

OPEN WEDNESDAY - MONDAY | 11AM-12AM
CLOSED TUESDAY



Trivia Every Thursday from 6:30pm

STARTERS

SOUTHERN FRIED PICKLES 11
roundhouse kick sauce *GF*

FRIED MUSHROOMS 14
smoked salt, lemon aioli

BLUE BAY P.E.I. MUSSELS 18
white wine, garlic, butter, lemon
parsley *GF optional*

WINGS 16
classic buffalo or hot honey butter

LOADED PUB CHIPS 10 / 18
bacon, scallions
cheddar cheese sauce

ROAST CHICKEN 13
QUESADILLA
monterey jack, cilantro, avocado
pico de gallo, sour cream

DANIEL'S SLOW-COOKED 8.50 / 15
HAND-CUT CHILI
monterey & cheddar
scallions, sour cream

BAVARIAN PRETZEL 6
beer mustard sauce
add cheddar cheese +2

CAJUN SHRIMP TACOS 15
blackened shrimp, napa slaw
sriracha aioli, roasted corn pico
avocado, corn tortilla *GF*

BLUE CRAB & ARTICHOKE DIP 21
blue crab, artichokes
monterey jack cream cheese
toasted ciabatta *GF optional*

RAW BAR

available daily from 4pm



OYSTERS MP selection of local east & west coast on the 1/2 shell	CHARGILLED 10.50 OYSTERS (3) maitre d'hôtel butter
COLOSSAL PEEL 22 AND EAT SHRIMP 1/2 lb. steamed hot	JUMBO SHRIMP 19 COCKTAIL (5) served chilled
STEAMED 15 MIDDLENECK CLAMS (12) drawn butter	HALF CHILLED MP LOBSTER

SOUPS & SALADS

CLASSIC CAESAR 8 / 12
chopped romaine, anchovies
parmesan, croutons

CHOPPED BLT 19
romaine & iceberg, smoked bacon
pickled red onion, tomatoes
blue cheese crumbles
green goddess dressing *GF*

GRILLED SALMON SALAD 21
market greens, sunflower seeds
pickled red onions, avocado
feta, sweet potato croutons
lemon vinaigrette *GF*

STEAK SALAD 18
market greens, sweet corn
grape tomatoes, avocado
red onion, pepitas, queso fresco
cilantro lime dressing *GF*

MARYLAND CRAB SOUP 10 / 14

CREAM OF JUMBO 10 / 14
LUMP CRAB SOUP

PROTEIN ADD-ONS
grilled chicken (9.50)
shrimp (11), salmon (12)
steak (14), crab cake (21)

ENTRÉES

FISH N' CHIPS 18
tempura-battered fish fillet
remoulade sauce, pub chips

CHICKEN POT PIE 23
savory vegetables, flaky pastry crust

EASTERN SHORE CRAB CAKE MP
french fries, coleslaw
choice of one or two cakes *GF*

MEATLOAF 19
french beans, garlic mashed potatoes
mushroom sauce *GF*

ROAST BUTTERNUT SQUASH 23
toasted pumpkin seeds
spinach, romesco sauce *GF*

PORK SCHNITZEL 24
lemon & capers, butter lettuce, cucumber
carrot, tomato, french fries

GRILLED SCOTTISH SALMON 26
steamed asparagus, garlic mashed potatoes *GF*

SIDES

GRANDMA'S COLESLAW 4

PICKLED CUCUMBER SALAD 6

PUB CHIPS 9

SAUTÉED SPINACH 9

MAC-N-CHEESE 9

GARLIC MASHED POTATOES 9

CHEDDAR AU GRATIN POTATOES 9

FRIED CHICKEN

served with biscuits and gravy and your choice of two sides

HALF BIRD 22.50	Featuring Allen Farms Chickens Exceptional quality and taste from Allen Farms in Seaford, Delaware, fried to perfection in our signature Eastern Shore style.
WHOLE BIRD 36	

BURGERS & SANDWICHES

{ All sandwiches served with pub chips
and a pickle unless otherwise stated }

PUB BURGER 17 7oz black angus beef tomato, onions, provolone on house-made potato roll	TALBOT BURGER 25 8oz pineland farms blend huntsman cheese, bacon-onion jam tomato, with french fries on house-made potato roll
EASTERN SHORE CRAB CAKE SANDWICH MP lettuce, tomato on house-made potato roll with french fries (does not include pub chips)	PULLED PORK SANDWICH 16 pulled pork, broccoli rabe sharp provolone, garlic aioli on toasted ciabatta
CHICAGO STYLE SHAVED RIBEYE 18 italian dip, provolone pickled vegetables, mayo on bluepoint ciabatta	ROAST TURKEY CLUB 15 roasted turkey, applewood bacon local red leaf lettuce, tomato, mayo
BUFFALO CHICKEN 16 shaved cucumber garlic mayo, coleslaw on house-made potato roll	MONTE CRISTO 16 ham & gruyère, raspberry jam on thick toast, egg battered lightly fried
ALMOST CHICKEN 16 pickles, mayo on house-made potato roll	OPEN-FACED HOT TURKEY 17 turkey gravy, cranberry, stuffing garlic mashed potatoes, on toast (does not include pub chips or pickle)

DESSERT

CHOCOLATE CHIP 10.50 SKILLET COOKIE with vanilla ice cream	CARROT CAKE 8.50
BONHEUR APPLE PIE 8.50	VANILLA GLAZED 8.50 CHOCOLATE BUNDT CAKE with vanilla ice cream
BLUEPOINT PRETZEL 9 PUDDING with salted caramel & pretzel ice cream, caramel sauce	BONHEUR ICE CREAMS 10 & SORBETS choice of three scoops

PRIME STEAKS

STEAK FRITES 23
8oz bistro tender, maitre d'hôtel butter
french fries, house salad *GF*

PRIME NY STRIP MP
cheddar au gratin, sautéed spinach
pineland farms beef *GF*

PRIME SIRLOIN FILET 30
8oz, roast yukon gold potatoes
french beans, pub steak sauce

SUNDAY ROAST

available sundays after
12 noon

ROASTED PRIME RIB 55
served with roasted potatoes,
Yorkshire pudding,
peas and carrots, and gravy

Items may be served raw or undercooked. Consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions.