



# DINNER SPECIALS

Monday, March 16<sup>th</sup>, 2020

## 1/2 PRICED BURGERS! GROUND 1/2 LB BURGER 6

*all burgers served with L, T, P and your choice of cheese.*

**UPGRADE YOUR BURGER....** add \$.50 each. *If you do not see it, feel free to ask!*

**CHEESE:** Monterey Jack, Jalapeno Jack, Bleu, Cheddar, Swiss, Yellow American, Mozzarella and Provolone

**TOPPINGS:** Sautéed Mushrooms, Sautéed Onion, Raw Onion, Bacon, Hot Cherry Peppers, Jalapenos, Guacamole, Black Bean Salsa, Extra Lettuce, Extra Tomato, and Extra Pickles

### CHANGE IT UP?

**FRESH SALMON BURGER** with lemon aioli on a sesame seed bun and one side **7.50**

**FRESH TUNA BURGER** with an avocado ranch on a sesame seed bun and one side **7.50**

### DISCOUNTED SANDWICHES

**CRAB CAKE SANDWICH** only jumbo lump crab, l,t,p, sesame seed bun with tartar & one side **14**

**SURF & TURF BURGER** topped with a crab cake, American cheese and choice of one side **19**

## SOUPS, OYSTER, & STARTERS

**ROASTED RED PEPPER CRAB BISQUE 7 | MARYLAND CRAB 7**

**OYSTERS ON THE HALF SHELL: TANGIER ISLAND (VA) \$2.75 EACH | \$14 HALF DOZEN | \$27 DOZEN**

**BAKED GOAT CHEESE & SPRING GREENS** dried cherries, candied pecans, & lemon-thyme vinaigrette **7/12**

**BUFFALO BRUSSEL SPROUTS** tossed in buffalo sauce, topped with bleu cheese crumbles **8**

**CRAB WONTONS** jumbo lump crab stuffed and fried over a sriracha honey BBQ topped w/ fresh scallions **10**

**BLACKENED CHICKEN QUESADILLA** served with all the fixings **9**

**BEET CAPRESE SALAD** red beets, fresh mozzarella, tomatoes, chiffonade basil, balsamic reduction **12/16**

## TONIGHT'S ENTREES

**CORNED BEEF REUBEN** sliced in-house, apple slaw, Thousand Island dressing, served on wheat, w/ choice of 1 side **16**

**PATRICK'S DINNER** sliced in-house corned beef, steamed cabbage, roasted petite potatoes & apple slaw **18**

**JUMBO GULF SHRIMP & U-10 SCALLOP PASTA** in a creamy lemon basil pesto over linguini **25**

**BLACKENED ATLANTIC SALMON** smashed tri-color petite potatoes topped w/ an avocado crème & 1 side **23**

**GRILLED 12 OZ. BONE IN PORK CHOP** loaded chipotle potato salad, apple butter and a choice of one side **24**

**TOGARASHI CRUSTED RARE TUNA** over jasmine rice, with an Asian slaw, tossed in a sesame ginger vinaigrette **28**

**DAILY VEGGIE PASTA** chef's choice daily veggies tossed in a garlic wine sauce with linguini **16**

**SZECHUAN SALMON BOWL** flash fried salmon wok tossed with Asian veggies in a spicy Szechuan sauce, over jasmine rice **18**

### ADDITIONAL SIDES

ASPARAGUS

BROCCOLI

SAUTEED SPINACH

TWICE BAKED POTATO

LOADED CHIPOTLE POTATO SALAD

BRUSSEL SPROUTS (buffalo style \$1 up charge)

LOADED BAKED POTATO (\$3 upcharge)

### DRAFT BEERS

GUINNESS 5 | MILLER LITE 3 | YUENGLING 3

DOGFISH 60 MIN IPA 5.75 | ALLAGASH WHITE 5.50

TROEGS SUN SHINE PILSNER 5.75 | BURLEY OAK LOST IPA 6.00

OTTER CREEK RASPBERRY SOUR 6.00

RAR COUNTRY RIDE PALE ALE 5.75 | BLUE MOON 5

SAM ADAMS COLD SNAP 5.25

### DESSERTS

BROWNIE W/ CHEESECAKE SWIRL

A LA MODE

APPLE COBBLER