

# *The Menu*



 152 Public House Restaurant and Bar

 @152.publichouse

Tuesday thru Friday: 3pm  
Saturday: 11am  
Sunday: 11am

All prices shown as cash prices.  
All prices are subject to change without notice.

\*Consuming raw or undercooked meats, seafood and shellfish  
may increase your risk of food-borne illness

# The 152 SMALL PLATES & STARTERS

**CASH DISCOUNT**  
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## FRIED SEAFOOD

<b>DEVILED CRAB CAKE (EA)</b> <i>our house made seasoned roux with crab claw meat in Lew's breading</i>	<b>\$5.50</b>
<b>IMPERIAL CRAB CAKE (EA)</b> <i>our house made seasoned roux with crab claw meat and crab lump meat in Lew's breading</i>	<b>\$7.75</b>
<b>DEVILED CLAM CAKE (EA)</b> <i>our house made seasoned roux with clams in Lew's breading</i>	<b>\$4.75</b>
<b>FISH CAKE (x2)</b> <i>crunchy golden breaded home-style fish cake</i>	<b>\$6.50</b>
<b>STUFFED SHRIMP (EA)</b> <i>jumbo shrimp surrounded by our house made seasoned crab roux in Lew's breading</i>	<b>\$6.50</b>
<b>FRIED CLAM STRIPS</b> <i>breaded Atlantic surf clams</i>	<b>\$9.50</b>
<b>FRIED OYSTERS (EA)</b> <i>premium USA oysters in Lew's breading</i>	<b>\$3.95</b>
<b>CALAMARI</b> <i>hand breaded to order in Lew's breading</i>	<b>\$12.50</b>
<b>152 CRAB BITES</b> <i>our house made seasoned crab roux balls in Lew's breading with or without Old Bay</i>	<b>\$15.75</b>

## COLD SEAFOOD

<b>JUMBO SQUID TENTACLES IN GARLIC &amp; OIL</b> <i>wild caught &amp; marinated in garlic oil served with lemon</i>	<b>\$10.50</b>
<b>SHRIMP COCKTAIL (6)</b> <i>six jumbo shrimp with house made cocktail sauce &amp; lemon</i>	<b>\$16.25</b>
<b>COLD PEEL &amp; EAT SHRIMP (6)</b> <i>six jumbo shrimp with house made cocktail sauce</i>	<b>\$12.00</b>

## HOT/STEAMED SEAFOOD

<b>HOT STEAMED PEEL &amp; EAT SHRIMP</b> <i>six steamed jumbo shrimp with cocktail sauce</i>	<b>\$12.00</b>
<b>STEAMED LITTLE NECK CLAMS (15 CT)</b> <i>Chesapeake clams with drawn butter</i>	<b>\$13.50</b>
<b>STUFFED CLAMS</b> <i>three top neck shells filled with fresh chopped clam, shrimp &amp; crab meat seasoned &amp; mixed with potato bread</i>	<b>\$10.50</b>

## THE OTHER FRIED STUFF

<b>MINI PORK SHANKS (pig wings)</b> <i>Smithfield pork shanks seasoned with 152 sweet &amp; smokey rotisserie rub &amp; a side of 152 Jack Daniels BBQ sauce</i>	<b>\$15.75</b>
<b>SMOKED BEEF BRISKET EGG ROLL</b> <i>smoked Angus beef in a crispy, golden shell</i>	<b>\$15.00</b>
<b>PHILLY CHEESESTEAK EGG ROLL</b> <i>rib-eye steak combined with rich, melted cooper sharp American cheese in a crispy golden shell</i>	<b>\$13.00</b>
<b>POTSTICKERS</b> <i>fried dumpling with pork &amp; vegetable filling served with house made ginger soy sauce</i>	<b>\$10.25</b>
<b>ONION RINGS (1/2) LB</b> <i>hand cut large Spanish onion dipped in Lew's breading with petal sauce</i>	<b>\$7.75</b>
<b>FRIED EGGPLANT STICKS (1/2) LB</b> <i>hand cut eggplant dipped in Lew's breading with house made marinara</i>	<b>\$7.75</b>
<b>FRIED MUSHROOMS (1/2) LBS</b> <i>fresh white mushrooms dipped in Lew's breading with homemade horseradish sauce</i>	<b>\$9.00</b>
<b>MOZZARELLA STICKS (1/2) LB</b> <i>hand cut mozzarella dipped in Lew's breading with homemade marinara sauce</i>	<b>\$10.25</b>
<b>JALAPENO POPPERS</b> <i>potato breaded stuffed with cheddar cheese</i>	<b>\$9.50</b>
<b>BAY FRIES</b> <i>straight cut, skin on, tossed in Old Bay seasoning</i>	<b>\$6.50</b>
<b>CHEESE FRIES</b> <i>straight cut, skin on with cheese whiz</i>	<b>\$7.50</b>
<b>152 FRIES</b> <i>mozzarella cheese, chopped bacon &amp; ranch</i>	<b>\$11.00</b>

