



COCKTAILS & CRUSHES

BRAND NEW CADILLAC MARGARITA
dobel diamante tequila, fresh lime, cointreau, simple syrup, black salt rim | 13

APEROL SPRITZ
aperol, prosecco, club soda | 11

POME PALOMA dobel diamante tequila, pama liquor, lemon, agave, mint, ginger beer | 11

CHESAPEAKE BLOODY MARY
rab, shrimp, bacon, celery, olives | 17

BLOODY MARY | 10

ORANGE CRUSH fresh orange juice, three olives orange vodka, triple sec, club soda | 10

GRAPEFRUIT CRUSH fresh grapefruit juice, western sun ruby red vodka, st. germaine, club soda | 10

STARTERS

BACON TRIFECTA smorgasbord of applewood, jalapeño & maple sesame bacon | 10

YOGURT PARFAIT greek yogurt layered with seasonal & fresh fruits, house-made granola, and honey | 8

PUB WINGS house buffalo, old bay or gold fever with blue cheese or ranch | 16

HULK SMASH 6-minute egg, prosciutto di parma, guacamole, olive oil, aleppo, basil, toasted brioche | 14

FRIED GREEN TOMATOES grilled corn & green tomato succotash, jumbo lump crab, lemon beurre blanc | 20 *without jumbo lump* | 12

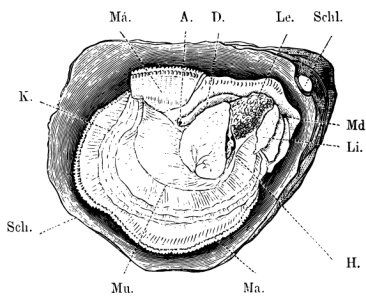
CHESAPEAKE CRAB DIP lump crab, white cheddar, sourdough | 19

OYSTERS ON THE 1/2 SHELL
accompanied by cucumber mignonette, cocktail sauce, horseradish & lemon | *gf*

Blue Points (NY, CT) | 2.5 each
Skinny Dippers (Chesapeake) | 2.5 each

STEAMED SHRIMP
u-15 gulf shrimp, onions, spice, cocktail sauce & lemon
(1/2lb) 16 | (1lb) 29 *gf*

RAW BAR & FISH



TUNA TARTARE
yellowfin tuna, avocado, cucumber, green onion, soy ginger, sriracha aioli, alfalfa sprouts, fried tortillas | 22

SHRIMP COCKTAIL
u-10 gulf shrimp, cocktail & lemon | 17 *gf*

MOULES FRITES
p.e.i. mussels, beer broth, malt vinegar, bistro fries, lemon aioli, parsley | 17

BREAKFAST POUTINES

NEW YORKER
house-cured corned beef, braised sauerkraut, swiss, 1k island, bistro fries, sunny egg, caraway seeds | 14

PHILLY-STYLE
shaved beef, caramelized onions, cheese whiz, sunny egg, bistro fries | 14

CARB-LOADING

CEREAL FRENCH TOAST
challah bread, cinnamon toast crunch & corn flake batter, maple syrup, marshmallow cream, choice of meat | 12

PANCAKES
Lemon Ricotta:
lemon zest, strawberry, whipped cream | 12 *v*
OG:
double-stack, butter & maple syrup | 9 *v*

Fun Toppings
treats | .50
chocolate chips • strawberries • nutella
berry compote | 1.50

SOUTH OF THIS BORDER

SHRIMP & GRITS
u-10 gulf shrimp, jalapeño bacon, anson mills grits, pepper jack & cheddar, grilled corn & green tomato succotash | 27 *gf*

CHICKEN & WAFFLES
corn flake-crust chicken breast, belgian waffle, whipped pecan butter, fried rosemary, maple syrup | 16

OMELET CENTRAL

served with homefries
MEATHEAD
bacon, ham, sausage, smoked gouda, roasted red peppers, hollandaise | 14

LORD BAWLMORE
shrimp, fresh mozzarella, cream of crab, green tomato & grilled corn succotash | 19

GET HIM TO THE GREEK
green pepper, caramelized onions, spinach, dill, feta, red onion, olive tapenade | 14

BREAKFAST CLASSICS

served with homefries
CRAB CAKE BENNY
petite crab cakes, poached eggs, english muffin, old bay hollandaise | 28

CLASSIC BENNY
canadian bacon, poached eggs, english muffin, hollandaise | 15

THE HUNGRY MAN
2 eggs your way, choice of meat & bread | 14

BISCUITS & GRAVY
buttermilk biscuits, sausage gravy, 2 sunny eggs | 15

STEAK & EGGS

Our USDA Prime steaks come from Creekstone Farms in Arkansas City, KS. Seasoned with our secret blend & served with herb butter, homefries & 2 eggs your way.

