

OYSTERS

Available by sets of three

Oysters on the Half Shell 2.5 ea *gf

Shucked Daily | Chesapeake Bay Oysters served with Mignonette, Saltines, Cocktail Sauce and Lemon

Roasted Bacon Rockefeller 3 ea

Oysters on the Half Shell roasted with Spinach, Toasted Breadcrumbs, Parmesan and Bacon

BAR BITES

Chicken Wings 16 *gf

Eight crispy Chicken Wings tossed in your choice of Old Bay, MD Hot Honey, Garlic Parmesan, Buffalo or BBQ sauce | Served with Carrot Sticks and your choice of Ranch or Blue Cheese

Baked Pretzels 12

Six Bavarian Pretzels Halves toasted with Coarse Salt and served with American Amber Ale Beer Cheese

Charcuterie Board 25 *nut

Prosciutto, Salami and Capicola served with an assorted La Bottega cheese course, Crackers, Cornichons, Feta, Fig Jam, Honeycomb, Whole Grain Mustard, Pistachio & Seasonal Fruit

SALAD & SOUP

Chicken +10 | Shrimp +10 | Salmon +18 | Crab Cake +mkt

Cream of Crab 10 *gf

Jumbo Lump Crab Meat cooked in cream with Old Bay, Sherry Cooking Wine and Chicken Stock | Served with Oyster Crackers

Caesar 12

Leafy romaine lettuce tossed in Caesar dressing with freshly grated Parmesan and House Croutons

House 12

Little Leaf Spring Mix topped with fresh Cucumbers, Grape Tomato, Red Onion, Carrot, Croutons and Shredded White Cheddar. Ranch | Blue Cheese | Balsamic Vinaigrette | Caesar Thousand Island | Honey Mustard

STARTERS

Hush Puppies 10

Ten Fried Southern Cornmeal Hush Puppies served with House Whipped Honey Butter

Feta & Honey 15

Whipped Feta topped with Hot Honey and Pistachio Crumble served with Carrot Sticks, Cucumbers, Strawberries and Toasted Naan Bread

Blue Crab Dip mkt

White Cheddar Crab Dip roasted with fresh Lump Crab meat, topped with Old Bay and served with a Baked Pretzels

Harissa Cauliflower 10 *gf *nut allergy

Crispy Fried Cauliflower tossed in Harissa Tahini and topped with toasted Pine Nuts, Medjool Dates, Fresh Mint & Dill

Rockfish Bites 12

Beer-battered Rockfish topped with House Remoulade and Chives. Served with Lemon

Steamed Shrimp 15 *gf

Half pound of large easy-to-peel shrimp tossed in old bay | Served with House Cocktail sauce & Lemon

Fried Calamari 17

Crispy flash-fried Squid Rings & Tentacles tossed in Old Bay and served with House Marinara Sauce

Black & Blue Sprouts 10 *gf

Flash-fried Brussel Sprouts topped with Balsamic Reduction, Blue Cheese Crumble, and crispy Bacon Lardons

Fried Oysters 12

Half Dozen Chesapeake Bay Oysters tossed in Seasoned Cornmeal and flash-fried | Served with House Cocktail Sauce and Lemon

HANDHELDS

SERVED WITH CHIPS

Crab Cake Sandwich

market price

5 oz Broiled Jumbo Lump Crab Cake served on Brioche with Lettuce, Tomato, Lemon and your choice of House Remoulade, Cocktail or Tartar Sauce

Angus Smash Burger 16

½ lb Grilled Certified Angus Beef Brioche with House Remoulade, Lettuce, Tomato, Red Onion, Pickles & your choice of Melted Cheese
Add Bacon +2

Blackened Rockfish 20

Your choice of Grilled or Fried 8 oz Blackened Rockfish served on Brioche with House Remoulade, Chives, Lettuce, Tomato and Pickled Red Onion

Elote Shrimp Tacos 18 *gf

Three Corn Tortillas topped with Grilled Shrimp, Elote Corn Slaw, Remoulade, Pickled Red Onion & Cilantro | Served with Lime Wedges

Chopped Italian 17

Prosciutto, Salami & Hot Capicola chopped with Mayo, Romaine, Provolone, Banana Peppers, Tomato, Red Onion, Basil and EVOO served on a toasted Tombolo roll

Smoked Salmon BLT 20

House Smoked 6 oz Atlantic Salmon wrapped in a Spinach tortilla with Bacon, Whipped Feta, Spring Mix, Cucumber, Tomato, Pickled Red Onion, fresh Dill and Hot Honey

