



Soup & Salad

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

HOUSE GARDEN	\$8/\$10
iceberg, spinach, grape tomato, cucumber, green pepper, creamy dill	

CAESER	\$9/\$11
crisp romaine, garlic crouton, shaved parmesan add anchovies +\$1.5	

GREEK	\$10/\$12
romaine, tomato, red onion, cucumber, kalamata olives, pepperoncini, feta cheese, vinaigrette	

SALAD ADDITIONS
 chicken +\$6, shrimp +\$8, steak +\$12, salmon +\$10
 tuna +\$10, jumbo lump crab +MP, shrimp salad +\$7

SEAFOOD SALAD	\$20
romaine, iceberg, tomato, cucumber, bleu cheese crumbles, jumbo shrimp, colossal crab, tossed with creamy dill	

ALPINE SALAD	
fresh spinach, cherry tomato, croutons, mushrooms, feta cheese, tossed with creamy dill	
your choice: SALMON \$20 or CHICKEN \$17	

MELON & PROSCUITTO	\$18
arugula, canteloupe, melon, prosciutto, shaved parmesan, grape tomato, tossed with citrus vinaigrette	

STEAKHOUSE SALAD	\$20
sliced skirt steak, spinach, candied walnuts, cherry tomato, crispy onion, blue cheese crumbles, tossed with bleu cheese dressing	

Appetizers

PETITE CRAB CAKES	\$20.5
served with lemon & cocktail or tartar	
SEARED AHI TUNA	\$13.5
pickled ginger, soy, wasabi	
FRIED PICKLES	\$8.5
served with chipotle ranch dipping sauce	
CHICKEN TENDERS	\$12.5
served over fries with honey mustard	
WINGS	\$13.5
hot, mild, old bay, bbq, truffle parmesan or honey sriracha with celery & blue cheese or ranch	
FRIED MOZZARELLA	\$9.5
served with marinara	
CRAB DIP	\$15.5
served with toasted baguette, celery & carrots	
LOLLIPOP LAMB CHOPS	\$15.5
served with mint jelly	

FRIED CALAMARI	\$13.5
crispy peppers, marinara try it BUFFALO STYLE with bleu cheese +\$2	
CRAB PRETZEL	\$15.5
creamy crab dip, shredded cheddar	
BAKED BRIE	\$14.5
puff pastry, candied walnuts, raspberry melba, toasted baguette	
SOUTHWEST EGGROLLS	\$11.5
chipotle ranch dipping sauce	
ONION RINGS	\$9.5
served with chipotle ranch dipping sauce	
BRUSCHETTA	\$8.5
tomato, olives, onion, basil, evoo, garlic crostini, parmesan	
ANGRY MUSSELS	\$15.5
saffron garlic broth, scallions, tomato, chili flakes, toasted baguette	

Fresh Dough Pizza

TRADITIONAL	\$12.5
tomato sauce, mozzarella, grated parmesan	
TOPPINGS +\$3	
pepperoni, sausage, bacon, ham, tomato, green pepper, olives, anchovies, spinach, arugula, mushrooms, onion, mozzarella, parmesan, feta, pepperoncini	
MARGHERITA	\$14.5
tomato sauce, fresh mozzarella, basil, EVOO	
SPANAKOPITA	\$15.5
garlic oil, spinach, tomato, mozzarella, feta, fresh herbs	
WHITE	\$15.5
garlic oil, tomato, spinach, ricotta, mozzarella	
MEAT	\$17.5
tomato sauce, mozzarella, parmesan, pepperoni, sausage, bacon, ham	

CRAB CAKE	\$20.5
tomato sauce, jumbo lump crab cake, mozzarella, old bay	
HOT HONEY & PESTO	\$15.5
pesto, ricotta, mozzarella, roasted red pepper, hot honey	
SAUSAGE	\$15.5
garlic oil, white onion, pepperoncini, mozzarella, parmesan	
PROSCUITTO & ARUGULA	\$16.5
garlic oil, mozzarella, prosciutto, arugula	
GREEK	\$15.5
tomato sauce, mozzarella, red onion, tomato, kalamata olives, pepperoncini, feta	

