

Appetizers

- Calamari**- Lightly breaded calamari dusted with parmesan cheese and served with marinara. 8.95
- Seared Tuna**- Sushi grade tuna seared rare, served with wakeme salad, wasabi & sake soy sauces. 12.95
- Coconut Shrimp**- Golden fried coconut encrusted shrimp served with orange marmalade. 8.95
- Quesadilla**- Choice of grilled chicken or pork bbq, pepper, tomato and onion in a cheese quesadilla. 8.95
- Oysters on the half**- ½ dozen fresh raw oysters, ask your server which variety is featured. Market price
- Bull & Shrimp Skewers**- Grilled pit beef skewers capped with jumbo shrimp. 9.95
- Steamed Shrimp**- ½ lb. Jumbo steamed shrimp tossed in old bay and served with cocktail sauce. 8.95
- Bacon Wrapped Scallops**- Sea scallops wrapped in bacon and deep fried. 9.95
- Loaded Nachos**- Corn tortilla chips smothered with our BBQ pulled pork, monterey jack & cheddar cheese sauce then topped with tomatoes, jalapenos, black olives, salsa & sour cream. 8.95
- Loaded Potato Skins**- Crispy fried potato skins stuffed with cheddar cheese & bacon. 6.95
- Hot Maryland Crab Dip**- Our famous creamy crab dip served in a toasted bread bowl. 9.95
- Bacon Cheese Fries**- Hand cut french fries topped with bacon and cheddar cheese. 7.95
- Little Neck Clams**- 2 dozen little neck clams (the good ones) served with drawn butter. 12.95
- Cheese Sticks**- Breaded mozzarella cheese sticks deep fried and served with marinara. 6.95
- Crab Balls**- Hand made crab balls served with cocktail sauce. 8.95
- Wings**- 10 Jumbo deep fried chicken wings (blue cheese or celery .50 extra). Your choice of sauces: Mild, Hot, Inferno, Old Bay, Jamaican Jerk, Garlic Butter, Guinness BBQ or Dusted . 8.95
- Our Famous Crab Pretzel**- Soft pretzel sticks topped with our crab dip and melted cheese. 7.95

~ For your convenience an 18% gratuity will be added to parties of 8 or more ~

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Maryland Cheese Fries- Hand cut french fries topped with old bay, crab and cheddar cheese. 8.95

Super Sampler- Coconut Shrimp, Fried Shrimp, Crab Balls, Chicken Strips & Bull & Shrimp skewer. 14.95

Soups

*Have any bowl of soup in a Bread Bowl for an additional \$2.00

Cream of Crab- Creamy, spicy and loaded with crab. Cup 4.50/Bowl 6.95

Maryland Style Crab Vegetable- Tomato based spicy crab soup. Cup 4.50/Bowl 6.95

Soup of the Day- A variety of soups that change daily. Cup 3.95/Bowl 5.50

French Onion- French onion soup topped with croutons, melted provolone & swiss cheese. \$5.50

Salads

Salad Additions: Grilled Chicken~3.50, Sirloin Steak~6, Grilled Salmon~8,
Blackened Shrimp & Scallops~8

Three Pit Chef Salad- Pit beef, ham & turkey, swiss & provolone cheese, served on top of our fresh greens salad. 11.95

Fresh Greens Salad- Mixed greens salad served with croutons, cucumbers, tomatoes, red onion, egg & cheddar cheese. 5.95.

Grilled Caesar Salad- Fresh romaine hearts brushed with caesar dressing and grilled over an open flame. Served with egg, croutons and shaved parmesan cheese. Anchovies available by request. 6.95.

Burgers

All of our burgers are ground fresh locally by J.L. Miller Meats, and served with fresh made chips and a pickle. (Substitute Hand cut fries, onion rings or a pretzel roll for an additional \$2.)

1/2 lb. Burger- ½ lb. Burger with your choice of cheese and lettuce, tomato, red onion or mayo. 7.95

Texas Burger- ½ lb. Burger, jalapeno peppers, cheddar cheese & BBQ sauce. 8.95

Bleu Burger- ½ lb. Burger topped with melted bleu cheese crumbles. 8.95

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All American Burger- ½ lb. Burger, american cheese, bacon & thousand island dressing. 8.95

Chesapeake Burger- ½ lb. Burger smothered with our hot crab dip and a sprinkle of cheddar. 9.95

White Rose Burger- ½ lb. Burger, pulled pork BBQ and cheddar cheese sauce. 9.95

The Boss Burger- 2 ½ lb. Burgers topped with whatever you like from above. 12.95

Sandwiches

All sandwiches are served with fresh made chips and a pickle & your choice of lettuce, tomato & onion. You choose the bread: White, Wheat, Marble Rye or Kiaser.

Or wrap it in your choice of: Spinach, Honey Wheat or Jalapeno Cheddar.

(Substitute Hand cut fries, onion rings or pretzel roll for an additional \$2.)

***Add a Cup of Soup to Any Sandwich for Only \$2.50**

Prime Rib French Dip- Slow roasted prime rib on a french roll, topped with provolone cheese. 10.95

Pork BBQ- Our famous pulled pork BBQ, yeah... we can put coleslaw on it... just ask! 6.95

Pit Sandwiches-You're choice of pit beef, ham or turkey, served with horseradish & BBQ. 6.95

Smoked Chicken Salad- In house made salads with celery and mayo. 6.95

Grilled Veggie- Grilled zucchini, squash, peppers and red onion. 6.95

Grilled Chicken- Grilled sliced chicken breast. 6.95

Black & Blue Chicken- Blackened chicken tossed in bleu cheese dressing. 7.95

Cajun Seafood- Grilled shrimp and scallops sprinkled with crab meat and served with old bay aioli. 11.95

Fish Sandwich- Broiled or fried fillet of haddock served with tartar sauce. 8.95

BLT- Bacon, lettuce and tomato served with mayo. 5.95

Chicken Bacon Ranch- Grilled chicken, bacon and ranch dressing. 6.95

Monterey Chicken- Grilled chicken topped with monterey jack cheese, grilled zucchini, squash, eggplant, bell peppers and red onion. \$8.95

Crab Cake- Jumbo lump crab cake topped with old bay aioli. 14.95

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French Dip- Pit beef topped with provolone cheese and served on a toasted french roll with au jus. 8.95

Chicken Dip- Grilled chicken breast, provolone cheese and served with marinara dipping sauce. 8.95

Reuben- Thinly sliced corn beef, sauerkraut and swiss cheese served on grilled marble rye. 8.95

Buffalo Wing Sandwich- Grilled chicken breast dunked in hot sauce and bleu cheese dressing. 6.95

Rachel- Sliced pit turkey served with swiss cheese and coleslaw on grilled marble rye bread. 8.95

White Rose Grilled Cheese- Texas toast grilled with american, provolone and swiss cheeses. 4.95

Hot Beef Sandwich- Pit beef served on white bread with mashed potatoes and gravy. 8.95

Pasta Dishes

*All pasta dishes are served over linguine with garlic bread and a tossed or caesar salad.

Shrimp and Crab Linguini- Jumbo shrimp & jumbo lump crabmeat in an old bay cream sauce. 19.95

Chicken Parmesan- Grilled chicken breast topped with mozzarella cheese and marinara sauce. 13.95

Blackened Chicken Alfredo- Blackened chicken breast served with our alfredo sauce. 15.95

Cajun Chicken & Shrimp- Chicken breast topped with jumbo shrimp in a cajun cream sauce. 17.95

Seafood Entrées

* All entrée choices include your choice of two sides unless otherwise noted.

Sea Scallops- Broiled or seared jumbo day boat sea scallops. 19.95

Jumbo Lump Crab Cakes- Unlike most other Jumbo Lump Crab Cakes, ours are made with only Jumbo Lump Crab Meat! Served with a chesapeake cream sauce. One ~ 16.95 Two ~ 24.95

Seafood Combination- Haddock, a jumbo lump crab cake, scallops and shrimp, your choice, broiled or fried. 25.95

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Cedar Plank Salmon- Atlantic Salmon Filet cooked on a cedar plank and topped with a balsamic and roasted red pepper coulis, served with wild rice and julienne vegetables. 16.95

Seafood Paella- Sauteed shrimp, scallops, mussels, little neck clams and jumbo lump crab simmered in a saffron seafood stock served with curried couscous. 24.95

Fish Your Way

Have it your way: Blackened, Broiled, Grilled, Guinness BBQ, Teriyaki or Lemon Pepper .

