



MENU

APPETIZERS

SEARED AHI TUNA \$16

Sesame seed coated ahi tuna, lightly seared. Served with wasabi, pickled ginger, orange soy vinaigrette and fried onions.

MOZZA LUNA \$10

House breaded mozzarella cheese lightly fried; served with marinara.

POTATO SKINS \$9

Potato skins topped with cheddar cheese, crumbled bacon, and green onion; side of sour cream.

WINGS/BONELESS WINGS \$14

1 lb. of crispy JUMBO bone-in/boneless wings with blue cheese.

ALL FLATS OR DRUMS - \$2

Hot Honey, Buffalo, Nashville, Mango Teriyaki, Garlic Parmesan, Old Bay, Lime Pepper

BACON WRAPPED SCALLOPS \$20

4 Sea scallops, wrapped in bacon, grilled and topped with a smokey bbq glaze and fried red onion.

MUSSELS \$16

1 Lb of mussels with white wine, pepperoni, butter, shallots, green onion, garlic, parsley with crustini bread.

ONION RINGS \$12

Crispy fried onion rings, served with BBQ Mayo.

HANGOVER FRIES \$10

French fries smothered with beer cheese, sauteed onions, bacon and green onion. Served with a side of Tavern sauce,

CRAB DIP \$16

Creamy chesapeake crab dip, slightly spicy, topped with mozzarella cheese and served with tortilla chips.

BRUSCHETTA \$12

Fresh heirloom tomatoes with diced onion, basil, and balsamic, served with toast points.

PRETZEL BITES \$10

House-made pretzel bites served with beer cheese for dipping.

HANDHELDS

Served with chips, Add a Side for Additional Charge

HOT DAMN CHICKEN \$15

Fried nashville style chicken breast with house pickles and avocado on a brioche bun with chipotle aioli.

CRAB CAKE SANDWICH \$16

Broiled or fried crab cake over lettuce and tomato on a brioche bun with chipotle mayo.

VEGAN WRAP - **V/VG** \$14

Sauteed onions, mushrooms, peppers and vegan cheese, tomatoes and spring mix in a flour tortilla, lightly seared.

CRAFT CHEESESTEAK \$15

Juicy ribeye, beer cheese, onions, peppers and a light layer of marinara sauce.

SMASH BURGER **Make it a pretzel bun \$3** \$14

2 Smashed burger patties topped with onions, American cheese, bacon and tavern sauce over lettuce and tomato on a brioche bun.

WAGYU BURGER **Make it a pretzel bun \$3** \$16

6 Oz. locally sourced wagyu, topped with American cheese, lettuce, tomato, red onion and mayo.

BAR BEEF \$10

Thinly sliced top round sirloin on a kaiser roll with a side of au jus. NO SIDE INCLUDED.

BUFFALO CHICKEN \$14

Fried chicken tossed in buffalo sauce with mayo, tomato, lettuce and blue cheese.

PRETZEL PUB BURGER \$19

6 Oz. Wagyu Patty on a house-made pretzel bun with bacon, beer cheese, lettuce, tomato and honey mustard.

SALADS

RANCH, BLEU CHEESE, 1000 ISLAND, BALSAMIC VINAIGRETTE, HERB VINAIGRETTE, BLUEBERRY CITRUS VINAIGRETTE

GINGER TUNA SALAD \$21

Sesame coated tuna over spring mix and spinach with mango, carrot, ginger, wasabi and avocado with orange soy vinaigrette.

CAESAR SALAD \$12

Romaine lettuce tossed in our house caesar dressing with fresh baked croutons and parmesan cheese.

COBB SALAD \$16

Romaine and spring lettuce topped with carrots, cucumber, tomato, red onion, bacon bits, bleu cheese, hard boiled egg, avocado and house made croutons.

BEET AND GOAT CHEESE \$18

Roasted beets, almonds, fried goat cheese, oranges and spring mix with a blueberry citrus vinaigrette.

ADD CHICKEN - \$8

ADD TOFU - \$10

ADD SALMON - \$12

ADD CRAB CAKE - \$14

ADD SHRIMP - \$10

ADD SCALLOPS - \$16

ADD STEAK - \$10





DINNERS

<u>SCALLOP & MUSSELS LINGUINI</u>	\$28	<u>FILET MIGNON</u>	\$MP
Sea scallops and mussels over linguini in a creamy white wine sauce with green onion, shallots, garlic, parmesan and parsley; served with crustini bread.		6 Oz. filet mignon served with potato and vegetable.	
<u>HOT HONEY MAC & CHEESE</u>	\$19	<u>STEAK FRITE</u>	\$24
Our house made mac and cheese topped with our boneless hot honey wings, bacon and green onion.		Grilled steak atop crispy french fries with cheese, sauteed onions and mushroom with a black pepper gravy.	
<u>BROWN BUTTER SCALLOPS</u>	\$28	<u>8 OZ SIRLOIN</u>	\$MP
6 Pan seared brown butter scallops over saffron risotto.		8 Oz. sirloin, grilled to your liking; served with potato and vegetable.	
<u>CRAB CAKES</u>	\$30	<u>LEMON DILL SALMON</u>	\$28
2 (4 Oz.) house made crab cakes broiled or fried, lump & backfin; served with cocktail or tartar sauce, vegetable and potato.		6 Oz Salmon grilled, topped with a lemon dill oil, crispy potato skins over saffron risotto.	
<u>FISH & CHIPS</u>	\$20	<u>SHRIMP & GRITS</u>	\$24
House breaded cod atop french fries with tartar sauce and coleslaw.		8 Argentine red shrimp, cooked in bacon fat over cheesy cheddar grits, topped with crispy fried red onion.	
<u>CHICKIES</u>	\$12	<u>CHICKEN DIABLO</u>	\$24
House breaded chicken fingers fried golden brown, served over fries with 2700 sauce, ketchup and coleslaw.		Grilled chicken in a spicy red sauce over linguini.	