## SOUPS

<b>152 BRISKET FRENCH ONION CROCK</b>	<b>\$11.50</b>
	<i>cup bowl</i>
<b>NEW ENGLAND CLAM CHOWDER</b>	<b>\$5.00 \$9.25</b>
<b>MARYLAND CRAB</b>	<b>\$5.00 \$9.25</b>
<b>SOUP OF THE DAY</b>	

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# The 152 LARGE PLATES

**CASH DISCOUNT**  
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## FRIED SEAFOOD

<b>STUFFED FLOUNDER (EA)</b> <i>wild caught flounder with our deviled crab filling in Lew's breading</i>	<b>\$11.50</b>
<b>FRIED FLOUNDER (1/2) LB</b> <i>wild caught flounder in Lew's breading</i>	<b>\$10.00</b>
<b>LARGE FRIED SHRIMP (1/2) LB</b> <i>wild caught Mexican jumbo shrimp in Lew's breading</i>	<b>\$14.75</b>
<b>FRIED SEA SCALLOPS (1/2) LB</b> <i>wild caught dry packed USA sea scallops in Lew's breading</i>	<b>\$30.00</b>
<b>FISH-N-CHIPS</b> <i>crunchy beer battered wild cod in Lew's breading with straight cut skin on fries</i>	<b>\$17.50</b>
<b>BATTERED ATLANTIC COD</b> <i>crunchy beer battered wild cod in Lew's breading</i>	<b>\$13.50</b>
<b>POPCORN SHRIMP</b> <i>crunchy buttermilk breaded shrimp</i>	<b>\$14.25</b>
<b>BUFFALO STYLE POPCORN SHRIMP</b> <i>crunchy buttermilk breaded shrimp tossed in our house made Buffalo sauce</i>	<b>\$15.75</b>
<b>BANG BANG SHRIMP</b> <i>beer battered shrimp tossed in our sweet &amp; sassy sauce</i>	<b>\$17.25</b>
<b>FRIED TRIO</b> <i>1 (pc) flounder, (x4) shrimp, (x4) scallops in Lew's breading</i>	<b>\$29.50</b>
<b>FRIED DUO</b> <i>(1/3)lb shrimp, (1/3)lb scallops in Lew's breading</i>	<b>\$30.50</b>
<i>(1/3)lb shrimp, (1/2)lb flounder in Lew's breading</i>	<b>\$20.50</b>
<i>(1/3)lb scallops, (1/2)lb flounder in Lew's breading</i>	<b>\$30.50</b>

## STEAMED SEAFOOD

<b>ALASKAN SNOW CRAB 1LB</b> <i>served with a side of drawn butter</i>	<b>\$36.75</b>
<b>DUNGENESS CRAB 1LB</b> <i>served with a side of drawn butter</i>	<b>\$36.75</b>
<b>STEAMED MUSSELS</b> <i>in red or white with two dinner rolls</i>	<b>\$15.50</b>
<b>STEAMED CLAMS</b> <i>in red or white with two dinner rolls</i>	<b>\$15.50</b>