12oz. Prime NY Strip | 50
7oz. Prime Filet Mignon | 55
7oz. Prime Bavette Steak | 26

SIDES

BREADS | 2
everything bagel white
english muffin rye
buttermilk biscuit sourdough

OTHERS
2 eggs your way | 3 *gf* belgian waffle | 5
homefries | 4 *v* single pancake | 5
bistro fries | 4 *v* anson mills grits | 6 *gf*

MEATS | 5 *gf*
breakfast sausage jalapeño bacon
turkey sausage applewood bacon
cheese kielbasa

GREENER THINGS

GREEK feta, kalamata, onion, bell pepper, cucumber, tomato, pepperoncini, house dressing full | 13 half | 8 *v, gf*

APPLE & WALNUT SALAD
gala apples, candied walnuts, blue cheese and mixed greens tossed in a champagne vinaigrette | 14

CAESAR grana padano, herb croutons, creamy garlic-parm dressing full | 13 half | 8

THE CHOPHOUSE WEDGE
bavette steak, iceberg wedge, tomato, radish, pickled onion, bacon, bleu cheese dressing, everything bagel spice | 31 *gf without steak*
full | 13 half | 9

SANDWICHES

Sandwiches served with house kettle chips & pickle. Upgrade to bistro fries, sweet potato fries, or homefries for \$2 or truffle-parm fries for \$4

GOLDILOX spence smoked salmon, whipped herb cream cheese, capers, onion, hard egg, dill, everything bagel | 16

CRAB CAKE our famous jumbo lump crab cake, lettuce, tomato, brioche roll | 26

GOOD OL' CHICKEN SALAD
all white meat, bibb lettuce, tomato, sourdough | 15

THE PITBULL pit beef, smoked cheese kielbasa, tiger sauce, golden-q, onions, brioche bun | 16

CLASSIC BURGER
custom burger blend, applewood bacon, american, iceberg, tomato, pickles, onion, secret sauce, brioche bun | 16
add fried egg | 1.5
add guacamole | 3

EGG SAMMY your choice of meat, egg, cheese & bread | 13

LOBSTAH' ROLL hot tail, knuckle, & claw meat, split-top roll, beurre monté | 37

YELLOWFIN TUNA POWER HOUSE alfalfa sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour tortilla | 18

LAUREN'S DELI sliced turkey breast, slaw, avocado, pepper jack cheese, basil mayo, pumpernickel-raisin bread | 15

SEAFOOD CLUB
crab cake & shrimp salad, applewood smoked bacon, lettuce, tomato, duke's mayo, choice of bread | 25

SOUPS

Maryland Crab cup | 7 bowl | 9
Cream of Crab cup | 10 bowl | 12
Split Level cup | 9 bowl | 11
Chicken Noodle cup | 5 bowl | 7

An upcharge of \$2 will be applied for side substitutions.

LIBATIONS

COCKTAILS

SLOEBURN sipsmith sloe gin, cherry-pepper syrup, fresh lemon, egg white | 12

GLASS OF RAIN hangar one vodka, pimm's, lamarca prosecco, simple syrup, fresh lime, fresh lemon, strawberry, cucumber, club soda | 14

GOLD 'N' DELICIOUS loveton farms distillery apple pie rum, giffard banane du brésil, cinnamon syrup, apple cider, ginger beer | 13

VINCENT BLACK LIGHTNING pendleton 1910 rye, amaro montenegro, homemade cola syrup, angostura bitters, lemon zest | 13

I REMEMBER YOU creyente mescal, cointreau, luxardo cherry syrup, fresh lime, tobasco, east imperial grapefruit soda | 13

BRAND NEW CADILLAC MARGARITA dobel diamanté tequila, cointreau, fresh lime, simple syrup | 13

MANHATTAN whistle pig 10yr rye, carpano antica sweet vermouth, black walnut bitters | 14

SIGNATURE OLD-FASHIONED tin cup whiskey, luxardo liquor, simple syrup, solerno blood orange liqueur, angostura bitters | 12

PUMPKIN OLD-FASHIONED smooth ambler contradiction bourbon, cointreau, cinnamon syrup, orange bitters | 13

LOG CABIN OLD-FASHIONED bulleit bourbon, laird's apple jack, maple syrup, orange bitters, black walnut bitters | 13

