



## SOUP & SALAD

**CREAM OF CRAB.....\$10/\$13**  
**MARYLAND CRAB.....\$9/\$11**  
**SOUP DU JOUR.....\$MP**

### GARDEN

TOMATO, CUCUMBER,  
 GREEN PEPPER,  
 ICEBERG  
**SM \$6 LG \$8**

### GREEK

ROMAINE, TOMATO,  
 CUCUMBER, KALAMATA  
 OLIVES, PEPPERONCINI,  
 RED ONION, FETA  
 CHEESE, VINAIGRETTE  
**SM \$8 LG \$10**

### CHICKEN ALPINE

FRESH SPINACH,  
 TOMATO, ARTICHOKE,  
 MUSHROOMS, PINE NUTS,  
 FETA, CROUTONS,  
 CREAMY DILL  
**\$16**

### BUFFALO CHICKEN

MIXED GREENS, TOMATO,  
 CHEDDAR, BLEU CHEESE  
 CRUMBLES, BLEU CHEESE  
 DRESSING  
**\$14**

## SALAD ADD-ONS

**ADD CHICKEN +\$5**  
**ADD SALMON +\$9**

**ADD SHRIMP +\$7**  
**ADD CRAB CAKE +\$MP**

## PIZZA

12" FRESH DOUGH

### TRADITIONAL

TOMATO SAUCE &  
 MOZZARELLA CHEESE  
**\$10**

### CRAB CAKE

TOMATO SAUCE,  
 MOZZARELLA CHEESE,  
 CRAB MIX, OLD BAY  
**\$23**

### BUFFALO CHICKEN

CRISPY TENDERS, MILD  
 SAUCE, CHEDDAR, BLEU  
 CHEESE CRUMBLES  
**\$13**

### SHRIMP SCAMPI

GARLIC OIL, LEMON,  
 MOZZARELLA, SHRIMP  
**\$14**

### MARGHERITA

GARLIC OIL, FRESH  
 MOZZARELLA, TOMATO,  
 FRESH BASIL  
**\$13**

### WHITE

GARLIC OIL, RICOTTA,  
 MOZZARELLA, TOMATO,  
 BROCCOLI  
**\$13**

### MEAT

TOMATO SAUCE, HAM,  
 SAUSAGE, PEPPERONI,  
 BACON, MOZZARELLA  
**\$14**

### SPANAKOPITA

GARLIC OIL, TOMATO,  
 SPINACH, MOZZARELLA,  
 FETA, FRESH HERBS  
**\$14**

## BURGERS

SERVED ON KAISER ROLL WITH LETTUCE, TOMATO, FRENCH FRIES AND PICKLE

### CLASSIC

8OZ. ANGUS BURGER  
 GRILLED TO  
 TEMPERATURE  
**\$11**

### HEREFORD

BACON, BBQ SAUCE,  
 CHEDDAR  
**\$13**

### PARKTON

BACON, MUSHROOMS,  
 SWISS CHEESE  
**\$13**

### BUNLESS BURGER

CHOICE OF CHEESE  
 SERVED WITH MESCLUN  
 SALAD WITH TOMATO, FETA  
 & PINE NUTS  
**\$16**

### ORIOLE

BACON, CHEDDAR, BLEU  
 CHEESE CRUMBLES,  
 BUFFALO SAUCE  
**\$13**

### RAVEN

BACON, RED ONION,  
 RANCH, PEPPERJACK  
**\$14**

### PIONEER

MUSHROOM, GREEN  
 PEPPERS, ONION,  
 PROVOLONE  
**\$13**

## SPECIALS BRUNCH

EVERY SUNDAY 10AM-1PM

### BRUNCH NACHOS

GREEN CHILE CHEESE  
 SAUCE, BACON, SAUSAGE,  
 FRIED EGG  
**\$12**

### CASA PLATTER

TWO EGGS, CHOICE OF  
 SAUSAGE OR BACON WITH  
 TOAST & HOME FRIES  
**\$10**

### CREAM CHIPPED BEEF

CHIPPED BEEF IN CREAMY  
 BECHAMEL OVER BUTTERMILK  
 BISQUIT  
**\$12**

### BUILD YOUR OWN OMELETTE

THREE EGGS WITH AMERICAN,  
 TOAST & HOME FRIES  
**\$10**

**ADD:**  
**VEGETABLE +\$.75**  
**CRAB +\$5**  
**CHEESE +.50 EGG**  
**WHITE +\$2.5**  
**BACON, SAUSAGE, OR HAM +1**

### BREAKFAST PIZZA

BACON, HAM, POTATO,  