## BAKED/BROILED SEAFOOD

<b>LUMP CRAB CAKE (EA)</b> <i>hand formed Maryland style with lemon wedges</i>	<b>\$19.75</b>
<b>CLAMS CASINO</b> <i>fresh top neck clams topped with bacon, butter, sauteed bell peppers &amp; onions</i>	<b>\$15.50</b>
<b>STUFFED MUSHROOMS</b> <i>large fresh white mushrooms with our deviled crab filling</i>	<b>\$15.50</b>
<b>STUFFED FILET OF FLOUNDER</b> <i>wild caught flounder with our deviled crab filling</i>	<b>\$16.50</b>
<b>FILET OF FLOUNDER</b> <i>wild caught flounder with butter &amp; paprika</i>	<b>\$12.00</b>
<b>SHRIMP</b> <i>wild caught Mexican shrimp with butter &amp; paprika</i>	<b>\$16.75</b>
<b>SCALLOPS</b> <i>wild caught USA sea scallops with butter &amp; paprika</i>	<b>\$32.50</b>
<b>STUFFED SHRIMP</b> <i>wild caught Mexican shrimp with our deviled crab filling</i>	<b>\$19.50</b>
<b>SEAFOOD COMBINATION</b> <i>wild caught shrimp, scallops &amp; flounder with butter &amp; paprika</i>	<b>\$27.50</b>
<b>MONK FISH - Poor man's lobster</b> <i>fresh wild caught served with drawn butter</i>	<b>\$17.00</b>
<b>SALMON</b> <i>8 oz salmon filet with butter &amp; paprika</i>	<b>\$19.00</b>
<b>LOBSTER TAIL (8 OZ)</b> <i>brushed with butter &amp; served with drawn butter</i>	<b>\$46.00</b>

## SIDES

<b>FRENCH FRIES</b>	<b>\$5.50</b>	<b>POTATO SALAD</b>	<b>\$3.00</b>
<b>BAY FRIES</b>	<b>\$6.50</b>	<b>SEAFOOD SALAD</b>	<b>\$4.00</b>
<b>BAKED POTATO</b>	<b>\$4.00</b>	<b>MACARONI SALAD</b>	<b>\$3.75</b>
<b>MASHED POTATO</b>	<b>\$5.50</b>	<b>RICE PILAF</b>	<b>\$4.50</b>
<b>BROCCOLI</b>	<b>\$4.00</b>	<b>APPLE SAUCE</b>	<b>\$3.00</b>
<b>COLE SLAW</b>	<b>\$3.00</b>	<b>PEPPER HASH</b>	<b>\$3.00</b>
<b>PICKLED BEETS</b>	<b>\$3.00</b>		

**SEAFOOD BOIL** 1 cluster dungeness crab, 6 large peel & eat shrimp, 15 clams & 2 small corn in Lew's house made signature seasoning stock **\$36.00**

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# The 152 LARGE PLATES

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## PASTA

*all pasta dishes are served over linguini with two dinner rolls*

<b>SHRIMP SCAMPI OR MARINARA</b>	<b>\$26.00</b>
<b>SCALLOP SCAMPI OR MARINARA</b>	<b>\$38.00</b>
<b>SHRIMP &amp; SCALLOP SCAMPI OR MARINARA</b>	<b>\$32.50</b>
<b>LINGUINI &amp; CLAM</b>	<b>\$23.00</b>
<b>CHICKEN PARMIGIANA</b>	<b>\$20.00</b>

## BURGERS & STEAK SANDWICHES

*add fries to any sandwich for \$3.75*

<b>CHEESEBURGER*</b>	<b>\$12.25</b>
<i>(add lettuce, tomato, onion \$1.50) on a soft bun, choice of: American, provolone, Swiss or cooper sharp</i>	
<b>CHEESEBURGER DELUXE*</b>	<b>\$15.75</b>
<i>with bacon, lettuce, tomato, onion on a soft bun, choice of: American, provolone, Swiss or cooper sharp</i>	
<b>PRIME RIB SANDWICH</b>	<b>\$17.75</b>
<i>provolone cheese, sauteed onions, horseradish sauce, on grilled sourdough bread</i>	

