



## Spring Dinner Menu 5pm

Bread service complimentary with purchase of entree

### STARTERS, PUB FARE & FOR THE TABLE

#### Warm Chips and . . . .

- Guac Made with fresh Haas avocados \$6.25
- Queso House recipe \$6.25
- Salsa Roja or Pico de Gallo \$4.75
- Kitchen Sink Guac, Queso, Salsa \$7.75

#### Cream of Crab Soup

Sweet cream reduction, jumbo lump crabmeat, a hint of sherry and Old Bay \$10.95

#### Jerk Chicken

Busha Brown's jerk seasoning from Jamaica, Island Juice \$7.95

#### Spinach & Artichoke Dip

Spinach, artichoke hearts, cream cheese, aged parmesan, warm chips \$11.95

#### Flat Bread

Duck confit, brie, caramelized onions, scallion \$13.95

#### Mexican Street Corn

Grilled, chipotle aioli, spices, cotija cheese, lime wedges \$3.50

#### Wings Order 7 \$9.75 / Order 13 \$17.95

- Bonzai Duffy's award-winning Asian style
- Addiction Sweet hot secret sauce
- Buffalo Mild hot sauce & butter - spice 'em up at hot sauce bar
- Rude Boy BBQ Housemade beer BBQ

#### Famous Wrinkled Green Beans

Flash fried, secret sweet sauce Small \$4.95 Large \$11.95

#### Papas Fritas

Beer battered fries queso blanco, pico de gallo \$7.95

#### Asparagus Addiction

Beer tempura, sweet hot dip sauce Small \$5.25 Large \$13.95

#### Hummus

Garlic, tahini, roasted red peppers, flatbread crisps, vegetable crudite \$7.95

#### Brie & Drunken Nuts

5 oz wheel of ripe melted brie smothered with chopped nuts in brandy sauce, served with sliced baguette \$12.95

### THE GREEN ROOM

Entree size salads with housemade dressings

Dressings: Honey-Lime Vinaigrette Chipotle Ranch  
Blue Cheese Blood Orange Vinaigrette,  
Tomato Vinaigrette Ranch

#### St. Croix Chopped

Chopped greens, grilled chicken, tomatoes, blue cheese, bacon  
Granny Smith apples, roasted corn, unsalted cashews  
Recommend : honey-lime vinaigrette \$14.50

#### Huntington Pier Cobb

Greens, grilled chicken, tomatoes, sliced avocado, bacon, hard boiled egg, blue cheese. Recommend : blood orange vinaigrette \$12.50

#### Baja Steak or Chicken Chopped

Chopped greens, cheddar jack, pico de gallo, roasted corn, black beans, grilled flank steak or chicken, crumbled tortilla chips  
Recommend : chipotle ranch Steak \$14.50 Chicken \$12.50

The "Green Room" is what surfers call the inside barrel of a wave

#### Grilled Caesar

Romaine heart lightly grilled, shaved parmesan, croutons, Caesar dressing. \$9.50  
Add: Chicken \$4.00 Jerk Chick \$4.50 Grilled Salmon \$12 Grilled U-10 Shrimp \$14

#### Tuna, Crab & Avocado Tower\* (when available)

Sushi grade tuna tartar, crab salad, sliced avocado, cucumber, grape tomatoes, field greens. Recommend : tomato vinaigrette \$19.50

### Side Salads

#### Side Garden

Romaine, bell peppers, onion, carrots, tomato, cucumbers \$4.50

#### Side Caesar

Romaine, shaved parmesan, homemade croutons \$4.50

## APPETIZERS

### Crab Quesadilla

Lump crab, jack cheese, poblano-tomato bruschetta, chipotle cream dip sauce \$14

### Ahi Nachos

Black & white sesame encrusted tuna on won tons, seaweed salad, wasabi cream, sriracha aoli \$13

### Fried Green Tomatoes

Lump crab, Creole mustard sauce \$13

### Gambas al Ajillos

Jumbo tail-on garlic shrimp, madiera lime broth, baguette \$15

### Scallops & Lobster

Sauteed dry scallops & lobster tail, lobster crema \$16

### Grilled Lamb Chop Lollypops

NZ premium chops, rosemary & garlic rub, sweet cilantro-pesto \$14

### Mussels

PEI Mussels, curry coconut broth, scallions, baguette \$10

## ENTREES

*VS = includes vegetable & starch of the day*

### Sirlion "Baseball" Filet

8 oz center cut, roasted garlic rub, red wine demi glace, roasted forest mushrooms - VS \$24

