

# MENU

## SIGNATURE SANDWICHES

### CRAB CAKE SANDWICH 28

Jumbo Lump Crab, Lettuce, Tomato served on a Brioche Roll.

### PRIME RIB GRILLED CHEESE 14

Shaved Prime Rib with melted American Cheese on your choice of Bread.

### CHICKEN CAPRESE PANINI 16

Blackened Chicken, Fresh Mozzarella and Tomato Pressed on your choice of Bread.

### SNUG HARBOR 33

Jumbo Lump Crab Meat, melted Cheddar Cheese, & Bacon served on a Croissant

### STEAK WRAP 15

Shaved Prime Rib, Lettuce, Tomato, Grilled Onion, melted Provolone and Mayo in a Flour Tortilla.

### CHICKEN QUESADILLA 13

Blackened Chicken, Pepper Jack and Cheddar served with a side of Salsa and Sour Cream.

### FIG AND BRIE SALMON MELT 15

Seared Salmon topped with Fig Jam, Melted Brie and Bacon. Served open faced on a toasted English Muffin.

### BUILD YOUR OWN BURGER 13

Included - American Cheese, Lettuce, Tomato, Onion, Mayo, Ketchup, Mustard, BBQ

**\$0.75/Each** - Cheddar, Provolone, Swiss, Pepper Jack

**\$1.00/Each** - Grilled Mushrooms, Fried Onion, Sautéed Peppers

**\$2.00/Each** - Avocado, Fried Egg

**\$3.00/Each** - Bacon, Ham

All Signature Sandwiches served with Fries

## KIDS

Chicken Tenders with Fries 5

Linguine with Marinara 5

Pizza Flat Bread with Fries 5

Grilled Cheese with Fries 5

## APPETIZERS

### (5) Blackened Crab Balls 25

Our house favorite Blackened and broiled to golden brown, over Mustard Aioli.

### 1 lb Steamed Shrimp 17

with Cocktail Sauce.

### Buffalo Cauliflower Bites 8

served with choice of Ranch or Blue Cheese.

### (4) Chicken Tenders 7

Your Choice of Old Bay, Honey Old Bay, Buffalo, BBQ, Sweet Thai Chili, Teriyaki.

### (8) Chicken Wings 14

Your Choice of Old Bay, Honey Old Bay, Buffalo, BBQ, Sweet Thai Chili, Teriyaki.

## SOUPS AND SALADS

### Maryland Crab 7/9

### Soup Du Jour 5/7

### Seafood Soup Du Jour 7/9

### CAESAR 6/9

Romaine Lettuce, Seasoned Croutons topped with Parmesan Cheese & tossed in Caesar Dressing.

### PINEY GARDEN 4/6

Seasonal Greens, Tomato and Cucumber with your choice of Dressing.

#### ADD A PROTEIN

Grilled Chicken 6

Grilled Shrimp 8

Broiled Crab Cake 25

Grilled Salmon 10

### HARVEST SALAD 22

Seasonal Greens, Cranberries, Candied Walnuts, Bacon, Cucumbers and Tomatoes. Served with your choice of dressing.

### SEAFOOD SALAD 22

Seasonal Greens, Tomato and Cucumber topped with Jumbo Lump Crab and Jumbo Shrimp with your choice of Dressing. Garnished with Old Bay and Lemon.

## DELI SANDWICHES

### SHRIMP SALAD 13

### CHICKEN SALAD 8

### TUNA SALAD 8

### TURKEY SANDWICH 8

### TURKEY CLUB SANDWICH 12

### HAM SANDWICH 8

### BACON, LETTUCE, TOMATO 6

### GRILLED CHEESE 5

ADD BACON 3

ADD TOMATO 2

All sandwiches served on White, Wheat, Marble Rye, Wrap or Brioche Roll served with Chips.

Fresh Cut Steak 24

Choice of Ribeye or New York Strip seasoned and seared to perfection.  
Served with your choice of Fresh Vegetable and Starch.

Wine Pairing

Cellar - Locations by Dave Phinney "ES" 10/32  
Reserve - My Favorite Neighbor Cabernet Sauvignon 17/58

Pad See Ew 18

Asian Vegetables sautéed with Thai Rice Noodles in a Sweet and Sour Sauce.  
Add Chicken 6 - Shrimp 8 - Steak 8

Wine Pairing

Cellar - Paul D. Gruner Veltliner 7/20  
Reserve - Jayson Chardonnay Napa Valley 15/42

Tenderloin  
Meatloaf 21

Handmade freshly ground Tenderloin topped  
with a Demi Glaze. Served with your choice of  
Fresh Vegetable and Starch.

Wine Pairing

Cellar - The Federlist Bourbon Barrel Red  
Blend 15/48  
Reserve - Lodali Barolo 18/68

Shrimp and Salmon  
Napoleon 26

Jumbo Shrimp and Arctic Salmon sautéed  
with Spinach and Shallots in a White Wine  
Cream Sauce. Served with a golden brown Puff  
Pastry. Served with choice of Fresh Vegetable  
and Starch.

Wine Pairing

Cellar - Decoy Pinot Noir 12/38  
Reserve - Ghost Pines Merlot 14/44

Build Your Own  
Mac and Cheese 12

Homemade Creamy Cheddar and Brie Sauce  
with a Penne Pasta. With your choice of  
Toppings.

Proteins

Grilled Chicken 6  
Grilled Shrimp 8  
Blackened Crab Balls 25  
Grilled Salmon 10  
Bacon 3  
Ham 3

Vegetables

Grilled Mushrooms 1  
Fried Onion 1  
Sautéed Peppers 1  
Avocado 2

Sauces

Barbecue  
Ranch  
Buffalo

Jumbo Lump Crab Cake 33/48

Our house favorite, made from scratch using our Signature Recipe. Served with your choice of  
Fresh Vegetable and Starch. *Single or Double, Broiled or Fried*

Wine Pairing

Cellar - Groth Chardonnay 10/28  
Reserve - Flowers Chardonnay 17/58

Open Face Hot Turkey 18

Open Face Hot Turkey served over your Choice of Bread Smothered with Turkey Gravy.  
Served with your choice of Mashed Potato or Fries

Wine Pairing

Cellar - Niki's Rosé by Wente 9/22  
Reserve - My Favorite Neighbor Blanc 14/44

\*Warning: Consumption of undercooked Meat, Poultry, Eggs, or Seafood may increase your risk of a foodborne illness\*