

LITE FARE



Famous Maryland Crabcake Sandwich 12

Broiled jumbo lump Maryland crab cake served on a fresh baked, toasted Kaiser roll with roasted corn salsa, lettuce and fresh vine ripe tomato

Houseground Burger 8

Ground, prime-cut, chargrilled just the way you like it, served with lettuce and vine ripe tomato on a fresh baked Kaiser roll

Blackened Rockfish Fajita Wrap 12

Blackened Maryland rockfish, peppers, onions, grilled pineapple

East Side Baltimore Cheesesteak 12

New York strip, peppers, onions, bleu cheese crumbles served on open-faced sub roll

Grilled Chicken Sandwich 7

Make it the way you Like it! Tender grilled breast with your choice of toppings, served on a fresh baked Kaiser roll

Fajita Wrap -

Your Choice of Chicken 8 or Shrimp 12

Grilled chicken or Gulf shrimp sautéed with onion, peppers, corn, fresh tomato Pico di Gallo and cheddar cheese wrapped in a warm tortilla with cilantro sour cream

Steak and Bleu Cheese Wrap 12

Grilled sirloin wrapped in warm tortilla with peppers, onions, mushrooms, bleu cheese and romaine, served with cilantro sour cream

All lite fare served with your choice of rice, salad or fries

GRILLED PIZZA

All our pizzas are chargrilled. Below are some of our favorites. Ask your server for custom creations

Traditional 8

Homemade marinara made with vine ripe tomatoes, fresh grated mozzarella and Sicilian pepperoni on hand-tossed thin crust

Red Seafood 12

Bay scallops, Gulf shrimp, Maryland crab, artichoke, mushrooms, fresh grated mozzarella and homemade marinara made with vine ripe tomatoes on hand-tossed thin crust

White Seafood 12

Bay scallops, Gulf shrimp, Maryland crab, roasted peppers and fresh grated mozzarella in a basil cream sauce on hand-tossed thin crust

BBQ- Chicken 8

Caramelized onion, fresh grated mozzarella and cheddar cheeses in a delicious BBQ sauce on hand-tossed thin crust

ENTREES

Crab Cake Platter 22

Two fresh broiled, jumbo lump Maryland crab cakes served with roasted corn salsa. Very little filler so to fill you up right!

Pan Seared Filet 23

Pan seared premier cut filet, topped with a fresh roasted portabella and goat cheese with a sweet raspberry port demi-glace

Grilled NY Strip 21

Dry aged, grass fed beef grilled and topped with a roasted garlic compound butter sauce

Herb Crusted Chicken Breast 15

Plump breast of chicken stuffed with fresh prosciutto and Monterey Jack in a white wine butter sauce



Eastern Shore Steak and Cake 27

Tender filet of beef pan seared and paired with a jumbo lump Maryland crab cake. Served with roasted corn salsa

Center Cut Jerked Pork Loin 16

Tender cut of pork cooked in a shallow pan served in a Western Maryland apple cider glaze with whipped sweet potatoes

Blackened or Grilled Salmon 16

Fresh cut of salmon, cast-iron skillet blackened or grilled. Served with fresh avocado salsa

All entrees served with vegetable and starch of the day