 EGG & CHEESE SAUCE  
**\$12**

### EGGS BENEDICT

ENGLISH MUFFIN, POACHED  
 EGG, CANADIAN BACON,  
 HOLLANDAISE, HOME FRIES  
 & TOAST  
**\$14**

### CRAB CAKE BENEDICT

CRAB CAKE, POACHED  
 EGG, HOLLANDAISE,  
 HOME FRIES & TOAST  
**\$24**

### BREAKFAST SANDWICH

TWO HOMEMAD BISQUITS  
 WITH EGG, CHEESE &  
 BACON OR SAUSAGE  
 SERVED WITH HOME  
 FRIES  
**\$10**

## ENTREES

SERVED WITH YOUR CHOICE OF TWO SIDES

## WORLD FAMOUS CRAB CAKES

**6 OZ. PLATTER**  
 SINGLE OR DOUBLE  
**\$MP**

**8 OZ. PLATTER**  
 SINGLE OR DOUBLE  
**\$MP**

### ELLE IMPERIAL

BAKED CHICKEN BREAST  
 TOPPED WITH COLOSSAL  
 CRAB IMPERIAL  
**\$34**

### FILET MIGNON

HAND CUT, GRILLED TO  
 TEMPERATURE  
**\$32**

### ATLANTIC SALMON

PAN SEARED, GRILLED  
 OR BLACKENED  
**\$18**

### CHICKEN MARSALA

MARSALA WINE SAUCE  
 WITH MUSHROOMS  
**\$18**

### BLACK & BLEU

14OZ NY STRIP,  
 BLACKENED, BLEU CHEESE  
 CRUMBLES & CRISPY LEEKS  
**\$30**

### GREEK STYLE LAMB CHOPS

MARINATED IN EVOO,  
 LEMON & FRESH HERBS  
**\$28**

### CHICKEN FRANCOISE

FLOUR DUSTED & EGG  
 DIPPED TOPPED WITH A  
 DELICATE LEMON WHITE  
 WINE SAUCE  
**\$20**

## SIDES

ALA CARTE \$4

### MIXED VEGETABLES

BABY CARROTS  
 SAUTEED SPINACH  
 BROCCOLI  
 MASHED POTATOES  
 BAKED POTATO  
 MAC & CHEESE  
 FRENCH FRIES

### GARLIC GREEN BEANS

PARMESAN RISOTTO  
 PASTA - EVOO & GARLIC  
 TRUFFLE FRIES +2  
 COLE SLAW  
 SIDE GARDEN +1  
 SIDE CAESAR +1

## PASTA

SERVED WITH SIDE SALAD & GARLIC BREAD

### PASTA MARINARA

PENNE, LINGUINE OR  
 FETTUCINE  
**\$13**

**ADD MEATBALL +3**  
**ADD MEATSAUCE +3**

### LASAGNA

SEASONED BEEF,  
 MARINARA, RICOTTA,  
 PARMESAN &  
 MOZZARELLA PILED HIGH  
**\$18**

### CHICKEN PARMESAN

LIGHTLY FRIED TOPPED  
 WITH MARINARA &  
 MOZZARELLA SERVED  
 OVER LINGUINE  
**\$18**

### FETTUCINE ALFREDO

CREAMY ALFREDO WITH  
 BROCCOLI & PARMESAN  
**\$16**

### CHICKEN TORTELLINI

SAUTEED IN A GARLIC  
 CREAM SAUCE WITH TRI-  
 COLORED CHEESE FILLED  
 PASTA  
**\$18**

### PENNE VODKA

VODKA SAUCE WITH  
 SPINACH  
**\$15**

### VOODOO PASTA

BLACKENED CHICKEN IN  
 A CAJUN CREAM SAUCE  
 WITH BELL PEPPERS  
 TOSSED WITH PENNE  
**\$18**

### CASA PASTA

CHICKEN, SHRIMP,  
 COLOSSAL CRAB  
 SAUTEED IN A VODKA  
 CREAM SAUCE OVER  
 LINGUINE  
**\$34**

### LINGUINE WHITE CLAM

TOP NECK CLAMS  
 SAUTEED IN A GARLIC  
 WHITE WINE SAUCE  
 SERVED OVER LINGUINE  
**\$19**

## APPETIZERS

### PETITE CRAB

**CAKES**  
 SERVED WITH LEMON,  
