

APPETIZERS

WINGS | 9

Old Bay, Korean BBQ, Buffalo
Bleu Cheese, Carrot and Celery Sticks

CRAB DIP | 12

Parmesan, Herbs, House Chips

PEEL & EAT SHRIMP | 10

Half Pound, Chilled, Cocktail, Old Bay, Lemon

MUSSELS | 11

Prosciutto, White Wine, Tomato, Scallion
Garlic, Butter, Crostini

DEVILED EGGS | 6

Bacon, Jalapeno, Old Bay

TOMATO BRUSCHETTA | 7

Onion, Basil, Olive Oil, Crostini, Balsamic Drizzle

ROAST TOMATO CRAB BISQUE | 9

Sherry, Crab Broth, Tomato, Cream, Crackers

TRUFFLE STEAK FRIES | 8

White Truffle Oil, Sea Salt,

CHEESE PLATE | 13

2 Cheeses, Fresh & Dried Fruit, Nuts,
House Jam, Crostini

FRIED CALIMARI | 12

Horseradish-Sriracha Sauce, Micro Greens

FRIED PICKLES | 7

Buttermilk, Flour, Horseradish Cream Sauce

SALADS

ROMAINE WEDGE | 11

Bacon, Bleu Cheese Crumbles, Tomato,
Hard Boiled Egg, Pickled Red Onion,
Blue Cheese Dressing

HOUSE | 8

Mixed Greens, Cucumber, Tomato,
Red Onion, Choice of Dressing

CAESAR | 9

Romaine, Parmesan, Croutons,
Garlic-Anchovy Dressing

CHEF SALAD | 13

Ham, Turkey, Bacon, Tomato, Cucumber, Egg,
Cheddar, Swiss, Mixed Greens, Choice of Dressing

CAPRESE SALAD | 12

Fresh Mozzarella, Heirloom Tomato,
Arugula, Olive Oil, Balsamic Drizzle

SALAD ADD ONS

CHICKEN | 8

SALMON | 12

SHRIMP | 11

CRABCAKE | 13

SANDWICHES

CRABCAKE | 14

Jumbo Lump, Tartar, Brioche Bun, Lemon

BACON CHEESEBURGER | 13

American, Bacon, Lettuce, Tomato, Onion,
Pickles, Brioche Bun

BLACKENED COD TACOS | 12

Cabbage, Pickled Red Onion, Chipotle Mayo,
Flour Tortillas, Cilantro, Lime

PULLED PORK | 12

Coleslaw, House Sauce, Brioche Bun

| served with house potato chips, substitute shoestring fries 1,
sweet potato fries 2

MAINS

CHICKEN MARSALA | 18

2 6oz Chicken Breast, Mushrooms, Marsala,
Chicken Stock, Cream, Penne

FISH & CHIPS | 19

Fries, Slaw, Tartar, Lemon

BBQ RACK OF RIBS | 18 ½ or 24 whole

Dry Rubbed, House Sauce, Sweet Potato Fries,
Coleslaw, Scallion

CRABCAKES | 24

Jumbo Lump, Fries, Slaw, Tartar, Lemon

FRIED SHRIMP | 22

Fries, Slaw, Cocktail, Lemon

BRAISED BEEF SHORT RIB | 22

Mashed Potatoes, Chefs Vegetable, Gravy

SEARED SALMON | 24

Mashed Potatoes, Chefs Vegetable,
Lemon Aioli

SIDES | 5

FARM VEGGIES

LOADED MASH

COLESLAW

DESSERTS

SEASONAL BREAD PUDDING | 7

BROWNIE SUNDAE | 7

SMITH ISLAND DU JOUR | 7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.

WHITE WINES

8 | 30 **BOGLE** CHARDONNAY
ripe pear, apple, vanilla

44 | **CUVAISON** CHARDONNAY
crisp, nectarine, stone fruit, dry

8 | 30 **CAPOSALDO** PINOT GRIGIO
very fruity, crisp, floral

40 | **BANFI SAN ANGELO** PINOT GRIGIO
pear, peach, anise, honey

8 | 30 **NOBILO** SAUVIGNON BLANC
fresh herb, peach, mineral driven

26 | **SPOSATO** SAUVIGNON BLANC
tropical melon, pineapple, fresh citrus

33 | **BARBOURSVILLE** VIOGNIER RESERVE
floral spice, tropical fruit, hints of honey

5 | 19 **BLUFELD** RIESLING
medium sweet, ripe apricots, lime

38 | **MANNI NOSSING** GRUNER VELTLINER
earthy, fresh hints of apple, apricot and pear

6 | 22 **CAVIT** MOSCATO
white peach, sage, refreshing

RED WINES

8 | 30 **RT 152** PINOT NOIR
fruit forward, strawberry, raspberry

42 | **ERATH** PINOT NOIR
red plum, cranberry, and sage

8 | 30 **HOGUE** MERLOT
black cherry, earthy, cocoa, and spice

44 | **FERRARI CARANO** MERLOT
cinnamon, espresso, toasty vanilla

8 | 30 **BOGLE** CABERNET
dark fruit, hazelnut, clove

42 | **EDUCATED GUESS** CABERNET
blackberry, cherry, toasty oak finish

32 | **TERRA d' ORO** RED ZINFANDEL
black currants, cherries, lush finish

6 | 24 **RENZO MASI** CHIANTI
floral, dark raspberry, silky finish

38 | **BARBOURSVILLE** CABERNET FRANC
rich currant, dried berry, elegant finish

7 | 26 **SPOSATO** MALBEC RESERVE
raspberries, blackberries, spice, velvety finish

34 | **DREAMING TREE** "CRUSH" RED BLEND
smoky, raspberry jam, soft tannins

39 | **CHATEAU La GRANGE CLINET** FRENCH BLEND
rich, spicy, blackberry fruit, smooth finish

BEERS

DRAFT

4 | MILLER LITE

4 | YUENGLING

5 | SAM ADAMS SUMMER ALE

5 | SHOCK TOP BELGIAN WHITE

6 | EVO LOT #3

6 | STELLA ARTOIS

AMERICAN AMBER ALE

6 | NEW BELGIUM FAT TIRE AMBER ALE

6 | 16 MILE BREWING BLUES' GOLDEN ALE

PILSNER/KOLSCH

6 | PILSNER URQUELL

BELGIAN/WHEAT

5 | BLUE MOON

CIDER

5 | ANGRY ORCHARD APPLE CIDER

AMERICAN IPA

6 | DOGFISH 60 MIN IPA

5 | MISPELLION RIVER SPACE OTTER PALE ALE

6 | SIERRA NEVADA PALE ALE

DOUBLE IPA

7 | BELLS' TWO HEARTED ALE

DARK BEERS

6 | GUINNESS STOUT

AMERICAN LAGER

3 | NATURAL LIGHT

4 | MILLER LITE

4 | COORS LIGHT

4 | BUD LIGHT

4 | BUD LIGHT LIME

4 | BUD

4 | ROLLING ROCK

4 | MICHELOB ULTRA

5 | CORONA

5 | CORONA LIGHT

EURO PALE ALE

5 | HEINEKEN

5 | BASS

GLUTEN FREE

6 | OMISSION LAGER