### Chicken Ricky

Airline chicken breast, swiss cheese, Virginia ham, spinach, panko crust, lemon-dijon bechamel - VS \$19

### Crab Cake Dinner

Jumbo lump crab cake or two, roasted red bell pepper cream sauce - VS \$19 / \$33

### Surf, Turf n Surf

8 oz Baseball filet over red wine demi glace, small crab cake, grilled U-10 shrimp, remoulade - VS \$37

### Veal Medallions

Pan seared loin, VA ham ribbons, forest mushrooms, pearl onions, peas, fetticcine, veal demi & red wine broth \$26

### Seafood Pasta

Fettuccine, pan seared shrimp & scallops, lump crab, hotel butter sauce \$29

### Chef's Risotto

Daily inspiration, ask your server

### Wild-Caught Salmon Filet

Teriyaki sriracha lacquer, field greens, avocado, roasted corn, grape tomato, basil chiffonade, balsamic drizzle \$19

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## Go Fish

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### Choose your fish, choose your preparation

Our fresh fish is sourced daily, typically from local catcheries. Your server will introduce tonight's selections  
Includes vegetable & starch of the day

#### Tropical

Saffron-orange aoli,  
mango salsa

\$23

#### Mediterranean

Tomatoes, artichoke hearts, capers,  
lemon, wine & garlic pan sauce

\$25

#### Stuffed

Shrimp, crab & scallop  
tequila "imperial"

\$28

#### Just Fish Please

Broiled or oven roasted,  
herb season, butter, fresh lemon

\$22

## BURGERS

Hand-pattied, custom grind, 1/2 lb Fresh daily buns from Touch of Italy  
Accompanied with a side of pasta salad or coleslaw. Add side of fries \$1.95

### Longboard \$1 each sale donated to Ocean City Surf Club charity

Spicy-sweet bacon, horseradish cheddar cheese,  
lettuce, red onion, medium fried egg \$11.95

### Hickory Bacon

Applewood bacon, hickory BBQ sauce, cheddar \$10.95

### Bacon Black & Blue

Blacken seasoning, applewood bacon, pickled red onions,  
melted gorgonzola \$11.50

### Ahi Burger\* (when available)

Seared sushi grade steak, Sriracha-hoisin aioli, wakame \$16.95

### Plain add cheese \$1 add guacamole \$1.95

Lettuce, tomato & sliced red onion \$8.95

### Waimea

Grilled pineapple, applewood bacon, swiss cheese,  
teriyaki sauce \$10.95

### Assateague

Lump crab, caramelized onions, avocado, lettuce &  
tomato, side remoulade \$16.95

### Duckburger

Topped with duck confit, caramelized onions, balsamic \$12.50

*\* Eating raw or undercooked foods may increase the risk of foodborne illness*

## TACOS

Soft corn or flour tortillas 2 per order  
Add side guacamole \$1.50

### Baja Fish

Beer-battered fresh cod, shredded cabbage, pico de gallo,  
mexican white sauce, salsa roja, lime wedges \$9.50

### Pollo

Achiote marinated chicken, grilled onions and peppers,  
sliced avocado, cheddar-jack cheese, cilantro, pico de gallo,  
sour cream \$9.95

### Steak Fajita

Grilled marinated flank steak, grilled onions & peppers,  
cilantro, pico de gallo, sour cream \$10.50

### Jerk Mahi

Grilled jerk-seasoned mahi-mahi, mango salsa,  
shaved cabbage, Island Juice \$9.95

### Crab BLT

Lump crab, applewood bacon, lettuce, tomato,  
saffron-orange aioli \$16.95

## LITTLE GROMMIES

### Chicken Tenders & Fries

All white tenders, seasoned & fried, w/ Island Juice \$6.50

### Kid's Burger / Cheeseburger & Fries

1/4 lb Angus burger with choice of fixings \$5.95 / \$6.75

### Grilled Cheese & Fries

add tomato or bacon \$1

Grilled brioche bread, choice of cheese \$5.50

### Pizza Boats

Milano bistro roll baked with marinara & cheese \$6.50

### "Kraft" Style Mac n Cheese

Bow-tie pasta with cheddar & jack cheese sauce \$4.95

## DESSERT

Fatal Brownie \$4.50

Goopy Bar of the week \$4.50

Cheesecake of the week Mkt

Bread Pudding of the week Mkt