 COCTAIL OR TARTAR  
**\$MP**

### ONION RINGS

SERVED WITH SPICY  
 RANCH  
**\$9**

### LOLLIPOP LAMB CHOPS

GRILLED TO  
 TEMPERATURE WITH  
 MINT JELLY  
**\$13**

### FRIED PICKLES

SERVED WITH SPICY  
 RANCH  
**\$8**

### SESAME SEARED

**AHI TUNA**  
 PICKLED GINGER, SOY,  
 WASABI  
**\$12**

### CHICKEN TENDERS

SERVED WITH HONEY  
 MUSTARD  
**\$10**

### OYSTERS CASINO

BACON, PEPPERS,  
 MOZZARELLA  
**\$10**

### BRUSCHETTA

TOMATO, OLIVES, ONION,  
 BASIL, EVOO, GARLIC  
 CROSTINI, SHREDDED  
 PARM  
**\$8**

### WINGS

OLD BAY, BBQ, HOT,  
 MILD, HONEY SRIRACHA,  
 TRUFFLE PARMESAN,  
 SWEET CHILI  
 RANCH OR BLEU CHEESE  
**\$12**

### CRAB DIP

TOASTED BAGUETTE,  
 CELERY, CARROTS  
**\$15**

### PRETZEL BITES

SERVED WITH MUSTARD  
**\$10**

### ANGRY MUSSELS

SAFFRON GARLIC BROTH,  
 SCALLIONS, TOMATO,  
 CHILI FLAKES, BAGUETTE  
**\$14**

### FRIED CALAMARI

LEMON, MARINARA  
**\$12**

### TRUFFLE FRIES

PARMESAN, GARLIC  
 TRUFFLE OIL  
**\$9**

### FRIED

### MOZZARELLA

SERVED WITH MARINARA  
**\$9**

### CHICKEN

### QUESADILLA

CHICKEN, PEPPERS,  
 ONIONS, MONTEREY JACK  
**\$12**

### OYSTERS ON THE

### HALF SHELL

FRESH DAILY SELECTION  
**\$MP**

## SANDWICHES

SERVED WITH FRENCH FRIES

### CRAB CAKE

OUR WORLD FAMOUS  
 CRAB CAKE, KAISER,  
 LETTUCE, TOMATO  
**\$MP**

### CRISPY CHICKEN

PICKLE, LETTUCE,  
 TOMATO, CHIPOTLE  
 MAYO, KAISER  
**\$14**

### CHEESESTEAK SUB

SLICED RIBEYE,  
 ONION, CHOICE OF  
 CHEESE, LETTUCE,  
 TOMATO, MAYO, HOTS  
**\$13**

### BALTIMORE CLUB

CRAB CAKE, BACON,  
 PROVOLONE, LETTUCE,  
 TOMATO, KAISER  
**\$MP**

### CHICKEN

### CHESAPEAKE

TOPPED WITH CRAB DIP  
 AND PROVOLONE,  
 LETTUCE, TOMATO,  
 KAISER  
**\$14**

### MEATBALL SUB

MARINARA, MELTED  
 MOZZARELLA, SUB ROLL  
**\$12**

### SALMON BLT

BACON, FIELD GREENS,  
 TOMATO, MULTI GRAIN  
**\$15**

### CHICKEN GIA

GRILLED CHICKEN,  
 ROASTED RED PEPPER,  
 FRESH MOZZARELLA,  
 BASIL PESTO, KAISER  
**\$13**

### BLACKENED TUNA

WASABI AIOLI, LETTUCE,  
 TOMATO, KAISER  
**\$15**

### SEAFOOD CLUB

COLOSSAL CRAB CAKE,  
 SHRIMP SALAD, LETTUCE,  
 TOMATO, WHITE TOAST  
**\$MP**

### HOT ITALIAN

SALAMI, PEPPERED HAM,  
 CAPICOLA, PROVOLONE,  
 LETTUCE, TOMATO,  
 VINAIGRETTE, BANANA  
 PEPPERS  
**\$13**

### BUFFALO CHICKEN WRAP

MIXED GREENS, MILD  
 SAUCE, CHEDDAR,  
 TORTILLA  
**\$12**

### CHICKEN CAESAR WRAP

SHREDDED PARMESAN,  
 ROMAINE, PROVOLONE,  
 CAESAR DRESSING  
**\$12**

### SHRIMP SALAD

LETTUCE, TOMATO,  
