

OLD MARYLAND GRILL

DINNER MENU

APPETIZERS

- 6 | SWEET CORN HUSHPUPIES - sweet butter
- 12 | ATLANTIC MUSSELS – garlic white wine butter sauce
- 7 | CRISPY BEER BATTERED ONION RINGS - herb ranch
- 12 | CLASSIC CHICKEN WINGS - buffalo sauce, ranch
- 11 | FRIED CALAMARI - spicy marinara
- 14 | FRIED OYSTERS - cocktail sauce
- 10 | SPINACH & ARTICHOKE DIP - fresh tortilla chips

SOUPS and SALADS

- 7 | SOUP OF THE DAY
- 8 | MARYLAND CRAB SOUP – tomato broth and vegetables
- 10 | HOUSE SALAD - fresh greens, red onions, carrots, tomatoes, local cucumbers, lemon vinaigrette
- 10 | MIXED GREENS - candied pecans, goat cheese, dried cranberries, creamy balsamic dressing
- 10 | CAESAR - garlic croutons, parmesan cheese
- 10 | COBB SALAD - chicken, bacon, tomato, egg, bleu cheese, green goddess dressing

ADD: chicken|6 hanger steak|10 shrimp|8 salmon|9 crab|8

SANDWICHES

(all sandwiches are served with french fries)

- 17 | SHAVED BEEF
sweet onion, horseradish cream, farmhouse bun
- 17 | CRAB GRILLED CHEESE
gruyère, cheddar, lump crab meat, texas toast
- 16 | PO'BOY (SHRIMP OR OYSTER)
lettuce, tomato, onion, lemon aioli, ciabatta roll
- 17 | CHEESEBURGER
cheddar, bacon, lettuce, tomato, onion ring, potato roll
- 14 | BUFFALO FRIED CHICKEN
bleu cheese, lettuce, tomato, potato roll
- 18 | CRAB CAKE
lettuce, tomato, onion, remoulade, potato roll
- 16 | GRILLED SALMON BLT
lettuce, tomato, bacon, smoked paprika mayo

ENTREES

- 24 | ROASTED 1/2 SHENANDOAH CHICKEN
garlic smashed potatoes, french beans
- 25/32 | CRAB CAKES (CHOICE OF 1 OR 2)
fries, coleslaw, rémoulade
- 21 | FISH AND CHIPS
atlantic whitefish, fries, coleslaw, tartar sauce
- 34 | FILET MIGNON
brussel sprouts, roasted fingerling potatoes
add: bleu cheese or green peppercorn sauce | 4
- 22 | ATLANTIC SALMON
garlic smashed potatoes, sautéed spinach, tomato and artichokes
- 24 | GRILLED HANGER STEAK
béarnaise, fries, french green beans
- 19 | PESTO LINGUINE WITH LUMP CRAB MEAT
served with bruschetta
- 23 | SHRIMP SCAMPI
sautéed atlantic shrimp, mushrooms, spinach,
white wine, butter, parmesan with tagliatelle pasta
- 22 | MUSSELS MARINARA
atlantic mussels marinara with linguini

42 | SURF AND TURF

6 oz. filet mignon, crab cake,
brussel sprouts, roasted fingerling
potatoes, remoulade sauce

SIDES

- 6 | CRISPY GOLDEN FRENCH FRIES
- 8 | CHEF'S CHOICE VEGETABLE MEDLEY
- 6 | YUKON GOLD SMASHED POTATOES roasted garlic scallions
- 8 | ROASTED BRUSSEL SPROUTS bacon
- 6 | ROASTED FINGERLING POTATOES
- 8 | ITALIAN SPINACH shallots, garlic
- 8 | SAUTEED MUSHROOMS thyme, garlic, olive oil, sea salt
- 7 | CREAMY MAC & CHEESE
- 7 | SAUTÉED FRENCH GREEN BEANS

Our scratch kitchen includes a bakery where nuts, wheat & dairy products are used. Please inform your server of any dietary needs that you may have. Consuming undercooked meats, poultry, shellfish or seafood may increase your risk to food borne illness, especially individuals with certain medical conditions. Parties of 8 or more persons will have an added 18% gratuity. Please inform your server when splitting checks, as our system can accommodate up to 6 checks per table.