Sandwiches, Subs & Panini

served with fries
 sub side salad or vegetable +\$2

CRAB CAKE SANDWICH	\$26.5
lettuce, tomato, brioche	
CHICKEN GIA	\$13.5
grilled chicken, roasted red peppers, fresh mozzarella, pesto, brioche	
CHEESESTEAK SUB	\$14.5
sauteed onions, choice of cheese, lettuce, tomato, mayo, hots	
BLACKENED TUNA	\$15.5
lettuce, tomato, brioche, wasabi aioli	
CHICKEN CHESAPEAKE	\$15.5
seared chicken breast topped with crab dip & provolone, brioche	
SHRIMP SALAD	\$14.5
home made, multi-grain, lettuce, tomato	

HOT ITALIAN	\$14.5
peppered ham, salami, capicola, mortadella, lettuce, tomato, onion, oil & vinegar, sub roll	
BUFFALO CHICKEN WRAP	\$13.5
iceberg, cheddar, tomato, bleu cheese dressing	
SALMON BLT	\$15.5
multi-grain, arugula, tomato, bacon	
CRISPY CHICKEN SANDWICH	\$14.5
buttermilk fried, chipotle aioli, pickle, lettuce, tomato	
CLOAK & DAGGAR	\$14.5
corned beef, pastrami, cole slaw, 1000 island, toasted rye	
TURKEY & BRIE PANINI	\$14.5
turkey, brie, arugula, cranberry, mayo, ciabatta	
PARMA PANINI	\$14.5
prosciutto, tomato, mozzarella, truffle oil, basil, balsamic, ciabatta	

Kids Meals

served with drink & dessert
 \$8.5

GRILLED CHEESE w/FRIES	PENNE BUTTER
PERSONAL CHEESE PIZZA	PENNE MARINARA
add pepperoni +\$1	add meatball +\$1
MAC & CHEESE	CHEESE QUESADILLA
CHICKEN TENDERS & FRIES	

Weekday Specials

MONDAY
CRAB CAKE NIGHT!!
 6oz colossal crab cake with fries & coleslaw
 \$18.95
 no substitutions please

TUESDAY
PASTA NIGHT
 BOGO on select pasta
 HALF PRICE!

WEDNESDAY
STEAK FRITES
 skirt steak, sliced, served over truffle parmesan fries
 \$18.95

THURSDAY
PRIME RIB NIGHT!!
 12oz. hand cut with au jus, mashed potatoes & mixed vegetables
 \$24.95

SUNDAY
BRUNCH!!
 all your sunday favorites!
 10am-2pm

Wine

BY THE GLASS

HOUSE WINE	
BY CK MONDAVI	\$8
cabernet, merlot, pinot grigio, sauvignon blanc, chardonnay, moscato	
WHITE	
PROSECCO, LA MARCA	\$9
prosecco region, italy	
BRUT, FREXINET	\$10
cava, spain	
PINOT GRIGIO, RUFFINO	\$9
delle venezie, italy	
SAUVIGNON BLANC, BRANCOTT	\$9
marlborough, new zealand	
SAUVIGNON BLANC, J. LOHR	\$12
monterey, ca	
CHARDONNAY, THREE THIEVES	\$10
central coast, ca	
CHARDONNAY, BUTTER	\$12
napa valley, ca	
ROSE, COPPOLA	\$9
central coast, ca	
RED	
PINOT NOIR, THREE THIEVES	\$10
central coast, ca	
PINOT NOIR, LA CREMA	\$12
sonoma, ca	
MERLOT, COLUMBIA CREST	\$9
columbia valley, wa	
MALBEC, BROQUEL	\$9
mendoza, argentina	
CABERNET, WENTE	\$12
livermore valley, ca	
CABERNET, FREAKSHOW	\$11
paso robles, ca	
RED BLEND, COPPOLA	\$8
central coast, ca	

