



SALADS:

COBB* \$12

crisp romaine and baby greens tossed with buttermilk ranch dressing topped with roasted corn, chopped tomato, chopped bacon, hardboiled egg, red onion, avocado, cheddar cheese, and crispy chicken tenders

FISHERMAN COBB \$14

crisp romaine and baby greens tossed in old bay ranch topped with shrimp, fried oysters, grape tomato, onion, bacon, avocado, and roasted corn

GARDEN CAESAR SALAD*V \$9

crisp romaine tossed in garlicky caesar dressing, parmesan crisps, tomato, cucumber, red onion, crumbled hard boiled egg

HONEY LIME CHICKEN SALAD* \$12

baby greens tossed in cilantro honey lime dressing topped with sliced chicken breast, bell pepper, carrots, and crispy tortilla strips

BOOKMAKER SALAD* \$14

crisp romaine tossed in a parmesan vinaigrette, with blackened shrimp, ham, salami, provolone, hardboiled egg,

ADD-ONS:

chicken breast \$4, fried chicken thigh \$4, chicken salad \$5, duck confit \$5, fried oysters \$5 shrimp \$5, shrimp salad \$6, hanger steak \$7, salmon \$7, crab cake \$12

SOUPS:

MD CRAB SOUP* \$7

CRAB AND CORN CHOWDER \$8

BREAKFAST ALL DAY:

CHICKEN AND WAFFLES \$13

chive and gouda waffle served with buttermilk soaked fried chicken, jalapeño raspberry jelly, and maple whipped butter

BANANAS FOSTER FRENCH TOASTV \$11

thick sliced challah bread soaked and griddled to golden brown drowning in a sauce of vanilla and dark rum flambéed bananas

SMOKED SALMON PLATE \$13

smoked salmon, bagel chips, capers, red onion, tomato, hard boiled egg, and garlic lemon herb cream cheese

"THE STEVE-O"* \$10

2 eggs any style, bacon, maple sausage, and your choice of toast

AVOCADO ROASTED CORN TOASTV \$12

wheat bread topped with mashed avocado, roasted corn, tomato jam, fried egg, and cotija cheese

BREAKFAST BURRITO \$12

crumbled sausage and scrambled eggs mixed with fried onions, peppers, potatoes, cheddar cheese in an oversized flour tortilla topped with fresh pico de gallo and avocado cream

HUEVOS RANCHEROS*V \$12

crispy corn tortilla topped with fried egg, spicy ranchero sauce, crumbled chorizo, and black beans, finished with avocado lime crema

APPETIZERS:

FRIED MOZZARELLA CHEESE CURDSV \$8

served with housemade marinara sauce

FRIED CALAMARI \$10

dusted with cornmeal, served with housemade marinara

FRIED OYSTERS ROCKEFELLER STYLE \$12

set on creamy spinach and crispy bacon finished with lemon hollandaise

FRIED GREEN TOMATO BLT \$10

stacked with bacon, tomato jam, baby arugula, and pimento cheese spread

CRAB DIP \$12

with old bay dusted fried pita chips

STEAMED MUSSELS* \$12

in roasted poblano pepper, garlic, beer broth with toasted crostini

PETITE MOZZARELLA STUFFED MEATBALLS \$10

wrapped in flaky puffed pastry, set on housemade marinara sauce

FRIED CHICKEN WINGS* \$11

pick your sauce- buffalo, Old Bay, thai chili, raspberry BBQ, honey Old Bay

CHICKEN FRIED LAMB CHOPS \$13

set on arugula salad, drizzled with black pepper gravy

BEEF SHORT RIB POUTINE* \$12

over fries with red wine demi glace and melted cheese curds

CRISPY BRUSSELS SPROUTS* \$8

with roasted onions and prosciutto, drizzled with balsamic glaze

REUBEN FILLED CRISPY POTATO SKINS* \$9

topped with corned beef, sauerkraut, swiss cheese and 1000 island sauce

MAC AND CHEESEV \$8

blend of 3 cheeses topped with toasted Ritz crackers

CHEESE PLATE*V \$12

artisanal cheeses, fruits, and sauces

CRISPY FRIED PICKLESV \$8

breaded and fried, served with buttermilk ranch dressing

SANDWICHES (SERVED WITH FRENCH FRIES):

BUILD YOUR OWN BURGERV

Starting at \$10. Ask your server about our burger card.