## CHICKEN SANDWICHES

*add fries to any sandwich for \$3.75*

<b>SPICY CHICKEN RANCH</b>	<b>\$13.00</b>
<i>chicken tenders, bacon, swiss cheese, spicy ranch dressing, on grilled sourdough bread</i>	
<b>CHICKEN PARMIGIANA</b>	<b>\$12.00</b>
<i>chicken tenders, mozzarella cheese, tomato sauce on grilled sourdough bread</i>	
<b>CHICKEN DELUXE</b>	<b>\$13.00</b>
<i>chicken tenders, bacon, lettuce, tomato, honey mustard on a soft bun</i>	

## KIDS

<b>CHICKEN FINGERS</b>	<b>\$8.00</b>
<i>&amp; french fries</i>	
<b>PASTA</b>	<b>\$6.50</b>
<i>in marinara or butter sauce</i>	
<b>GRILLED CHEESE</b>	<b>\$6.50</b>

## DESSERTS

<b>TIRAMISU</b>	<b>\$6.00</b>
<b>NY STYLE CHEESECAKE</b>	<b>\$5.00</b>
<b>CARROT CAKE</b>	<b>\$5.00</b>
<b>LEMON MERINGUE PIE</b>	<b>\$5.00</b>
<b>CHOCOLATE MOUSSE PIE</b>	<b>\$5.00</b>
<b>BANANA PUDDING</b>	<b>\$4.00</b>
<b>RICE PUDDING</b>	<b>\$5.00</b>
<b>CHOCOLATE PUDDING</b>	<b>\$3.50</b>

## SEAFOOD SANDWICHES & BURGERS

*add fries to any sandwich for \$3.75  
add coleslaw for \$2.75*

<b>FLOUNDER SANDWICH</b>	<b>\$12.25</b>
<i>wild caught flounder in Lew's breading with lettuce, tomato, tartar sauce on a soft bun</i>	
<b>FISH SANDWICH</b>	<b>\$14.25</b>
<i>crunchy beer battered wild cod with lettuce, tomato &amp; tartar sauce on a soft bun</i>	
<b>IMPERIAL CRAB CAKE SANDWICH</b>	<b>\$14.25</b>
<i>our house made seasoned roux with crab claw meat &amp; crab lump meat in Lew's breading with lettuce, tomato &amp; tartar sauce on a soft bun</i>	
<b>BAKED LUMP CRAB CAKE SANDWICH</b>	<b>\$23.25</b>
<i>our hand formed Maryland style crab cake with lettuce &amp; tomato on a soft bun</i>	
<b>SHRIMP BURGER</b>	<b>\$13.50</b>
<i>our hand formed seasoned shrimp patty (no filling) with house made Remoulade, lettuce &amp; tomato on a brioche roll</i>	

## CHEESESTEAKS

*all cheesesteaks are on a Liscio's hoagie roll*

<b>CHEESESTEAK</b>	<b>\$12.25</b>
<i>with american cheese</i>	
<b>PIZZA STEAK</b>	<b>\$14.50</b>
<i>with mozzarella cheese and sauce</i>	
<b>CHICKEN CHEESESTEAK</b>	<b>\$12.25</b>
<i>with american cheese</i>	
<b>BUFFALO CHICKEN STEAK</b>	<b>\$14.50</b>
<i>with house made Buffalo sauce and bleu cheese</i>	

## WINGS & FINGERS

<b>WINGS - with celery &amp; choice of bleu cheese or ranch</b>	<b>\$12.75</b>
<i>homemade buffalo - garlic parmesan - BBQ - sweet &amp; sasssy TRY Rocky's Hot sauce: bacon - garlic - honey - pineapple Nashville style hot sauce</i>	
<b>SMOKED WINGS - in our 152 rub, hickory smoked in house</b>	<b>\$14.50</b>
<i>with celery &amp; choice of bleu cheese or ranch</i>	
<b>CHICKEN FINGERS</b>	<b>\$10.50</b>
<i>with choice of honey mustard, BBQ or ranch</i>	
<b>BUFFALO FINGERS</b>	<b>\$12.00</b>
<i>with bleu cheese</i>	