On Tap

DOMESTIC	\$4.25
MILLER LITE	
BUD LIGHT	
YUENGLING	
IMPORT	\$5.50
STELLA ARTOIS	
HARP (available 3/3)	
McSHANE'S IRISH RED	
GUINNESS	
CRAFT	\$7.50
SAM ADAM'S SEASONAL	
FLYING DOG ROYAL CRUSH ORANGE IPA	
BLUE MOON	
ANGRY ORCHARD CRISP APPLE	
DOGFISH 60MIN	
MONUMENT CITY DOUBLE VISION DOUBLE IPA	

Beverages

COKE PRODUCTS	\$2.50
coke, diet coke, sprite, ginger ale, lemonade, root beer, unsweetened iced tea	
COFFEE	\$2
regular or decaf	
HOT TEA	\$2
SAN PELLIGRINO 500ml/L	\$4/\$6
ESPRESSO single or double	\$3/\$5

Signature Burgers

served with lettuce, tomato & fries on brioche
 sub side salad or vegetable +\$2

ANGUS BURGER 1/2 lb grilled to temperature	\$11.5
HEREFORD bbq, bacon, cheddar	\$13.5
ORIOLE bleu crumbles, bacon, cheddar, buffalo sauce	\$14.5
RAVEN provolone, bacon, ranch, red onion	\$13.5
PARKTON bacon, mushroom, swiss	\$14.5

Pasta

served with side salad & garlic bread

PASTA MARINARA

your choice of rigatoni, spaghetti or fettucine
\$14

add MEATBALL +\$3 add SAUSAGE +\$3

RIGATONI VODKA with SAUSAGE

creamy vodka sauce with spinach, sun-dried tomatoes & italian sausage
\$18

GNOCCHI PESTO

potato stuffed pasta sauteed in a pesto cream sauce with julienne chicken & sun-dried tomato
\$20

LASAGNA

seasoned beef, ricotta, mozzarella, parmesan & marinara piled high
\$21

VOODOO PASTA

bell peppers & blackened chicken sauteed in a cajun cream sauce tossed with rigatoni
\$20

CASA PASTA

jumbo shrimp, julienne chicken & jumbo lump crab meat sauteed in a rose sauce tossed with fettucine
\$30

SHORT RIB BOLGONESE

hearty beef short rib meat sauce tossed with fettucine
\$22

CHICKEN PARMESAN

marinara, melted mozzarella, spaghetti
\$20

Wine

By The Bottle

WHITE

MUMM NAPA BRUT napa valley, ca	\$60
PINOT GRIGIO, TORRESELLA veneto, italy	\$32
PINOT GRIGIO, CA MONTINI trevinto, italy	\$40
SAUVIGNON BLANC, NOBILO marlborough, new zealand	\$35
SAUVIGNON BLANC, KIM CRAWFORD marlborough, new zealand	\$45
SAUVIGNON BLANC, MATUA marlborough, ca	\$44
SAUVIGNON BLANC, ST SUPERY napa valley, ca	\$50
CHARDONNAY, PATZ & HALL russian river valley, ca	\$88
CHARDONNAY, SONOMA CUTRER russian river valley, ca	\$50
CHARDONNAY, JORDAN russian river valley, ca	\$65
CHARDONNAY, LA CREMA sonoma, ca	\$44

RED

PINOT NOIR, JOEL GOTT santa rita hills, ca	\$45
PINOT NOIR, OYSTER BAY napa valley, ca	\$44
PINOT NOIR, COPPOLA central coast, ca	\$38
MERLOT, JOSH hopland, ca	\$9
MALBEC, THE SHOW trevinto, italy	\$36
MALBEC, CONCHA Y TORO santiago, chile	\$34
CABERNET, JAM napa county, ca	\$45
CABERNET, DAOU paso robles, ca	\$55
CABERNET, COPPOLA central coast, ca	\$38
CABERNET, JUSTIN paso robles, ca	\$48
ZINFANDEL, JOEL GOTT lodi, ca	\$40
ZINFANDEL, ROSENBLUM napa, ca	\$40
BLEND, ORIN SWIFT THE PRISONER napa valley, ca	\$95