BULGOGI CHEESESTEAK \$13

on Amarosso roll with sweet soy glaze, scallions, pickled carrot and bell pepper, and provolone cheese

FRENCH DIP \$14

Tender braised beef, roasted onions, roasted poblano peppers, and provolone cheese on toasted amarosso roll with au jus on the side

CRAB CAKE \$15

on kaiser roll with lettuce and tomato

TURKEY BLT \$11

with avocado cream, bacon, swiss cheese, and fried green tomato on wheat

SHRIMP SALAD \$14

prepared classically with lettuce and tomato on toasted rustic white bread

CHICKEN SALAD \$10

with granny smith apples, pecans, raisins and celery on toasted wheat bread

WAGYU FOOTLONG HOT DOG \$14

Chicago style with sweet relish, celery seed, dill pickle, and sport peppers

CRAB ROLL \$15

buttered split top bun filled with lemon chive crab salad

FRIED OYSTER PO BOY \$13

with shredded lettuce, pickles, and Old Bay mayo

MD CLUB \$19

stacked shrimp salad, broiled crab cake, lettuce, tomato, and bacon on toasted rustic white bread

SEARED SALMON \$13

with baby arugula, blood orange vinaigrette, sliced avocado, and tomato jam on ciabatta bread

CUBAN \$14

pulled pork, sliced ham, pickles, brown mustard, and swiss cheese on bread pressed and grilled

PORK BELLY BANH MIV \$15

pickled vegetables (carrot, bell pepper, onion, and cucumber) with spicy cilantro butter on toasted baguette. Also available with shrimp, or mushroom

STATE FARE SPICY CHICKEN SANDWICH \$13

breaded and fried, set on ciabatta bread with cole slaw and pickles

CLASSIC ITALIAN HERO \$15

cappicola, salami, and prosciutto with fresh mozzarella cheese, oil and vinegar on Amarossa roll

RUEBEN SANDWICH \$14

slow roasted corned beef, State Fare sauce, sauerkraut, and melted swiss cheese on Russian rye bread **MAKE IT A RACHEL** with turkey and cole slaw

ENTREES:

FISH AND CHIPS \$18

flakey fried cod with French fries, coleslaw and an apple cider tartar sauce

SEARED SALMON \$17

set on roasted red pepper romesco sauce, garlic herb orzo and sautéed asparagus

TWIN JUMBO LUMP CRAB CAKES \$26

with sautéed asparagus and roasted corn salsa

SHRIMP AND CREAMY GOUDA CHEESE GRITS \$21

topped with sautéed wild mushrooms, scallions, and crumbled bacon finished in a spicy gravy

SLICED HANGER STEAK* \$19

set on blue cheese risotto topped with balsamic glazed cherry tomatoes

MEDITERRANEAN CHICKEN \$16

roasted and set on garlic herb orzo salad, drizzled with cucumber yogurt sauce

TWIN BLACKENED CHICKEN \$19

topped with lump crab meat in a creamy white wine herb sauce over crispy Brussels sprouts

SURF AND TURF PASTA \$19

braised beef, shrimp, arugula, peppadew, and mushrooms in a red wine cream sauce over pappardelle

ROASTED SPAGHETTI SQUASH* \$15

sautéed with wild mushrooms, baby spinach, grape tomatoes, and fresh basil

SIDES \$4 EACH:

BRUSSELS SPROUTS, MASHED POTATOES, ASPARAGUS, COLESLAW, FRENCH FRIES