

Starters

Maryland Crab Dip Served hot with vegetables and French bread	\$12	Buffalo Wings Served with our special hot sauce, Cajun, BBQ or Old Bay	\$9
Crab Mac & Cheese	\$11	Lobster Deviled Eggs	\$7
Sea Scallops Seared jumbo sea scallops served with Napa slaw finished with a blueberry balsamic glaze	\$12	Crispy Calamari Lightly dusted calamari served with marinara	\$9
Sweet Vidalia Onion Straws A mound of crispy onions served with a zesty dipping sauce	\$7	Irish Smoked Salmon Served with crackers and accompanied by capers, cream cheese, diced onions, tomatoes, and hard-boiled eggs	\$12
Firecracker Shrimp Sautéed jumbo shrimp tossed in our buffalo sauce	\$12	Steamed Jumbo Gulf Shrimp with Old Bay and Onions 1/2 pound <i>M/P</i> 1 pound <i>M/P</i>	
Crab Toast Jumbo lump crab imperial baked on garlic crostini	\$12	Chesapeake Fried Oysters Old Bay remoulade, served with house slaw	\$10
Green Lipped Mussels Sautéed in a white wine and garlic sauce and served with garlic crostini	<i>M/P</i>	Artisan Cheese Plate Chef's selection of a trio of fine cheeses with gourmet crackers & seasonal fruit	\$14
Margherita Pizza Crisp flatbread topped with vine-ripened tomatoes, fresh mozzarella, provolone cheese & chiffonade basil Add Pepperoni \$2.25	\$9		

Soups and Salads

Cream of Crab cup: \$5 bowl: \$6

Soup du jour

Classic Caesar Salad

Crisp romaine lettuce tossed with our own Caesar dressing, croutons and grated cheese
- add tuna, chicken or shrimp \$5

\$9

Black and Bleu

Blackened chicken, bacon, red onion and tomato served over spinach tossed with bleu cheese

\$10

Greeley's Salad

Mesclun mix, feta cheese, pecans, tomatoes and red onions tossed in rosemary red wine vinaigrette topped with chilled poached shrimp

\$11

House Salad

Romaine lettuce tossed with our house dressing or dressing of choice, tomatoes, cucumbers, pepperocini and red onions

\$7

Sandwiches

*All sandwiches served with chips
- or substitute fries, potato salad, onion straws or cole slaw for \$2*

Prime Rib Sandwich

Served open face on fresh baked garlic bread with au jus

\$13

Jumbo Lump Crab Cake

Served on a fresh baked bun

M/P

Jumbo Lump Crab Melt

Jumbo lump crab cake served on an English muffin with tomato and melted cheddar

M/P

Seafood Club

A local favorite, crab cake, shrimp salad and bacon

\$15

**Consuming raw or under cooked meats and seafood can result in food bourne illness.*

Grilled Tuna Sandwich \$10
Fresh Yellowfin tuna grilled or blackened, served with tartar sauce on a fresh baked bun

Marinated Chicken Breast \$10
Grilled or blackened, served on a fresh baked bun

Classic Reuben \$10
Warm corned beef piled high with sauerkraut, melted swiss and thousand island dressing on rye toast

Baked Meatloaf Sandwich \$8
Our homemade meatloaf, served open faced and smothered in gravy

The Best Burger \$10
Half pound Angus burger, on bun with lettuce, pickle (choice of toppings) onions, mushrooms, cheddar, swiss, american, provolone, bacon or bleu cheese for \$1 each

Hot Corned Beef Sandwich \$9
Slow simmered tender brisket piled high on rye bread with a side of mustard

Fish Tacos \$11
Chef's choice, fresh fish folded inside flour tortillas. Served with marinated Napa cabbage & black bean salsa

Shrimp Salad \$10
Served on your choice of bread

Prime Rib Cheese Steak \$9
Fresh shaved prime rib topped with provolone. Served with lettuce, tomato and mayonnaise

Entrees

*All entrees served with fresh vegetables and potato of the day
excluding pasta dishes*

14 oz. Grilled New York Strip Steak \$27
Lean New York strip (no bells, no whistles) just plain great!
Au Poivre Style add \$1

8 oz. Grilled New York Strip Steak \$20
Lean New York strip (no bells, no whistles) just plain great!

Filet Mignon \$28
10 oz grilled filet, served on a toast round, topped with a grilled portabella mushroom

Maryland Style Sea Scallops \$24
Jumbo sea scallops and jumbo lump crab broiled in a cassoulet dish with lemon, butter and Old Bay

French Cut Rack of Lamb \$27
Tender New Zealand rack grilled and topped with an Irish whiskey, rosemary and garlic demi-glaze

Chicken Chesapeake \$20
Twin marinated boneless breasts, topped with jumbo lump crab and imperial sauce

Jumbo Lump Crab Cakes M/P
Choose one or two broiled 6 oz jumbo lump cakes

Homemade Meatloaf \$15
Generous cuts of meatloaf topped with gravy

Shrimp Fra Diavolo \$23
Our delicious jumbo shrimp sauteed in a spicy red sauce with freshly chopped tomatoes and garlic, served over a bed of pasta du jour with a side of garlic crostini

Shrimp Scampi \$23
Jumbo shrimp sauteed with fresh herbs and garlic in a creamy Italian wine sauce, tossed with pasta du jour and served with garlic crostini

Grilled Vegetable Napoleon \$17
Grilled seasoned vegetables layered with provolone and fresh basil, baked and served on a bed of marinara and parmesan orzo with garlic crostini

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Brunch Menu

Eggs

Eggs (any style) 10

Bacon or Ham

Crab Omelet 15

Crab, tomato, cheddar cheese

Greek Omelet 12

Feta cheese, spinach, tomato, olives

Denver Omelet 11

Ham, onion, peppers, American cheese

From The Griddle

French Toast 9

Pancakes 8

Blueberry and Granola Pancakes 10

Vermont Pancakes 10

*Granny Smith apple and pecan buttermilk pancakes
served with Vermont maple syrup and bacon*

Specialties

Steak and Eggs 14

8oz New York Strip served with 2 eggs, homefries, and toast

Ultimate Breakfast 12

2 eggs (any style), 2 pancakes, bacon or ham, homefries, and toast

Chipped Beef 10

Sides

Bacon 3

Ham 3

2 Eggs 2

Toast 1

Muffin 2

Scrapple 4