

DRAFT
• BEER •



RAW
• BAR •

STARTERS

FRIED MUSHROOMS 12

smoked salt, lemon aioli

ROAST CHICKEN 13

QUESADILLA

monterey jack, cilantro, avocado,
pico de gallo, sour cream

BLUE CRAB & ARTICHOKE DIP 21

Chesapeake blue crab, artichokes,
monterey jack cream cheese, toasted
ciabatta *GF optional*

CALI SHRIMP TACOS 15

blackened shrimp, napa slaw, sriracha
aioli, avocado, roasted corn pico, corn
tortilla *GF*

LOADED PUB CHIPS 18

bacon, scallions, cheddar cheese
sauce *GF*

BAVARIAN PRETZEL 6

beer mustard

WINGS 16

classic buffalo, hot honey
butter, old bay

SOUTHERN FRIED 11

PICKLES

roundhouse kick sauce *GF*

P.E.I. MUSSELS 18

white wine, roasted garlic, cream,
lemon, parsley *GF optional*

• RAW BAR •

OYSTERS

on the ½ shell

MP

PEEL & EAT SHRIMP

1/2 lb. steamed hot

18

JUMBO SHRIMP COCKTAIL (6)

served chilled

15

CHARGRILLED OYSTERS (3)

Maitre d'Hôtel butter

3.50 ea

HALF CHILLED LOBSTER

MP

SOUPS & SALAD

CREAM OF MARYLAND CRAB 6 / 12

CLASSIC CAESAR 8 / 12

chopped romaine, anchovies, parmesan
reggiano, croutons, caesar dressing

CHOPPED BLT 16

romaine & iceberg, smoked bacon, tomatoes,
pickled red onion, blue cheese crumbles, green
goddess dressing *GF*

FRENCH ONION SOUP 8.50

GRILLED SALMON SALAD 19

spring greens, sunflower seeds, sweet potato croutons,
pickled red onions, avocado, feta, lemon vinaigrette *GF*

STEAK SALAD 18

mixed greens, sweet corn, grape tomatoes,
avocado, red onion, pepitas, queso fresco, cilantro
lime dressing *GF*

PROTEIN ADD-ONS *grilled chicken (6.50), shrimp (8.50), salmon (8.50), steak (10.50)*

FRIED CHICKEN

HALF BIRD 18

biscuits with honey butter
and chicken gravy

WHOLE BIRD 30

biscuits with honey butter
and chicken gravy

Featuring Murray's Chickens

*exceptional quality and taste from family-owned farms in the rolling hills of
Southeastern Pennsylvania, fried to perfection in our signature Eastern Shore style.*

SANDWICHES

served with pub chips & a pickle, all sandwiches can be made GF with the substitution of a lettuce wrap

PUB BURGER 17

tomato, onions, provolone, house-made potato roll, 7oz Creekstone beef

GRILLED CHICKEN BREAST 15

pico de gallo, Monterey jack cheese, avocado arugula, garlic aioli

PULLED PORK SANDWICH 16

pulled pork, broccoli rabe, sharp provolone, garlic aioli, toasted ciabatta

OPEN FACE HOT TURKEY SANDWICH 17

turkey gravy, cranberry, stuffing, garlic mashed potatoes

ENTRÉES

FISH N’ CHIPS 17

tempura-battered fish fillet, remoulade sauce, pub chips, *fried in beef tallow*

CHICKEN POT PIE 23

savory vegetables, flakey pastry crust

MEATLOAF 18

French beans, garlic mashed potatoes, mushroom sauce *GF*

CRAB CAKE MP

French beans, garlic mashed potatoes *GF*

CAULIFLOWER STEAK 23

pesto, cherry tomatoes, mozzarella *GF*

SIDES 6.50 each

PUB CHIPS (RANCH OR OLD BAY)

GRANDMA’S COLESLAW

VEGETABLE OF THE DAY

SAUTÉED SPINACH

PICKLED CUCUMBER SALAD

MAC-N-CHEESE

GARLIC MASHED POTATOES



OUR

FAMOUS PUB CHIPS

ARE FRIED IN BEEF TALLOW!



EASTERN SHORE CRAB CAKE SANDWICH MP

lettuce, tomato, served on a potato roll

MONTE CRISTO 16

ham & gruyère, raspberry jam, thick toast, egg battered, lightly fried

TURKEY CLUB SANDWICH 15

roasted turkey, applewood bacon, lettuce, tomato, mayonnaise

GRILLED SCOTTISH SALMON 24

steamed asparagus, garlic mashed potatoes *GF*

STEAK FRITES 20

8oz bistro tender, Maitre d’Hôtel butter, pub chips, tender greens *GF*

8 OZ PRIME SIRLOIN FILET 30

French beans, roasted Yukon gold potatoes, pub steak sauce

PRIME NY STRIP MP

baked potato, sautéed spinach *GF*

SUNDAY ROAST

ROASTED PRIME RIB

served with roasted potatoes, Yorkshire pudding, peas and carrots, and gravy

COMING SOON!

DESSERT \$8.50

CARROT CAKE

BONHEUR APPLE PIE

CHOCOLATE CHIP SKILLET COOKIE

ROOT BEER FLOAT

BONHEUR ICE CREAMS

BREAD PUDDING

FRUIT OF THE SEASON