

APPETIZERS

Trio Hummus Board \$12
warm naan, crudité, feta

Charcuterie Board \$24
chef's selection of cheeses & meat, house made jams, fresh & dried fruit, & nuts

Sautéed Shrimp \$15
1/2 lb shrimp, onions, old bay, lemon in a savory seafood stock with grilled bread

Fire and Ice \$14
six oz pepper crusted ahi tuna, seaweed salad, chipotle aioli, pickled ginger

Chicken Wings \$16
spicy cucumbers on the side

Calamari \$14
fried, parmesan cheese, banana peppers, lemon aioli or cocktail sauce

Crab Bavarian Pretzels \$17
warm pretzel sticks, crab & cheese fondue

SOUP AND SALADS

Soups of the Day \$MP

French Onion Soup \$10
swiss, provolone, croutons

Strawberry & Peach \$7/\$10
strawberries, grilled peaches, smoked mozzarella, toasted almonds, grape tomatoes, spinach with a basil vinaigrette

Caesar \$6/\$9
romaine, asiago, croutons, parmesan crisps, traditional dressing

Land and Sea Cobb \$18
grilled shrimp, grilled & chilled chicken, blue cheese crumbles, bacon, avocado, tomato, pickled shallots, mixed greens

SALAD & MAIN ADD ONS

Filet Mignon \$26

Grilled & Chilled Chicken \$5

Colossal Shrimp (3) \$12

Catch of the Day \$8

HANDHELDS

includes sidewinder fries, sweet tots, or side garden

Classic Burger \$15

1/2 lb all beef patty, cooper sharp, pretzel bun

Bourbon Peach Burger \$16

1/2 lb all beef patty, smoked mozzarella, bourbon soaked peach, pretzel bun

Cheesesteak Wrap \$14

caramelized onion, cheese blend

Shrimp Quesadilla \$16

peppers, onion, cheese blend

Sweet Hot Chicken Sandwich \$14

fried, house made pickles, pretzel bun

Crab Cake Sandwich \$MP

lettuce, tomato, onion, pretzel bun

MAIN COURSE

Kurobuta Pork Chop \$28

seared, black pepper crusted, wild mushrooms, mashed potatoes, today's vegetable

Filet Mignon \$34

tennessee whiskey butter, mashed potatoes, today's vegetable
12 oz. Santa Carota New York Strip \$32
organic, char grilled, house cut steak, black garlic butter, mashed potatoes, today's vegetable

Jerk Chicken & Pasta \$26

marinated airline chicken breast, over pasta with creamy roasted red peppers & spinach sauce

Shrimp & Grits \$27

house made pork belly, peppers & onions, andouille sausage, creamy grits

Crab Cakes \$MP

house made crab cakes, mashed potatoes, today's vegetables

LITTLE MEALS FOR THE LITTLES

Hot Dog, Cheeseburger Sliders, Chicken Tenders, OR Mac & Cheese \$8

**No separate checks, we will split payments evenly
for parties under Seven Guests.**

Eating raw or undercooked food items may increase your risk of foodborne illness.

WINE BY THE GLASS

White

Oyster Bay Sauvignon Blanc	9/36
La Crema Sauvignon Blanc	11/42**
Schmitt Sohne Riesling	8/32
Villa Pozzi Moscato	7/28
Coppola Pinot Grigio	7/28
Callaway Chardonnay	7/28
Z Alexander Brown Chardonnay	10/38**

Sparkling & Rose

Benvolio Prosecco	9/33
Beringer White Zinfandel	6/24
Pale Rose	7/24
Campo Viejo Rose Sparkling	8/32
Perrier Jouet Grand Brut *Half Bottle*	45**
Mumm Napa Cuvee	40**

Red

Hayes Ranch Merlot	7/28
Carmen Road Cabernet	9/39
McManis Petite Sirah	8/32
Knotty Vines Pinot Noir	8/38
Skyside Cabernet	12/45**
Federalist Bourbon Barrel Zinfandel	10/40**
Ferrari Carano Siena Blend	10/40**
Rodney Strong <i>Blend</i>	10/40**
Portillo Malbec	11/42**

BEERS

Bottles & Cans

BO HammerHead \$7
 Long Drink \$7
 Cape May Shandy \$7
 Budweiser \$5
 Bud Light \$5
 Miller Lite \$5
 Coors Light \$5
 Michelob Ultra \$5
 Yuengling \$5
 Corona/Corona Light \$6
 Guinness \$6
 White Claw Flavors \$6
 Topo Chico Flavors \$6
 High Noon Flavors \$6
 Bud Zero NA \$4

Voss \$5
 Pellegrino \$4

Drafts

Stella Artois \$6
 Cape May Sour \$7
 Yards Philly Pale Ale \$7
 Big Oyster Solar \$7
 2SP DelCo Lager \$7
 Goose Island IPA \$7
 Kona Big Wave \$6
 Miller Lite \$5
 Michelob Ultra \$5

COCKTAILS / MARTINIS

Choose Your Favorite Mule \$8

Vodka,
 Western Son Watermelon,
 Absolut Mandarin
 Deep Eddy Grapefruit,
 Salted Carmel Vodka
 Tequila
 Bourbon

Rose Sangria \$10

Rose Wine, Raspberry Vodka,
 Sparkling Water, Fruit Garnish

Smoky Pineapple Casa Margarita \$14

Casamigos Mezcal, Pineapple Juice,
 Fresh Sour Mix, Triple Sec,
 Sparkling Water

Paloma Reposado \$14

Casamigos Reposado Tequila,
 Grapefruit Juice, Lime

Aperol Negroni \$10

Aperol, Gin, Sweet Vermouth,
 Orange Peel, Served on the Rocks

Aperol Spritz \$9

Aperol, Prosecco, Sparkling Water

Peanut Butter Espresso Martini \$12

PB Whiskey, Godiva Chocolate Liqueur,
 Kahlua, Espresso

Hot & Dirty \$12

House Infused Habanero Vodka, Olive
 Juice, Bleu Cheese stuffed Olives

Raspberry Lemon Drop Martini \$12

Raspberry Vodka, Lemon Vodka,
 Triple Sec, Lemon Juice

Lou's Manhattan \$20

Whistle Pig Farmstock Rye, Sweet Vermouth,
 Dash of Bitters, Orange Peel, Luxardo Cher-
 ries on the Rocks

Menu subject to change based on availability of product.

Not included on Happy Hour