 CHOICE OF BREAD  
**\$14**

## KIDS

\$8 INCLUDES DRINK & BROWNIE

### PERSONAL PIZZA

### GRILLED CHEESE

### MAC & CHEESE

### CHICKEN TENDERS & FRIES

### PASTA BUTTER

### PASTA MARINARA

### PASTA MEATBALL



## SOUP & SALAD

**CREAM OF CRAB.....\$10/\$13**  
**MARYLAND CRAB.....\$9/\$11**  
**SOUP DU JOUR.....\$MP**

### GARDEN

TOMATO, CUCUMBER,  
 GREEN PEPPER,  
 ICEBERG  
**SM \$6 LG \$8**

### GREEK

ROMAINE, TOMATO,  
 CUCUMBER, KALAMATA  
 OLIVES, PEPPERONCINI,  
 RED ONION, FETA  
 CHEESE, VINAIGRETTE  
**SM \$8 LG \$10**

### CHICKEN ALPINE

FRESH SPINACH,  
 TOMATO, ARTICHOKE,  
 MUSHROOMS, PINE NUTS,  
 FETA, CROUTONS,  
 CREAMY DILL  
**\$16**

### BUFFALO CHICKEN

MIXED GREENS, TOMATO,  
 CHEDDAR, BLEU CHEESE  
 CRUMBLES, BLEU CHEESE  
 DRESSING  
**\$14**

## SALAD ADD-ONS

**ADD CHICKEN +\$5**  
**ADD SALMON +\$9**

**ADD SHRIMP +\$7**  
**ADD CRAB CAKE +\$MP**

## PIZZA

12" FRESH DOUGH

### TRADITIONAL

TOMATO SAUCE &  
 MOZZARELLA CHEESE  
**\$10**

### CRAB CAKE

TOMATO SAUCE,  
 MOZZARELLA CHEESE,  
 CRAB MIX, OLD BAY  
**\$23**

### BUFFALO CHICKEN

CRISPY TENDERS, MILD  
 SAUCE, CHEDDAR, BLEU  
 CHEESE CRUMBLES  
**\$13**

### SHRIMP SCAMPI

GARLIC OIL, LEMON,  
 MOZZARELLA, SHRIMP  
**\$14**

### MARGHERITA

GARLIC OIL, FRESH  
 MOZZARELLA, TOMATO,  
 FRESH BASIL  
**\$13**

### WHITE

GARLIC OIL, RICOTTA,  
 MOZZARELLA, TOMATO,  
 BROCCOLI  
**\$13**

### MEAT

TOMATO SAUCE, HAM,  
 SAUSAGE, PEPPERONI,  
 BACON, MOZZARELLA  
**\$14**

### SPANAKOPITA

GARLIC OIL, TOMATO,  
 SPINACH, MOZZARELLA,  
 FETA, FRESH HERBS  
**\$14**

## BURGERS

SERVED ON KAISER ROLL WITH LETTUCE, TOMATO, FRENCH FRIES AND PICKLE

### CLASSIC

8OZ. ANGUS BURGER  
 GRILLED TO  
 TEMPERATURE  
**\$11**

### HEREFORD

BACON, BBQ SAUCE,  
 CHEDDAR  
**\$13**

### PARKTON

BACON, MUSHROOMS,  
 SWISS CHEESE  
**\$13**

### BUNLESS BURGER

CHOICE OF CHEESE  
 SERVED WITH MESCLUN  
 SALAD WITH TOMATO, FETA  
 & PINE NUTS  
**\$16**

### ORIOLE

BACON, CHEDDAR, BLEU  
 CHEESE CRUMBLES,  
 BUFFALO SAUCE  
**\$13**

### RAVEN

BACON, RED ONION,  
 RANCH, PEPPERJACK  
**\$14**

### PIONEER

MUSHROOM, GREEN  
 PEPPERS, ONION,  
 PROVOLONE  
**\$13**

## SPECIALS

WEEKLY SPECIALS AVAILABLE 5PM-10PM  
 PLEASE NO SUBSTITUTIONS

### MONDAY

**CRAB CAKE NIGHT**  
 6 OZ CRAB CAKE WITH  
 COLE SLAW & FRIES  
**\$23.99**

### WEDNESDAY

**STEAK NIGHT**  
 CHEF'S CHOICE OF  
 FRESH CUT STEAKS  
 SERVED WITH MASHED  
 POTATOES AND MIXED  
 VEGETABLES  
**\$21.99**