Southern Fried Chicken 15

Crispy Fried Chicken tossed in Honey Old Bay and served on Brioche with Pickles and House Coleslaw

MAINS

SERVED WITH TWO SIDES (EXCEPT PASTA)

Crab Cake Dinner *market price*

One or Two 5 oz Broiled no-filler Jumbo Lump Crab Cakes | Served with Lemons and your choice of House Remoulade, Cocktail or Tartar Sauce

Smoked Pork Ribeye 25*gf

12 oz Cold Smoked Bone-In Pork Ribeye topped with Caramelized Apples & Whipped Honey Butter

Roasted Half Bird 34 * gf

No Antibiotic Chicken Leg & Breast Quarters marinated, slow cooked sous vide, and roasted until crispy | Served with scratch House Gravy and crispy Bacon Lardons

Hot Honey Salmon 28 * gf

Grilled 8 oz Hand cut North coast Atlantic Salmon Filet Roasted with Hot Honey

Blackened Chicken Alfredo 25

8 oz Grilled Cajun Chicken Breast served over Fettucinne Alfredo and topped with freshly grated Parmesan & Chives

SIDES

Boardwalk Fries *gf	4
House Chips *gf	3
Brussel Sprouts *gf	4
Garlic Baby Broccoli *gf	5
Crispy Truffle Potatoes *gf	5
Hushpuppies	5
Mashed Potatoes *gf	4
Cauliflower *gf	5
Side Salad	6
Onion Rings	4
Coleslaw *gf	4

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES

*GF MARKED ITEMS ARE GLUTEN FREE, HOWEVER IF POSSIBLE WE ARE HAPPY TO OMIT CERTAIN INGREDIENTS TO FIT ANY DIETARY NEED

SPECIALTY COCKTAILS

Espresso Martini 15

Freshly Brewed Espresso | Vodka | Whipped Vodka

Strawberry Basil 14

House Infused Strawberry Vodka | Basil | Lime Juice | Simple Syrup | Soda Water

Rosemary Gin Fizz 15

Empress Gin | Lemon Juice | Prosecco | Simple Syrup | Rosemary Sprig

Cherry Bourbon Sour 14

Bourbon | Luxardo Cherry Juice | Lime Juice | Simple Syrup

Spicy Paloma 14

Tequila | Grapefruit | Lime | Simple Syrup | Soda Water

French Spritz 14

Prosecco | St-Germain | Soda Water | Pomegranate

FROZEN

Strawberry Daiquiri 10

Pain in the Anchor 11

Pina Colada 10

[Upgrade to Top Shelf +2](#) | [Add Dark Rum Floater +3](#)

CRUSHES

Orange 10

Irish Jameson Orange 12

Pomegranate 11

Strawberry Lemon 11

Grapefruit 10

Key Lime 10

MARGARITAS

Top Shelf Margarita 13

Casamigos Blanco Tequila | Cointreau
Orange Juice | Sour Mix

House Margarita 10

Tequila | Triple Sec | Sour Mix
Sugar, Salt or Tajin Rim

WHITE & SPARKLING

Matua Sauvignon Blanc 12 | 44

William Hill Chardonnay 10 | 40

J. Lohr Riesling 9 | 36

Ecco Domani Pinot Grigio 11 | 44

Villa Pozzi Moscato 9 | 36

House Sparkling 9 | 36

La Marca Prosecco 11 | 44

RED & ROSE

Altos Del Plata Malbec 9 | 36

Line 39 Merlot 9 | 36

Meiomi Pinot Noir 14 | 56

Josh Cellars Rose 11 | 44

Josh Cellars

Cabernet Sauvignon 11 | 44

19 Crimes The Uprising

Red Blend 10 | 40

Alexander Valley

Cabernet Sauvignon 14 | 56

SELTZERS

High Noon 8

[Pineapple](#) | [Lime](#) | [Black Cherry](#)

BUCKETS

High Noon 32

Domestic 16

Import 24

10 oz 14

DRAFT BEER

16 OZ OR 22 OZ

Blue Moon

Samuel Adams Seasonal

Yuengling

Dogfish Head 60 Minutes IPA

CANNED & BOTTLED

Bud Light 10 oz 3.5

Budweiser 10 oz 3.5

Michelob Ultra 4

Coors Light 4

Miller Lite 4

Corona 6

Stella Artois 6

N/A Ultra Zero 4.5