

# OLD MARYLAND GRILL

## DINNER MENU

### APPETIZERS

- 10 | FRIED COD FINGERS - tartar, cocktail
- 12 | SAUTEED LITTLE NECK CLAMS - lemon butter jus
- 14 | CLASSIC SHRIMP COCKTAIL - cocktail sauce, lemon wedge
- 12 | CRISPY CHICKEN WINGS - buffalo sauce, herb ranch
- 10 | SPINACH & ARTICHOKE DIP - tortilla chips
- 11 | FRIED CALAMARI - spicy marinara
- 14 | FRIED OYSTERS - cocktail sauce

### SOUPS and SALADS

- 8 | CLAM CHOWDER
- 9 | MARYLAND CRAB SOUP - tomato broth and vegetables
- 10 | HOUSE SALAD - fresh greens, red onions, carrots, tomatoes, local cucumbers, lemon vinaigrette
- 12 | CAPRESE SALAD - fresh mozzarella balls, tomatoes, mixed greens, balsamic glaze and basil aioli
- 14 | COBB SALAD - chicken, bacon, tomato, egg, bleu cheese, green goddess dressing
- 10 | CAESAR - garlic croutons, parmesan cheese

Salad add-ons: chicken-6, steak-12, shrimp-8, salmon-9, crab meat-10, crab cake-16

### SANDWICHES

(all sandwiches are served with french fries)

- 22 | CRAB CAKE SANDWICH - lettuce, tomato, onion, remoulade, potato roll
- 17 | CHEESEBURGER - cheddar, swiss, bacon, lettuce, tomato, onion ring, potato roll
- 18 | GRILLED SALMON BLT - lettuce, tomato, bacon, smoked paprika mayo, soft sub roll

### ENTREES

- 28 | HANGER STEAK - fries, bearnaise
- 26 | PESTO RISOTTO WITH LUMP CRAB MEAT - bruschetta relish
- 22 | LINGUINI AND CLAMS - little neck clams, lemon butter sauce
- 22 | PAN-FRIED CORNMEAL-ENCRUSTED BLUE CATFISH - corn & green tomato relish, buerre blanc
- 28/36 | CRAB CAKES (CHOICE OF 1 or 2) - smashed potatoes, corn & green tomato relish, remoulade
- 24 | BLACKENED CHILEAN SALMON - garlic smashed potatoes, basil, tomato and artichoke sauce
- 34 | 12 oz. NEW YORK STRIP - sauteed spinach, roasted potatoes, mushroom demi-glaze
- 24 | SHRIMP SCAMPI - sauteed shrimp, spinach, white wine, butter, garlic, parmesan
- 20 | CHICKEN-FRIED CHICKEN BREAST - mac and cheese, green beans, white gravy
- 46 | SURF and TURF - 12 oz NY strip, crab cake, roasted potatoes, spinach, mushroom demi-glaze

### SIDES

- 8 | CREAMY MAC & CHEESE
- 6 | CRISPY GOLDEN FRENCH FRIES
- 7 | ITALIAN SPINACH - shallots, garlic
- 7 | SAUTEED FRENCH GREEN BEANS
- 7 | ROASTED HEIRLOOM POTATOES
- 8 | FRIED OKRA - smoked paprika aioli
- 6 | YUKON GOLD SMASHED POTATOES - roasted garlic, scallions

Our scratch kitchen includes a bakery where nuts, wheat and 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	10	14	38
Crianza   Beronia, Spain, 2012	11	15	42
Cabernet Sauvignon   Goose Ridge, Washington, 2015	11	15	42
Pinot Noir   Poppy, California, 2016	11	15	42
Malbec   Alamos, Argentina, 2017	12	17	46
Tempranillo   Valdubón, Spain, 2014	12	17	46
Cabernet Sauvignon   Educated Guess, California, 2016	14	18	54
Zinfandel   One Hope, California, 2015	14	18	54