### TUESDAY

**PASTA NIGHT**  
 SELECT PASTA BUY ONE  
 GET ONE  
**\$BOGO**

### THURSDAY

**BEEF SHORT RIB NIGHT**  
 TOPPED WITH RED WINE  
 DEMI SERVED WITH  
 MASHED POTATOES AND  
 MIXED VEGETABLES  
**\$18.99**

## ENTREES

SERVED WITH YOUR CHOICE OF TWO SIDES

## WORLD FAMOUS CRAB CAKES

**6 OZ. PLATTER**  
 SINGLE OR DOUBLE  
**\$MP**

**8 OZ. PLATTER**  
 SINGLE OR DOUBLE  
**\$MP**

### ELLE IMPERIAL

BAKED CHICKEN BREAST  
 TOPPED WITH COLOSSAL  
 CRAB IMPERIAL  
**\$34**

### FILET MIGNON

HAND CUT, GRILLED TO  
 TEMPERATURE  
**\$32**

### ATLANTIC SALMON

PAN SEARED, GRILLED OR  
 BLACKENED  
**\$18**

### CHICKEN MARSALA

MARSALA WINE SAUCE  
 WITH MUSHROOMS  
**\$18**

### BLACK & BLEU

14OZ NY STRIP,  
 BLACKENED, TOPPED  
 WITH BLEU CHEESE  
 CRUMBLES AND  
 CRISPY LEEKS  
**\$30**

### GREEK STYLE LAMB CHOPS

MARINATED IN EVOO,  
 LEMON & FRESH HERBS  
**\$28**

### CHICKEN FRANCESE

FLOUR DUSTED & EGG  
 DIPPED TOPPED WITH A  
 DELICATE LEMON WHITE  
 WINE SAUCE  
**\$20**

## SIDES

ALA CARTE \$4

MIXED VEGETABLES  
 BABY CARROTS  
 SAUTEED SPINACH  
 BROCCOLI  
 MASHED POTATOES  
 BAKED POTATO  
 MAC & CHEESE  
 FRENCH FRIES

GARLIC GREEN BEANS  
 PARMESAN RISOTTO  
 PASTA - EVOO & GARLIC  
 TRUFFLE FRIES +2  
 COLE SLAW  
 SIDE GARDEN +1  
 SIDE CAESAR +1

