12/\$42
NAPA VALLEY, CALIFORNIA	
RED BLEND APOTHIC	\$9/\$36
CENTRAL COAST, CALIFORNIA	
RED BLEND ORIN SWIFT 'THE PRISONER'	\$95
NAPA VALLEY, CALIFORNIA	

HOUSE WINE

BY CK MONDAVI

PINOT GRIGIO * SAUVIGNON BLANC * CHARDONNAY

*MOSCATO MERLOT * CABERNET SAUVIGNON

\$7

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
GUINNESS STOUT	\$5.50
BOLD ROCK CIDER	\$5.50

WE HAVE 4 ROTATING TAPS

ASK YOUR SERVER WHAT'S POURING NOW!

BOTTLES & CANS

CRAFT

ANGRY ORCHARD CRISP APPLE CIDER	\$5.50
BREWER'S ART RESURRECTION BELGIAN ALE	\$6
VICTORY GOLDEN MONKEY TRIPLE ALE	\$7
TROEGS DREAMWEAVER	\$5.50
BREWER'S ART BEAZLEY GOLDEN ALE	\$6
STONE IPA	\$5.50
TROEGS PERPETUAL IPA	\$5.50
FLYING DOG RAGING BITCH IPA	\$5.50

DOMESTIC

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
NATTY BOH	\$3.75
WHITE CLAW	\$3.75

IMPORTED

HEINEKEN	\$4.50
AMSTEL LIGHT	\$4.50
CORONA	\$4.50
CORONA LIGHT	\$4.50
MODELO ESPECIAL	\$4.50