SIDE DISHES

- CHEESY GRITS – \$6
 - SAFFRON RISOTTO – \$8
 - LINGUINI – \$6
 - MAC & CHEESE – \$6
 - BAKED POTATO – \$4
 - VEGETABLES – \$4
 - SWEET POTATO FRIES – \$6
 - FRENCH FRIES – \$5
 - COLESLAW – \$3 APPLESAUCE – \$2
 - POTATO WEDGES – \$4
 - SIDE SALAD – \$4
 - SIDE CAESAR SALAD – \$5
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PIZZAS

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| <u>SIGNATURE PIZZA</u> | \$12 |
| House made pizza dough topped with cheese, San Marzano tomato sauce and basil. | |
| <u>ELOTE PIZZA</u> | \$15 |
| White sauce, parmesan, mozzarella, fire roasted corn, red peppers, and tajin with a Valentina hot sauce drizzle. | |
| <u>CLASSIC PEPPERONI</u> | \$13 |
| House made pizza dough topped with pepperoni, cheese, San Marzano tomato sauce and basil. | |
| <u>MEATLOVERS</u> | \$16 |
| Pepperoni, Bacon, and sausage atop San Marzano tomato sauce and melted cheese. | |
| <u>MUSHROOM & CHEESE</u> | \$14 |
| House made pizza dough topped with cheese and mushrooms, San Marzano tomato sauce and basil. | |
| <u>VEGGIE LOVERS</u> | \$14 |
| Mushrooms, peppers and onions atop vegan cheese and San Marzano tomato sauce with fresh basil. | |

We strive to source ingredients locally and sustainably. Alcohol served in accordance with state law. Please inform your server of any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



DRAFT BEERS

Heavy Seas - Tropicannon

Fruity, citrusy, American IPA twist

Kona - Big Wave

Golden ale with subtle fruitness and delicate hops.

Golden Road - Mango Cart

Light wheat ale with fresh mango flavor and aroma.

Anheuser Busch - Michelob Ultra

Superior light beer with few carbohydrates.

Yards - Philly Standard

No bells, no whistles, just a good Blonde Ale.

ROTATING IPA

Our full Untappd draft list is available at the inside bar only. If you're craving something specific, feel free to visit the indoor bartender—servers may not always be able to make the trip upstairs for every draft request.

Thanks for understanding and keeping the good vibes flowing!

BOTTLES/CANS

Miller Lite
Coors Light
Yuengling Lager
Bud Lt.
Corona
Corona Premiere
Labatt Blue (24 Oz.)
Voodoo Ranger - Mini Rippers
Heineken
Troegs Perpetual
Cigar City - Jai Alai
Fiddlehead
Second Fiddle
Michelob Ultra Zero
Athletic (NA)
Go Brewing (NA)
Nutrl Orange
Nutrl Watermelon
Nutrl Pineapple
High Noon Peach
Bud Light Strawberry Kiwi
Bud Light Mango
Bud Light Watermelon
Bud Light Black Cherry
Smooth Vodka & Ice Tea
Smooth Vodka Tea & Lemonade

SIGNATURE COCKTAILS

Passion on the Deck

*Tropical, juicy, and a little wild.
Coconut Rum, Passionfruit, Lime Juice, Prosecco*

Strawberry Basil Collins

*Sweet, herbal, and super refreshing
Vodka with Strawberries & Basil, Lemon, and Soda*

Watermelon Vodka Cooler

*Light and fruity with fresh watermelon & mint.
Vodka, Fresh mint, Watermelon juice, and Lime*

Sweet Southern Sipper

*Chill, peachy, and dangerously crushable.
Ice tea with Peach, Gingerale and Lemon,*

Island Thunder

*Tropical, tart, and electrifying.
Pineapple vodka, Blue curacao, Pineapple and Club.*

Rosé All Day Fizz

*Elegant, aromatic, and light
Rose gin, Rose Liqueur and Honey, topped with Rose wine.*

Pineapple Jalapeño Margarita

*Fresh, zesty, with a little heat.
Tequila, Pineapple, Jalapeno, & Sour.*

Blueberry Gin Smash

*Berry-packed and bubbly
Fresh blueberries, mint, gin, lemon and soda.*