WHITE	6oz.	9oz.	Bottle
Pinot Grigio   Stemmari, Italy, 2017	10	14	38
Riesling   Firestone, California, 2015	11	15	42
Sauvignon Blanc   Matua, New Zealand, 2017	11	15	42
Rosé   Rosehaven, California, 2017	11	15	42
Viognier   The Hermit Crab, Australia, 2016	13	18	50
Chardonnay   Landmark, California, 2016	14	18	54
Chablis   William Fevre, France, 2017	14	18	54
Moscato   Seven Daughters, Veneto Italy, 2017	11	15	38
Prosecco Sparkling Wine   La Marca, Italy	<b>Split</b> 13		40

## BEERS ON TAP

BELL'S TWO-HEARTED ALE   American IPA, Michigan, 7.0%	10	KONA BIG WAVE   American Golden Ale, Hawaii, 4.4%	8
BROOKLYN   Vienna Style Lager   Brooklyn NY, 5.2%	9	LEINENKUGAL SUMMER SHANDY   Weiss Beer, Wisconsin, 4.2%	8
BUD LIGHT   American Light Lager, Missouri, 4.2%	8	MODELO   Pilsner Style Lager, Mexico, 4.5%	8
DOGFISH HEAD 60 MINUTE   IPA, Delaware, 6%	9	NATIONAL BOHEMIAN   American Adjunct Lager, Milwaukee, 4.28%	8
DOGFISH HEAD SEAQUENCH   Gose, Delaware, 4.9%	9	SAMUEL ADAMS BOSTON LAGER   Vienna Lager, Massachusetts, 5%	9
E. KRISPERS CIDER   English Cider, England, 5%	9	SAMUEL ADAMS COLD SNAP   Belgian Witbier, Mass., 5.3%	9
NEW BELGIUM FAT TIRE   Belgian Style Ale   Colorado, 5.2%	9	SHOCK TOP   Belgian-Style Wheat Ale, Missouri, 5.2%	9
FLYING DOG RAGING BITCH   Belgian IPA, Maryland, 8.3%	12	SIERRA NEVADA PALE ALE   American Pale Ale, California, 5.6%	9
GOOSE ISLAND   English IPA, Chicago, 5.9%	9	TROEG'S JAVAHEAD   Coffee Stout, Baltimore, 7.5%	10
GUINNESS   Irish Dry Stout, Ireland, 4.2%	8	VICTORY GOLDEN MONKEY   Belgian Triple, Pennsylvania, 9.5%	12
GUINNESS BLONDE   American Lager, Maryland, 5%	8	VICTORY HEFEWEIZEN   German Style Wheat Ale, Pennsylvania, 6.7%	10
HEAVY SEAS LOOSE CANNON   American IPA, Maryland, 7.25%	10	YUENGLING   American Amber Lager, Pennsylvania, 4.5%	8

## BOTTLED BEERS

BUDWEISER   American Lager, Missouri, 5.0%	7	HEINEKEN   European Pale Lager, Holland, 5.0%	8
CORONA   Pale Lager, Mexico, 4.6%	8	MICHELOB ULTRA   American Light Lager, Missouri, 4.2%	7
DOGFISH HEAD 90 MINUTE   IPA, Delaware, 9.0%	10	MILLER LITE   Light Pale Lager, Wisconsin, 4.2%	7

## SPECIALTY COCKTAILS

12 | MARGARITA (Choose: Lemon Lime, Mango, Strawberry, Watermelon)  
Tequila, Cointreau, Lime, Sour Mix

13 | OMG Punch – Light Rum, Dark Rum, Crème De Banana, Triple Sec  
Topped off with Tropical Juices

13 | Black Manhattan- Rye Whiskey, Amaro, Sweet Vermouth Bitters

14 | Old Fashion– Rye Whiskey, Orange Bitters, Angostura Bitters

12 | Classic Cosmopolitan – Vodka, Cointreau, Sour Mix, Cranberry Juice

## Mocktails

(no refills)

8 | OMG Passion – Passionfruit Juice, Cranberry Juice, Pineapple Juice,  
Topped Off with Ginger Beer

8 | Strawberry Lemonade - Lemonade, Strawberry Puree

8 | Fuzzy Melon - Peach Puree, Watermelon Puree, Sierra Mist, Club Soda