

LUNCH & DINNER MENU

GF- Can be made Gluten Free

APPETIZERS

OUTSTANDING CALAMARI, HANDS DOWN

Fresh crispy fried squid lightly breaded to order with cornmeal & grana cheese served with chipotle aioli, spicy pineapple mango chutney 13.99

BUBBA J'S CHICKEN

Tender chicken strips tossed in Chef Joel's signature sweet & tangy BBQ sauce. Served with coleslaw 9.99

SHRIMP COCKTAIL

Beautiful chilled shrimp, accented with fire roasted lemon & house-made cocktail sauce 12.99 GF

SPICY TUNA TARTARE

Sushi grade tuna tartare, fluffy avocado mousse with a soy lime mayonnaise, tri-color tortilla chips 15.99 GF

EAST COAST OYSTERS

High salinity with a grassy finish these fresh oysters are served with house-made cocktail sauce, horseradish, & mignonette 14.99 ½ doz 28.99/doz GF

NEW ENGLAND CLAM CHOWDER

A rich, creamy blend of potatoes, double smoked bacon, Onions, fresh clams Cup 4.99 Bowl 6.99 GF
The Original recipe from 1983

MARYLAND NACHOS

Tri-color tortilla chips smothered in pepperjack cheese sauce, oven roasted grape tomato, roasted tomatillo salsa, & jalapenos Add Crispy Chicken 13.99 Famous Crab Nachos 17.99 GF

BURATTA & PROSCIUTTO

4-ounces of Jersey Girl Creamery buratta complimented with dried cranberries, thinly sliced prosciutto, toasted pistachios, shaved fennel, baby arugula, pomegranate molasses drizzle 15.99 GF

BAYSIDE LOBSTER MAC

Maine lobster meat tossed with orecchiette pasta, pepperjack, cheddar, asiago & goat cheese with garlic, & asiago breadcrumbs 18.99

SALADS

WALDORF SALAD

Crisp romaine lettuce with a medley of red grapes, toasted walnuts, Granny Smith apple, & shaved celery with a lemon-honey dressing 12.99 GF

A classic since 1893

CLASSIC CAESAR SALAD

Crisp romaine lettuce & grana padano cheese with focaccia croutons in our house-made caesar dressing 9.99 GF

BEET & KALE SALAD

Roasted gold & red beets tossed with goat cheese, quinoa, & dried cranberries in a warm walnut vinaigrette 12.99 GF

Add shrimp, chicken, salmon, or crabmeat to any salad

ENTREES

TWIN FILET & LUMP CRAB

Grilled 4oz medallions topped with lump crab meat with lemon butter sauce over mashed potatoes & vegetable du jour 38.99
2 medallions no crab 32.99 GF

CHICKEN SCHNITZEL

St. Moritz # 1 Seller

Crispy breaded chicken breast cutlet with lemon and white wine sauce served with mashed potatoes & vegetable du jour ½ portion 14.99 Full portion 19.99

Signature toppings:

Add blue claw lump crabmeat 6.99

3-piece shrimp 4.99

CHESAPEAKE BURGER

our butcher-block beef patty, grilled and served on a brioche bun with french fries, lettuce, tomato & pickle 12.99

Cheese .99	Toppings .99	Sauce .50
Cheddar	Bacon	Bubba J's
American	Jalapenos	Chipotle Aioli
Pepper Jack	Caramelized Onion	
Bleu Cheese		

BUBBA J'S CHEESE STEAK

Shaved beef tenderloin tossed with Bubba J's sauce, red peppers, & caramelized onions with cheddar cheese sauce on a toasted French baguette served with french fries 15.99

TAVERN BURGER

Sweet caramelized cajun butcher-block beef patty, grilled & served with caramelized onions, applewood smoked bacon, & pepperjack cheese sauce on a brioche bun with french fries 16.99

CRISPY FRIED CHICKEN SANDWICH

Tender chicken breast, fried to perfection, with an arugula pesto aioli, garlic marinated roasted peppers, Jersey girl burrata, shaved prosciutto & chiffonade lettuce on a toasted French baguette served with french fries 15.99

SHRIMP ORECCHIETTE

Sautéed medley of shrimp, Italian sausage, chicken & grilled kale with oven roasted grape tomato in a garlic lemon white wine sauce with shaved grana padana ½ 15.99 Full 20.99

CHESAPEAKE BAY CRAB CAKES

The original recipe from the Chesapeake Bay Seafood Co. This pair is seared to golden perfection and served with creole remoulade, vegetable du jour, coleslaw, & Chesapeake fries ½ portion 24.99 / Full portion 35.99

The Real Deal!!

SHRIMP & GRITS

Cheesy grits served with jumbo shrimp in a garlic sauce with andouille sausage, green onion and tomato ½ portion 15.99 Full portion 22.99 GF

Northerners can make grits too!

FISH -N- CHIPS

Fresh Atlantic cod fillets, fried to golden perfection, served with Chesapeake fries, vegetable du jour, coleslaw & house-made creole remoulade sauce ½ portion 15.99 Full portion 20.99

LOBSTER TAIL

Baked 6oz lobster tail with drawn butter, vegetable du jour & your choice of mashed potatoes, cheesy grits, or fries 29.99 GF
Add a 2nd tail for 18.99

ALASKAN KING CRAB LEGS

Full pound of King crab legs & claws served with drawn butter, vegetable du jour & your choice of mashed potatoes, cheesy grits, or fries 47.99 GF

SCALLOPS & RISOTTO

Fresh sea scallops over wild mushroom risotto with a truffled balsamic glaze, shaved grana padana & arugula ½ portion 21.99 Full portion 32.99 GF

POTATO CRUSTED SALMON

Fresh Atlantic potato crusted fillet complimented with sautéed garlic spinach & mashed potatoes with a rich & creamy whole grain mustard cream sauce GF ½ portion 17.99 Full portion 24.99

All Fresh Seafood can be seared to perfection & served with lemon butter sauce