## PASTA

SERVED WITH SIDE SALAD & GARLIC BREAD

### PASTA MARINARA

PENNE, LINGUINE OR  
 FETTUCINE  
**\$13**

**ADD MEATBALL +3**  
**ADD MEATSAUCE +3**

### LASAGNA

SEASONED BEEF,  
 MARINARA, RICOTTA,  
 PARMESAN &  
 MOZZARELLA PILED HIGH  
**\$18**

### CHICKEN PARMESAN

LIGHTLY FRIED TOPPED  
 WITH MARINARA &  
 MOZZARELLA SERVED  
 OVER LINGUINE  
**\$18**

### FETTUCINE ALFREDO

CREAMY ALFREDO WITH  
 BROCCOLI & PARMESAN  
**\$16**

### CHICKEN TORTELLINI

SAUTEED IN A GARLIC  
 CREAM SAUCE WITH TRI-  
 COLORED CHEESE FILLED  
 PASTA  
**\$18**

### PENNE VODKA

VODKA SAUCE WITH  
 SPINACH  
**\$15**

### VOODOO PASTA

BLACKENED CHICKEN IN  
 A CAJUN CREAM SAUCE  
 WITH BELL PEPPERS  
 TOSSED WITH PENNE  
**\$18**

### CASA PASTA

CHICKEN, SHRIMP,  
 COLOSSAL CRAB  
 SAUTEED IN A VODKA  
 CREAM SAUCE OVER  
 LINGUINE  
**\$34**

### LINGUINE WHITE CLAM

TOP NECK CLAMS  
 SAUTEED IN A GARLIC  
 WHITE WINE SAUCE  
 SERVED OVER LINGUINE  
**\$19**

## APPETIZERS

### PETITE CRAB

**CAKES**  
 SERVED WITH LEMON,  
 COCTAIL OR TARTAR  
**\$MP**

### ONION RINGS

SERVED WITH SPICY  
 RANCH  
**\$9**

### LOLLIPOP LAMB CHOPS

GRILLED TO  
 TEMPERATURE WITH  
 MINT JELLY  
**\$13**

### FRIED PICKLES

SERVED WITH SPICY  
 RANCH  
**\$16**

### SESAME SEARED

**AHI TUNA**  
 PICKLED GINGER, SOY,  
 WASABI  
**\$12**

### CHICKEN TENDERS

SERVED WITH HONEY  
 MUSTARD  
**\$10**

### OYSTERS CASINO

BACON, PEPPERS,  
 MOZZARELLA  
**\$10**

### BRUSCHETTA

TOMATO, OLIVES, ONION,  
 BASIL, EVOO, GARLIC  
 CROSTINI, SHREDDED  
 PARM  
**\$8**

### WINGS

OLD BAY, BBQ, HOT,  
 MILD, HONEY SRIRACHA,  
 TRUFFLE PARMESAN,  
 SWEET CHILI  
 RANCH OR BLEU CHEESE  
**\$12**

### CRAB DIP

SERVED WITH BAGUETTE  
 CELERY, CARROTS  
**\$15**

### PRETZEL BITES

SERVED WITH MUSTARD  
**\$10**

### ANGRY MUSSELS

SAFFRON GARLIC BROTH,  
 SCALLIONS, TOMATO,  
 CHILI FLAKES, BAGUETTE  
**\$14**

### TRUFFLE FRIES

PARMESAN, GARLIC  
 TRUFFLE OIL  
**\$9**

### FRIED CALAMARI

LEMON, MARINARA  
**\$12**

### FRIED

### MOZZARELLA

SERVED WITH MARINARA  
**\$9**

### CHICKEN

### QUESADILLA

CHICKEN, PEPPERS,  
 ONIONS, MONTEREY  
 JACK  
**\$12**

### OYSTERS ON THE

### HALF SHELL

FRESH DAILY SELECTION  
**\$MP**

## SANDWICHES

SERVED WITH FRENCH FRIES

### CRAB CAKE

OUR WORLD FAMOUS  
 CRAB CAKE, KAISER,  
 LETTUCE, TOMATO  
**\$MP**

### CRISPY CHICKEN

PICKLE, LETTUCE,  
 TOMATO, CHIPOTLE  
 MAYO, KAISER  
**\$14**

### CHEESESTEAK SUB

SLICED RIBEYE,  
 ONION, CHOICE OF  
 CHEESE, LETTUCE,  
 TOMATO, MAYO, HOTS  
**\$13**

### BALTIMORE CLUB

CRAB CAKE, BACON,  
 PROVOLONE, LETTUCE,  
 TOMATO, KAISER  
**\$MP**

### CHICKEN

### CHESAPEAKE

TOPPED WITH CRAB DIP  
 AND PROVOLONE,  
 LETTUCE, TOMATO,  
 KAISER  
**\$14**

### MEATBALL SUB

MARINARA, MELTED  
 MOZZARELLA, SUB ROLL  