WINES BY THE GLASS

Ask your server for our full wine list

RED	6oz.	9oz.	Bottle
Merlot Sterling, California, 2016	8	11	30
Crianza Beronia, Spain, 2012	10	14	38
Cabernet Sauvignon Goose Ridge, Washington, 2015	10	14	38
Pinot Noir Poppy, California, 2016	10	14	38
Malbec Alamos, Argentina, 2017	12	17	46
Tempranillo Valdubón, Spain, 2014	12	17	46
Cabernet Sauvignon Educated Guess, California, 2016	14	19	54
Zinfandel One Hope, California, 2015	14	19	54

WHITE	6oz.	9oz.	Bottle
Pinot Grigio Stemmari, Italy, 2017	8	11	30
Riesling Firestone, California, 2015	10	14	38
Sauvignon Blanc Matua, New Zealand, 2017	10	14	38
Rosé Bertrand's, France, 2017	12	17	46
Viognier The Hermit Crab, Australia, 2016	13	18	50
Chardonnay Landmark, California, 2016	14	19	54
Chablis William Fevre, France, 2017	14	19	54
Prosecco Sparkling Cavicchioli 1928, Italy, 2018	10	14	38
Blanc de Blanc Sparkling Gloria Ferrar, California, 2014	14	19	54

BEERS ON TAP

BELL'S TWO-HEARTED ALE American IPA, Michigan, 7.0%	7	GUINNESS BLONDE American Lager, Maryland, 5%	6
BROOKLYN Vienna Style Lager Brooklyn NY, 5.2%	6	HEAVY SEAS LOOSE CANNON American IPA, Maryland, 7.25%	7
BUD LIGHT American Light Lager, Missouri, 4.2%	5	KONA BIG WAVE American Golden Ale, Hawaii, 4.4%	6
BURLEY OAK RUDE BOY American Barleywine, Berlin, 8%	8	MODELO Pilsner Style Lager, Mexico, 4.5%	6
DENIZENS LOWEST LORD ESB, Maryland, 5.3%	6	NATIONAL BOHEMIAN American Adjunct Lager, Milwaukee, 4.28%	4
DOGFISH HEAD 60 MINUTE IPA, Delaware, 6%	7	SAMUEL ADAMS BOSTON LAGER Vienna Lager, Massachusetts, 5%	6
DOGFISH HEAD SEAQUENCH Gose, Delaware, 4.9%	7	SAMUEL ADAMS COLD SNAP Belgian Witbier, Mass., 5.3%	6
E. KRISPERS CIDER English Cider, England, 5%	7	SHOCK TOP Belgian-Style Wheat Ale, Missouri, 5.2%	6
NEW BELGIUM FAT TIRE Belgian Style Ale Colorado, 5.2%	7	SIERRA NEVADA PALE ALE American Pale Ale, California, 5.6%	6
FLYING DOG RAGING BITCH Belgian IPA, Maryland, 8.3%	8	TROEG'S JAVAHEAD Coffee Stout, Baltimore, 7.5%	8
GOOSE ISLAND English IPA, Chicago, 5.9%	6	VICTORY GOLDEN MONKEY Belgian Tripel, Pennsylvania, 9.5%	9
GUINNESS Irish Dry Stout, Ireland, 4.2%	6	YUENGLING American Amber Lager, Pennsylvania, 4.5%	5

BOTTLED BEERS

BUDWEISER American Lager, Missouri, 5.0%	5	HEINEKEN European Pale Lager, Holland, 5.0%	6
CORONA Pale Lager, Mexico, 4.6%	6	MICHELOB ULTRA American Light Lager, Missouri, 4.2%	5
DOGFISH HEAD 90 MINUTE IPA, Delaware, 9.0%	9	MILLER LITE Light Pale Lager, Wisconsin, 4.2%	5

SPECIALTY COCKTAILS

10 FROZEN RYE SLUSHIE – American Whiskey, Rye Whiskey Assorted Citrus Juices, Green Tea	10 CHESAPEAKE BLOODY MARY – Vodka, Tomato Juice, Hot Sauce, Old Bay Rim, Fresh Chesapeake Oyster
10 OMG CRUSH-A-RITA – Vodka, Pineapple Tequila, OJ, Sour, Lime Juice, Triple Sec, Splash of Lemon-Lime	10 GREAT BALLS OF CIDER – Fireball, Apple Cider, Cinnamon & Sugar Rim