Colossal Crab Cakes

OUR WORLD FAMOUS RECIPE
served with your choice of two sides

SINGLE PLATTER

6 oz.....\$27

8 oz.....\$31

DOUBLE PLATTER

6 oz.....\$54

8 oz.....\$60

accompanied with lemon & cocktail or tartar

Sides

ala carte \$4

MIXED VEGETABLES	ROASTED POTATOES
GARLIC GREEN BEANS	MASHED POTATOES
ROASTED BABY CARROTS	FRENCH FRIES
SAUTEED SPINACH	TRUFFLE FRIES +\$3
COLE SLAW	MAC & CHEESE
	PARMESAN RISOTTO

Dessert

BIG Chocolate Cake
NY Style Cheesecake
Chocolate Peanut Butter pie
Lemon Berry Mascapone
Chef's Choice Pie Special
Chef's Choice Cake Special

Happy Hour

monday - friday
bar only
3pm-6pm

Eat

AHI TUNA TACOS
crispy wonton, ponzu
\$10

FRIED OYSTERS
old bay remoulade
\$10

WINGS

hot, mild, old bay, honey sriracha, bbq, truffle parmesan with bleu cheese or ranch - carrots & celery
\$9

MOZZARELLA MEATBALLS
marinara, basil, fresh mozzarella
\$9

PUB PRETZEL BITES
green chile cheese sauce
\$9

CHICKEN NACHOS
jalapeno, onion, green chile cheese sauce
\$10

Drink

DOMESTIC BOTTLES
bud, bud light, miller lite, yuengling, natural light, coor's light, michelob ultra
\$3

DRAFT PINTS
miller lite, bud light, yuengling
\$3

FRESH SQUEEZED CRUSH
orange, grapefruit, acai blueberry
\$5

HOUSE WINE
chardonnay, pinot grigio, sauvignon blanc, moscato, merlot, cabernet
\$5

HALF PRICE WINE BOTTLES
bottle list only

CASA COSMO
deep eddy lemon, triple sec, cranberry, lime
\$7

Entree

served with your choice of two sides

FILET MIGNON
grilled to temperature
\$32

try it BLACK & BLUE STYLE +\$3
blackened & topped with bleu cheese crumbles & crispy leeks

ATLANTIC SALMON

pan seared, grilled or blackened
\$21

ELLE IMPERIAL

baked chicken topped with jumbo lump crab imperial
\$32

CHICKEN PICCATA

pan fried chicken in a lemon wine sauce with capers
\$22

BEEF SHORT RIBS

slowly braised topped with a red wine demi
\$25

CHICKEN MARSALA

sauteed in a delicate marsala wine sauce with mushrooms
\$22

GREEK STYLE CHOPS

marinated in EVOO, lemon & herbs
\$30

Signature Cocktails

LIA TININI
grey goose vodka, st germain elderflower, fresh squeezed grapefruit
\$10

GIGI
titos, creme de mure, fresh lemon
\$9

ELLE'S BELLS
tito's, lillet blanc, solerno blood orange, fernet branco, fresh lemon
\$11

BLOOD ORANGE FRENCH 75
malfy blood orange gin, mumm napa brut, simple syrup, lemon
\$13

OLD FASHIONED
bulliet bourbon, solerno, marashino, orange peel
\$11

CRUSH
orange, grapefruit, acai blueberry
\$10

ESPRESSO MARTINI
house recipe
\$11

Bottled Beer

DOMESTIC \$4.00

MILLER LITE
BUD LIGHT
YUENGLING
BUDWEISER
COOR'S LIGHT
NATURAL LIGHT
MICHELOB ULTRA
COOR'S ORIGINAL
TWISTED TEA

IMPORT \$5.25

HEINEKEN
HEINEKEN LIGHT
AMSTEL LIGHT
CORONA
CORONA PREMIER
MODELO ESPECIAL

CRAFT \$6.75

STONE IPA
BREWER'S ART RESURRECTION
VICTORY GOLDEN MONKEY
LOOSE CANNON HEAVY SEAS
FLYING DOG RAGING BITCH
FLYING DOG HARE CHASER
BLUE MOON
ANGRY ORCHARD CRISP APPLE
WHITE CLAW

GRAPEFRUIT, LIME, BLACK CHERRY, RASPBERRY