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# DRAFTS

Michelob Ultra  
Yuengling Lager  
Miller Light  
Coors Light

Guinness  
Warsteiner Pilsner  
1911 Blackcherry Cider  
Stella Artois

Blue Moon  
Troegs Perpetual IPA  
Victory Brotherly Love IPA  
Yards Philly Standard

## Bottles/Cans

Allagash 12oz Bottle	Heineken Light 12oz Bottle
Amstel Light 12oz Bottle	Hoegarden 12oz Bottle
Boddingtons 16oz Can	Michelob Ultra 12oz Bottle
Bud Light 16oz Aluminum Bottle	Miller High Life 12oz Bottle
Bud Light Lime 12oz Bottle	Miller Lite 12oz Bottle
Budweiser 12oz Bottle	Modela 12oz Bottle
Busch 16oz Can	Pabst 16oz Can
Cape May IPA 12oz Can	Peroni 12oz Bottle
Coors Banquet 12 oz Bottle	Rolling Rock 12oz Bottle
Coors Light 12oz Bottle	Sierra Nevada Pale Ale 12oz Bottle
Corona 12oz Bottle	Sly Fox Slugger 12oz Can
Corona Premiere 12oz Bottle	Smithwicks Red Ale 14.9oz Can
Corona Light 12oz Bottle	Stella Artois 12oz Bottle
Deschutes Black Butter Porter 12oz Can	Stone Delicious Hazy IPA (GF) 12oz Can
Dogfish Head 60 Min IPA 12oz Bottle	Stone Delicious IPA (GF) 12oz Can
Forged Irish Stout 14.9oz Can	Twisted Tea Light 12oz Bottle
Fiddlehead IPA 16oz Can	Twisted Tea Half & Half 12oz Bottle
Genesee Cream Ale 12oz Can	Twisted Tea Original 12oz Bottle
Heineken 12oz Bottle	Yuengling Lager 12oz Bottle

## Ciders (GF)

1911 Blackcherry 16oz Can  
1911 Honeycrisp 16oz Can  
Angry Orchard Apple Cider 12oz Bottle  
Blake's American Apple Imperial 8% 12oz Can  
Downeast Original 12oz Can  
Downeast Overboard 8% 12oz Can  
Downeast Blackberry 12oz Can  
Downeast Guava Passion Fruit 12oz Can  
Woodchuck Granny Smith 12oz Bottle

## Seltzers (GF)

White Claw Black Cherry 12oz Can  
White Claw Green Apple 12oz Can  
White Claw Mango 12oz Can  
White Claw Watermelon 12oz Can  
White Claw Grape 12oz Can

## Stateside/Surfside (GF)

Stateside Vodka Soda Black Cherry  
Stateside Vodka Soda Lemon Cucumber  
Stateside Vodka Soda Orange  
Stateside Vodka Soda Peach  
Stateside Vodka Soda Pineapple  
Stateside Vodka Soda Ruby Grapefruit  
Stateside Vodka Soda Watermelon  
Surfside Iced Tea  
Surfside Green Tea  
Surfside Green Tea 1/2 & 1/2  
Surfside Mango Green Tea  
Surfside Peach Tea  
Surfside Raspberry Tea  
Surfside Iced Tea & Lemonade  
Surfside Lemonade  
Surfside Lemonade Black Cherry  
Surfside Lemonade Raspberry  
Surfside Lemonade Strawberry

## Non-Alcoholic

Athletic N/A Hazy IPA 12oz Can  
Blue Moon Zero 12oz Can  
Guinness Zero 14.9oz Can  
Heineken Zero 12oz Bottle  
Michelob Ultra Zero 12oz Bottle  
Red Bull 8.4oz Can