Atlantic Salmon- Fresh Atlantic Salmon Filet. 14.95

Haddock- Fresh haddock filet. 12.95

Ahi Tuna- Sushi grade ahi tuna loin. 17.95

Mahi Mahi- Fresh cut Hawaiian Mahi. 14.95

Entrée Additions

Jumbo Lump Crab Cake 10.95

3 Jumbo Sea Scallops 9.95 Shrimp Scampi 7.95

Hot Rock Menu

What is a Hot Rock?

Hot Rock is cooking on “volcanic stones”. No oil or fat is used. Hot Rock allows you to cook your dish just as much as you would like it cooked, eliminating any overcooked or cold food. The Volcanic stones are heated in an oven for a period of 6 to 8 hours and are then placed into specially designed stoneware plates, which are able to withstand the intense heat. Your choice of meat, fish or seafood is then placed on the hot rock where it is seared, locking in the nutrients and juices. The food continues to cook while you eat, thus, making your last bite as hot as the first. If you love great steak and seafood you must try this!

All Hot Rock items include your choice of two sides:

Tossed Salad, Caesar Salad, Homemade Chips, Hand Cut Fries, Sweet Potato Fries, Onion Rings, Cole Slaw, Marinated Grilled Vegetables, Apple Sauce, Mashed Red Skin Potatoes, Wild Rice, Baked Potato or Vegetable of the Day.

Hot Rock Sampler for Two

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Hot Rock Dinner for Two: Sea Scallops, Jumbo Shrimp, Ahi Tuna & a Hereford Filet. 49.95

Hereford Beef Filet

Hereford beef is highly prized for excellent marbling and superior quality. This filet is fork tender and extremely flavorful. This filet is one of the best you can buy. 26.95

Sushi Grade Ahi Tuna

Sushi grade Ahi Tuna filet served with ginger-soy dipping sauce and wasabi. 19.95

Sea Scallops & Shrimp

U-10 Day Boat Sea Scallops and Jumbo Shrimp served with ginger-soy dipping sauce. 20.95

U-10 Day Boat Sea Scallops

These Scallops are natural and have a delicate, sweet flavor that is perfect for the Hot Rock. 22.95

Surf & Turf on the Rock

The Ultimate Hot Rock experience, Hereford Beef Filet with Sea Scallops. 29.95

Entrées

* All entrée choices include your choice of two sides unless otherwise noted.

Grilled Vegetables- Marinated, grilled portabella mushroom, squash, bell peppers and red onion. 13.95

Brick House Chicken- Applewood bacon wrapped chicken breasts topped with a honey dijon glaze, served with wild rice and julienne vegetables. 16.95

Grilled Pit Beef- Grilled pit beef served over homemade filling and topped with gravy. 13.95

Grilled Chicken Breasts- Twin grilled chicken breasts served your way: Plain, Mild, Hot, BBQ, Hot Honey & Garlic, Chipotle BBQ, Lemon Pepper, Jamaican Jerk or Old Bay. 13.95

Black & Bleu Ribeye- 14 oz. Blackened ribeye steak topped with melted bleu cheese. 19.95

Chicken Chesapeake- Grilled chicken breast topped with a Jumbo Lump Crab Cake and served with chesapeake cream sauce. 19.95

NY Strip- 12 oz. Hand cut new york strip steak grilled over an open flame. 17.95

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Filet and Crab- Hereford beef filet mignon served with our jumbo lump crab cake. \$34.95

Sides

Tossed Salad, Caesar Salad, Homemade Chips, Hand Cut Fries, Sweet Potato Fries, Onion Rings, Cole Slaw, Marinated Grilled Vegetables, Apple Sauce, Mashed Red Skin Potatoes, Wild Rice, Baked Potato or Vegetable of the Day.

Kids Menu

(children 12 and under please)

Grilled Cheese- Grilled american cheese sandwich served with french fries and ketchup. 4.95

Hamburger- Hamburger served with french fries and ketchup. 4.75

Cheeseburger- American cheese burger served with french fries and ketchup. 4.95

Hot Dog- Grilled hot dog served with french fries, ketchup and mustard. 4.75

Chicken Fingers- Breaded & fried chicken tenders served with fries & honey mustard. 4.95

Kid's Pasta- Linguini pasta served with garlic bread: plain, butter or marinara sauce. 4.95

Fish Sandwich- Batter dipped fish fillet served with tartar sauce, french fries and ketchup. 4.95

Fried Shrimp- Deep fried breaded shrimp served with cocktail sauce & french fries. 5.95

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