**\$12**

### SALMON BLT

BACON, FIELD GREENS,  
 TOMATO, MULTI GRAIN  
**\$15**

### CHICKEN GIA

GRILLED CHICKEN,  
 ROASTED RED PEPPER,  
 FRESH MOZZARELLA,  
 BASIL PESTO, KAISER  
**\$13**

### BLACKENED TUNA

WASABI AIOLI, LETTUCE,  
 TOMATO, KAISER  
**\$15**

### SEAFOOD CLUB

COLOSSAL CRAB CAKE,  
 SHRIMP SALAD, LETTUCE,  
 TOMATO, WHITE TOAST  
**\$MP**

### HOT ITALIAN

SALAMI, PEPPERED HAM,  
 CAPICOLA, PROVOLONE,  
 LETTUCE, TOMATO,  
 VINAIGRETTE, BANANA  
 PEPPERS  
**\$13**

### BUFFALO CHICKEN

### WRAP

MIXED GREENS, MILD  
 SAUCE, CHEDDAR,  
 TORTILLA  
**\$12**

### CHICKEN CAESAR

### WRAP

SHREDDED PARMESAN,  
 ROMAINE, PROVOLONE,  
 CAESAR DRESSING  
**\$12**

### SHRIMP SALAD

LETTUCE, TOMATO,  
 CHOICE OF BREAD  
**\$14**

## KIDS

\$8 INCLUDES DRINK & BROWNIE

### PERSONAL PIZZA

### GRILLED CHEESE

### MAC & CHEESE

### CHICKEN TENDERS & FRIES

### PASTA BUTTER

### PASTA MARINARA

### PASTA MEATBALL



## COCKTAILS

**LIA-TINI**  
GREY GOOSE, ST. GERMAINE, FRESH GRAPEFRUIT, LEMON  
\$9

**THE GIGI**  
GREY GOOSE VODKA, COMBIER, CREME DE MURE, FRESH LEMON  
\$9

**HONEY SUCKLE**  
WILD TURKEY AMERICAN HONEY, FRESH GRAPEFRUIT, LEMON  
\$9

**BOULEVARDIER**  
SAGAMORE RYE, CAMPARI, MARTINI & ROSSI SWEET VERMOUT  
\$11

**ELLE'S BELLS**  
TITO'S VODKA, FERNET BRANCA, SOLERNO BLOOD ORANGE, LILLET BLANC, LEMON  
\$11

**PEANUT BUTTER MANHATTAN**  
SKREWBALL PEANUT BUTTER WHISKEY, SAGAMORE RYE, AMARO  
\$10

**ESPRESSO MARTINI**  
HOUSE RECIPE, LAVAZZA FRESH BREWED ESPRESSO  
\$10

**FRESH SQUEEZED CRUSH**  
ORANGE, GRAPEFRUIT OR LEMON LIME  
\$9

## DRAFT BEER

BUD LIGHT LAGER.....\$3.75  
MILLER LITE LAGER.....\$3.75  
MICHELOB ULTRA.....\$4.00  
YUENGLING LAGER.....\$3.75  
STELLA ARTOIS PILSNER.....\$5.00

BLUE MOON WHEAT ALE.....\$3.75  
SAM ADAM'S SEASONAL.....\$5.00  
GUINNESS STOUT.....\$5.50  
BOLD ROCK CIDER.....\$5.50

## WE FEATURE 6 ROTATING TAPS!

SEASONAL, LOCAL & REGIONAL TAPS! ALL YOUR FAVORITE IPA'S, SOURS, ALES, STOUTS & MUCH MORE! ASK YOUR SERVER WHAT'S POURING TODAY

## BOTTLED BEER

### DOMESTIC

BUDWEISER.....\$3.75  
BUD LIGHT.....\$3.75  
MILLER LITE.....\$3.75  
COOR'S LIGHT.....\$3.75  
NATURAL LIGHT.....\$3.75  
NATTY BOH.....\$3.75  
MICHELOB ULTRA.....\$3.75  
TWISTED TEA.....\$4.25  
WHITE CLAW CAN.....\$4.25  
YUENGLING.....\$3.75

### NON-ALCOHOLIC

ST. PAULI GIRL.....\$4.00  
O'DOULS.....\$4.00  
HEINEKEN ZERO.....\$4.00  
BUD ZERO.....\$4.00

### IMPORTS

HEINEKEN.....\$5.00  
HEINEKEN LIGHT.....\$5.00  
AMSTEL LIGHT.....\$5.00  
CORONA.....\$5.00  
CORONA LIGHT.....\$5.00  
MODELO ESPECIAL.....\$5.00

### CRAFT BOTTLES

STONE IPA.....\$6.00  
BREWERS ART BEAZLY.....\$6.00  
VICTORY GOLDEN MONKEY.....\$7.00  
LOOSE CANNON HEAVY SEAS.....\$6.00  
FLYING DOG RAGING BITCH.....\$6.00  
BREWERS ART RESURRECTION.....\$6.00

