

SHALLOW WATERS Restaurant

DRAUGHT BEER LIST

Guinness Southern Tier Crème Brulee Dogfish Head Namaste Harpoon UFO White Heavy Seas Loose Cannon Kona Brewing Big Wave Kona Brewing LongBoard Brooklyn Lager Duclaw Bare Ass Blonde Duclaw Neon Gypsy Maui Bikini Blonde New Belgium Fat Tire Angry Orchard Crisp Apple Stella Artois Cidre Crispin Pear Cider Southern Tier 2XIPA Leinenkugel Summer Shandy Yuengling Landshark Coors Light

Assawoman Bay Bayside Blonde Ale Evo Lot #3 Boulder Beer Sweaty Betty Union Craft Blackwing Lager Lagunitas IPA Firestone Union Jack Breckenridge Agave Wheat Breckenridge Nitro Vanilla Porter Flying Dog Old Bay Summer Ale Shock Top Belgian White Abita Purple Haze Abita Strawberry Harvest Devils Backbone Pear Lager Goose Island 312 Urban Wheat Victory Golden Monkey Burley Oak Robs Wife Burley Oak Wit it & Quit it Bud Light Miller Lite Natty Boh

SHALLOW WATER SPECIALS

Shallow Crush

Passionfruit Vodka, Triple Sec, Freshly Squeezed Orange Juice, Sprite, and Blue Curacao

Orange Crush Orange Vodka, Triple Sec, Freshly Squeezed Orange Juice, and Sprite

Grapefruit Crush Grapefruit Vodka, Triple Sec, Freshly Squeezed Grapefruit, Sprite, Splash of Cranberry

Creamsicle Crush Whipped Cream Vodka, Triple Sec, Freshly Squeezed Orange Juice, and Sprite

Shallow-tini Raspberry Vodka, Peach Schnapps, Sweet and Sour mix, Sprite, and Blue Curacao, Rimmed with Blue Pop Rocks

Pina-lada-Tini Malibu Rum, Vanilla Vodka, Blue Curacao, and Pineapple Juice

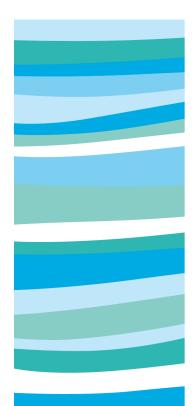
Blue Hawaiian Light Rum, Pineapple Juice, Blue Curacao, and Sweet and Sour Mix

Planters Punch Myers Rum, Pineapple Juice, Orange Juice, and Grenadine

Tequila Sunrise Tequila, Orange Juice, and Grenadine

Sex on the Bay Vodka, Peach Schnapps, Orange Juice, and Cranberry Juice

Consumer Advisory: Consumption of undercooked meat may increase the risk of foodborne illnesses • Alert your server if you have any Allergies • 18% Gratuity added to large parties.



SMALL PLATES

House Crab Dip 14 Fresh Lump Crab • Cream Cheese • Monteray Jack • Served with a French Baguette

Bayside Blonde Drunken Mussels 12 PEI Mussels • Parsley • Shallots • Steamed in Assawoman Blonde Ale • Served with a French Baguette

Fried Green Tomatoes w/ Thai Crab Salad 12 Local Green Tomatoes • Beer Battered & Chilled • Jumbo Lump Crab • Cucumbers • Mayo • Chili Sauce - Sriracha

Oyster Imperial 16 4 Chincoteague Salts • Jumbo Lump Crab Imperial

Oyster Rockefeller 12 4 Chincoteague Salts • Fresh Spinach • Bacon • Parmesan

Old Bay Shrimp 12 / 20 Extra Large Gulf Shrimp • Steamed in Natty Boh Beer • Old Bay • Sweet Onions • Cocktail Sauce

Wings 10 Choose From.... Old Bay • Asian Style • Hot

The Brewery Pretzels 8 2 Soft Pretzels • Coastal Edge Copper Ale Cheese Sauce • Pimentos • Jalapeno

SOUPS

Shallow Waters Seafood Chowder 8 Potatoes • Scallops • Shrimp • Crab • Cream Base