LAUREN'S FAVORITE ESPRESSOTINI fresh brewed cold espresso, van gogh espresso vodka, bailey's, chocolate liqueur, creme de cacao, half & half cream | 13

SUPER FILTHY MARTINI hangar one vodka, carpano antica vermouth, olive juice, bleu cheese | 13

BEVERAGES

stewart's root beer | 4
regular or diet
ginger beer | 4
elderflower tonic | 4
grapefruit soda | 4
cranberry juice | 3
pineapple juice | 3

cappuccino | 4.5
espresso | 3.5
coffee | 3.5
orange juice | 3
milk | 3
chocolate milk | 3

fiji 500ml | 3.5 1L | 6
pellegrino 250ml | 3.5 1L | 6

MOCKTAILS

LYCHEE MIST lychee puree, ginger syrup, fresh lime, club soda | 9

TICKLED PINK elderflower tonic, fresh grapefruit, fresh lime club soda | 9

JALAPEÑO GINGER SPRITZ fresh lime ginger beer, club soda, jalapeño | 9

JOSÉ'S COLLINS cucumber, fresh lemon simple syrup, club soda | 9

CRUSHES & MULES

ORANGE CRUSH fresh orange juice, three olives orange vodka, triple sec, club soda | 10

GRAPEFRUIT CRUSH fresh grapefruit juice, western sun ruby red vodka, st. germaine, club soda | 10

MARYLAND MULE sagamore rye, ginger beer, housemade ginger syrup, fresh lime | 12

MOSCOW MULE tito's vodka, ginger beer, housemade ginger syrup, fresh lime | 11

WINES BY THE GLASS

ROSÉ

Villa Viva Cotes de Thau, France | 8

Whispering Angel, France | 15

WHITES

Broadbent Vinho Verde, Portugal | 10

Voga Pinot Grigio, Italy | 11

Santa Margherita Pinot Grigio, Italy | 15

Kung Fu Girl Riesling, WA | 10

Boordy Riesling, MD | 11

The Little Sheep Sauvignon Blanc, New Zealand | 11

Decoy Sauvignon Blanc, CA | 14

Kendall Jackson Vintner's Reserve Chardonnay, CA | 12

Sonoma Cutrer Russian River Chardonnay, CA | 14

REDS

Hangtime Pinot Noir, CA | 10

Pacific Pinot Noir, Oregon | 11

Camina Tempranillo, Spain | 9

Noble Vine 181 Merlot, Monterey, CA | 10

Penfolds Max's Shiraz-Cab, Australia | 11

Terre di Bò Barolo, Italy | 15

Kadabra Malbec, Argentina | 10

Antigal Uno 1 Malbec, Argentina | 12

Josh Cabernet, CA | 11

Coppola Director's Cut Cabernet, CA | 13

19 Crimes Red Blend, CA | 10

SPARKLING

Freixenet Carta Nevada Brut, Spain | 8

La Marca Prosecco, Italy | 9

La Marca Prosecco Rosé, Italy | 9

HAPPY HOUR

3-6 PM MON - FRI (BAR ONLY)

\$7 PROSECCO

\$7 SPARKLING ROSE

\$7 MOSCOW MULES

\$7 MARYLAND MULES

\$4 ASSORTED SELTZERS

\$4 MARYLAND BEERS

\$2.50 BUD LIGHT, BUD, COORS LIGHT, MILLER LIGHT

\$1 OFF ALL WINES BY THE GLASS

\$1 OFF HOUSE LIQUORS

DRAFTS ORIGINAL BAR

Angry Orchard | 7 Stella Artois | 8.5

Sam Adams Boston Lager | 7 Hoegaarden | 8.5

Dogfish Head 60min IPA | 7 Union Duckpin Pale Ale | 6.5

New Belgium Fat Tire | 7 Guinness Draught | 7.5

Goose Island IPA | 7 Sam Adams Seasonal | 7

Bud Light | 5 Yuengling | 5

DRAFTS PATIO BAR

Guinness Draught | 7.5 Heavy Seas Loose Cannon IPA | 7

RAR Nanticoke Nectar IPA | 7 Union Zandie's Lager | 5

Union Divine IPA | 7 Big Truck Half Cab Hazy NE IPA | 8.5

Oskar Blues Dale's Pale Ale | 6.5 Lagunitas IPA | 6.5

Victory Prima Pils | 7 Pacifico Cerveza | 6.5

South County Golden Sky Blonde Ale | 6.5 Stella Artois | 6

Guinness Blonde | 6 Sierra Nevada Hazy Little Thing IPA | 6

Allagash White | 7 National Bohemian | 5