## WHITE WINE

PROSECCO, MARTINI & ROSSI.....\$9  
VENETO, ITALY

PINOT GRIGIO, SANTI.....\$9/\$36  
DELLE VENEZIE, ITALY

PINOT GRIGIO, CA'MONTINI.....\$40  
DELLE VENEZIE, ITALY

SAUVIGNON BLANC, BRANCOTT.....\$9/\$36  
MARLBOROUGH, NEW ZEALAND

SAUVIGNON BLANC, BENZIGER.....\$10/\$38  
NORTH COAST, CALIFORNIA

SAUVIGNON BLANC, KIM CRAWFORD.....\$45  
DELLE VENEZIE, ITALY

CHARDONNAY, WENTE.....\$10/\$38  
LIVERMORE VALLEY, CALIFORNIA

CHARDONNAY, BUTTER.....\$12/\$42  
NAPA COUNTY, CALIFORNIA

CHARDONNAY, PATZ & HALL.....\$88  
RUSSIAN RIVER VALLEY, CALIFORNIA

ROSE, COPPOLA.....\$9/\$36  
GEYSERVILLE, CALIFORNIA

RIESLING, CHATEAU STE MICHELE.....\$9/\$36  
COLUMBIA VALLEY, WASHINGTON

## HOUSE WINE

BY CK MONDAVI \$8

CHARDONNAY \* PINOT GRIGIO  
SAUVIGNON BLANC \*  
MOSCATO \* MERLOT \*  
CABERNET SAUVIGNON

## RED WINE

PINOT NOIR, IMAGERY.....\$9/\$36  
CENTRAL COAST, CALIFORNIA

PINOT NOIR, MEIOMI.....\$12/\$42  
SANTA BARBARA, CALIFORNIA

MALBEC, THE SHOW.....\$9/\$36  
MENDOZA, ARGENTINA

MERLOT, COLUMBIA CREST.....\$9/\$36  
COLUMBIA VALLEY, WASHINGTON

RED BLEND, ORIN SWIFT 'THE PRISONER' \$95  
NAPA VALLEY, CALIFORNIA

CABERNET SAUVIGNON, COPPOLA.....\$10/\$38  
PASO ROBLES, CALIFORNIA

CABERNET SAUVIGNON, JOSH.....\$12/\$45  
NORTH COAST, CALIFORNIA

CABERNET SAUVIGNON, WILLIAM HILL.....\$40  
NORTH COAST, CALIFORNIA

CABERNET SAUVIGNON, DAOU.....\$55  
PASO ROBLES, CALIFORNIA

CABERNET SAUVIGNON, FREAKSHOW.....\$48  
PASO ROBLES, CALIFORNIA

ZINFANDEL, JOEL GOTT.....\$45  
LODI, CALIFORNIA

## HAPPY HOUR

MONDAY - FRIDAY  
3PM - 6PM

## EAT

**AHI TUNA TACOS**  
CRISPY WONTON, PONZU  
\$10

**FRIED OYSTERS**  
OLD BAY REMOULADE  
\$7

**FLATBREADS**  
MARGHERITA OR PEPPERONI  
\$8

**OLD BAY FRIES**  
SHOE STRING, OLD BAY REMOULADE  
\$6

**POPCORN SHRIMP**  
SPICY RANCH  
\$10

**BAKED BRIE**  
CRAISINS, WALNUTS, CARAMEL, RASPBERRY SAUCE  
\$10

**DECONSTRUCTED CRAB PRETZEL**  
CRAB DIP, PRETZEL BITES, MELTED CHEDDAR  
\$10

**18 WINGS & DOMESTIC PITCHER**  
BUD LIGHT, MICHELOB ULTRA OR YUENGLING  
\$21.95

## DRINK

**DOMESTIC BOTTLES**  
BUD, BUD LIGHT, NAT LIGHT, NATTY BOH, YUENGLING, MILLER LITE, COOR'S LIGHT, MICHELOB ULTRA  
\$2.50

**WHITE CLAW BUCKET**  
6-12OZ CANS PER BUCKET - ALL FLAVORS AVAILABLE  
\$20

**HALF PRICE WINE BY THE BOTTLE**  
ALL BOTTLES UNDER \$50  
OUR HALF PRICE HALF PRICE

**HOUSE WINE**  
PINOT GRIGIO, SAUVIGNON BLANC, MERLOT, CABERNET OR MOSCATO  
\$5

**FRESH SQUEEZED CRUSH**  
ORANGE, GRAPEFRUIT OR LEMON LIME  
\$5

**64OZ BEER TOWER**  
DOMESTIC \$9.95  
CRAFT \$19.95

## TAKE IT TOGO

VISIT OUR WINE, BEER & SPIRIT SHOP TO PICK UP ALL YOUR FAVORITES!

OVER 100 VARIETALS, 75 BEERS, AND 40 SPIRITS AVAILABLE

**OPEN LATE**  
**7 DAYS A WEEK!**