Soup of the Day 8 Chefs Daily Special

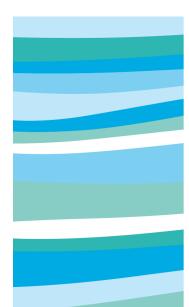
SALADS

Caesar 5 / 8 Romaine • Croutons • Parmesan Cheese • Caesar Dressing

Wedge Salad 8 Baby Iceburg • Bacon • Bleu Cheese • Tomato • Bleu Cheese Dressing

Heirloom Tomato Salad 10 Heirloom Tomatoes • Avocado • Jumbo Lump Crab • Roasted SilverQueen Corn • Lemon DijonVinaigrette

Salad Add-ons Grilled Chicken Breast 6 Crab Cake 14 Tuna 12



FLAT BREAD PIZZA

Cheese 8 Sweet and Smoky House Made Marinara • Mozzarella • Provolone • Basil

Veggie 10 Mushrooms • Onions • Peppers • Tomatoes • Basil Oil

Pepperoni 10 Sweet and Smoky House Made Marinara • Mozzarella • Provolone • Italian Pepperoni • Basil

Buffalo Chicken 12 Buffalo Chicken • Ranch • Bleu Cheese • Monterey Jack Cheese • Ranch

Seafood Pizza 17 Shrimp • Crab • Seafood Cream Sauce • Mozzarella • Provolone

SANDWICHES

Comes with choice of Regular or Sweet Potato fries

Ahi Tuna Sandwich 16 Pan Seared Fresh Ahi Tuna • Wasabi Sour Cream • Brioche Roll

Blackened Fish Tacos 15 Blackened Catch of the Day • Pico de Gallo • Shredded Cheddar Cheese • Chipotle Sour Cream

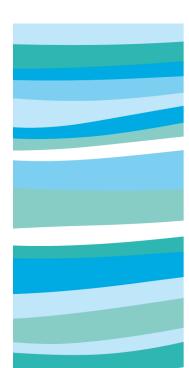
Shallow Burger 12 Simply Delicious! • 1/2 Pound Certified Angus Beef • Brioche Roll • Lettuce • Tomato Add Bacon for \$1

Chicken Bacon Avocado Club 12 Grilled Chicken • Lettuce • Tomato • Onion • Bacon • Avocado • Spicy Mayo • Brioche Roll

Chipotle Cheesesteak 16 Smoked Steak & Onions with a Chipotle Glaze and Cheese Sauce. Incredible!

Crab Cake Sandwich 17 Best Crab Cake in OC • Fresh Jumbo Lump MD Crabmeat • Broiled to Perfection Romaine Lettuce • Tomato • Old Bay Tartar • Brioche Roll

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ENTREES

Stuffed Chicken 21 Panko Encrusted Whole Chicken Breast Stuffed & Topped with Mushrooms, Spinach, and Boursin Cheese • Choice of 1 Side

Pan Seared RockFish 23 Local Rockfish Pan Seared and Topped with a Cajun Seafood Cream Sauce • Choice of 1 Side

Ahi Tuna 23 Pan Seared Fresh Catch Ahi Tuna Served with Wasabi and Ponzu Sauce • Choice of 1 side

Crab Cake Entree 28 Two Jumbo Lump Crab Cakes • Old Bay Tartar • Choice of 1 side

Soft Shell Crabs 24 Fresh Soft Shell Crabs Topped with Lump Crabmeat, Roasted Corn, and Tomatoes • Choice of 1 Side

Jumbo Lump Crab Imperial 24 Classic Jumbo Lump Crab Imperial Served Pipping Hot • Choice of 1 Side

Creamy Shrimp Scampi 23 Sauteed Local Shrimp • Garlic Cream Sauce • Over a bed of Fettuccine

Filet Mignon 28 8oz Certified Angus Filet Mignon • Grilled to Order • Choice of 1 side

NY Strip 25 12oz Certified Angus NY Strip • Grilled to Order • Choice of 1 side • Get it Blackened for \$2 More

ENTREE ADD ONS

Add Crab Imperial \$12 Add a Crab Cake \$14 Add Shrimp \$8

DESSERTS

Strawberry Cheesecake 8 Chocolate Brownie Sundae 8

SIDE DISHES

Maryland Grilled Corn with Cotija Cheese & Chopped Pepper Aioli 4

Coastal Edge Mac & Cheese 4

Coastal Edge Crab Mac & Cheese 7

Sauteed Spinach 4

Sweet Potato Fries - Served with Cinnamon Cream Sauce 4

French Fries 4

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WHAT IS A CRAFT BEER

American IPA

The American IPA is a different soul from the reincarnated IPA style. More flavorful than the withering English IPA, color can range from very pale golden to reddish amber. Hops are typically American with a big herbal and / or citric character, bitterness is high as well. Moderate to medium bodied with a balancing malt backbone. ABV range: 5.5-7.5%

Witbier

A Belgian Style ale that's very pale and cloudy in appearance due to it being unfiltered and the high level of wheat, and sometimes oats, that's used in the mash. Always spiced, generally with coriander, orange peel and other oddball spices or herbs in the back ground. The crispness and slight twang comes from the wheat and the lively level of carbonation. This is one style that many brewers in the US have taken a liking to and have done a very good job of staying to style. Sometimes served with a lemon, but if you truly want to enjoy the untainted subtleties of this style you'll ask for yours without one. Often referred to as "white beers" (witbieren) due to the cloudiness / yeast in suspension. Average alcohol by volume (abv) range: 4.0-7.0%

American Pale Ale (APA)

Of British origin, this style is now popular worldwide and the use of local ingredients, or imported, produces variances in character from region to region. Generally, expect a good balance of malt and hops. Fruity esters and diacetyl can vary from none to moderate, and bitterness can range from lightly floral to pungent. American versions tend to be cleaner and hoppier, while British tend to be more malty, buttery, aromatic and balanced. Average alcohol by volume (abv) range: 4.0-7.0%

Kölsch

First only brewed in Köln, Germany, now many American brewpubs and a hand full of breweries have created their own version of this obscure style. Light to medium in body with a very pale color, hop bitterness is medium to slightly assertive. A somewhat vinous (grape-y from malts) and dry flavor make up the rest. Average alcohol by volume (abv) range: 4.0-6.0%

American Double / Imperial IPA

Take an India Pale Ale and feed it steroids, ergo the term Double IPA. Although open to the same interpretation as its sister styles, you should expect something robust, malty, alcoholic and with a hop profile that might rip your tongue out. The Imperial usage comes from Russian Imperial stout, a style of strong stout originally brewed in England for the Russian Imperial Court of the late 1700s; though Double IPA is often the preferred name. You can thank west coast American brewers for this somewhat reactionary style. ABV range: 7.0-14.0%

American Porter

Inspired from the now wavering English Porter, the American Porter is the ingenuous creation from that. Thankfully with lots of innovation and originality American brewers have taken this style to a new level. Whether it is highly hopping the brew, using smoked malts, or adding coffee or chocolate to complement the burnt flavor associated with this style. Some are even barrel aged in Bourbon or whiskey barrels. The hop bitterness range is quite wide but most are balanced. Many are just easy drinking session porters as well. Average alcohol by volume (abv) range: 4.0-7.5%

American Amber / Red Ale

Primarily a catch all for any beer less than a Dark Ale in color, ranging from amber (duh) to deep red hues. This style of beer tends to focus on the malts, but hop character can range from low to high. Expect a balanced beer, with toasted malt characters and a light fruitiness in most examples. The range can run from a basic ale, to American brewers who brew faux-Oktoberfest style beers that are actually ales instead of lagers. Average alcohol by volume (abv) range: 4.0-7.0%

Hefeweizen

A south German style of wheat beer (weissbier) made with a typical ratio of 50:50, or even higher, wheat. A yeast that produces a unique phenolic flavors of banana and cloves with an often dry and tart edge, some spiciness, bubblegum or notes of apples. Little hop bitterness, and a moderate level of alcohol. The "Hefe" prefix means "with yeast", hence the beers unfiltered and cloudy appearance. Poured into a traditional Weizen glass, the Hefeweizen can be one sexy looking beer. Often served with a lemon wedge (popularized by Americans), to either cut the wheat or yeast edge, which many either find to be a flavorful snap ... or an insult and something that damages the beer's taste and head retention. Average alcohol by volume (abv) range: 4.0-7.0%