

SHARES & TASTERS ...SMALL PLATES

FIRE-LICKED CRAB DIP

Melted cheddar, Old Bay, cream, lemon-panko topping, baguette \$7.50

K.H. BEEF PLANK

Kev's favorite snack!
Paper-thin, super-rare Pit Beef, capers, pickled red onion, greens, shaved parmesan, chimichurri, crisp bread \$7.50

BEER BRINED WINGS

Brined, grilled and dunked in the fryer to finish. Choose from Korean Buffalo, Old Bay Rubbed, Mojito Glaze or Provençal Herb \$6

BLACK SKILLET CORN BREAD

Dense, rich and warmed on the Pit, served with three housemade spreads on the side: savory butter, sun-dried tomato pesto and cheddar cheese spread \$4.50

CRAB SALSA & CHIPS

Tomato, lime juice, jalapeño, cilantro, blue crab \$6

HUMMUS TRIO

Roasted red bell pepper & feta hummus, black bean hummus, classic hummus, pita bread \$7

CHILLED SHRIMP

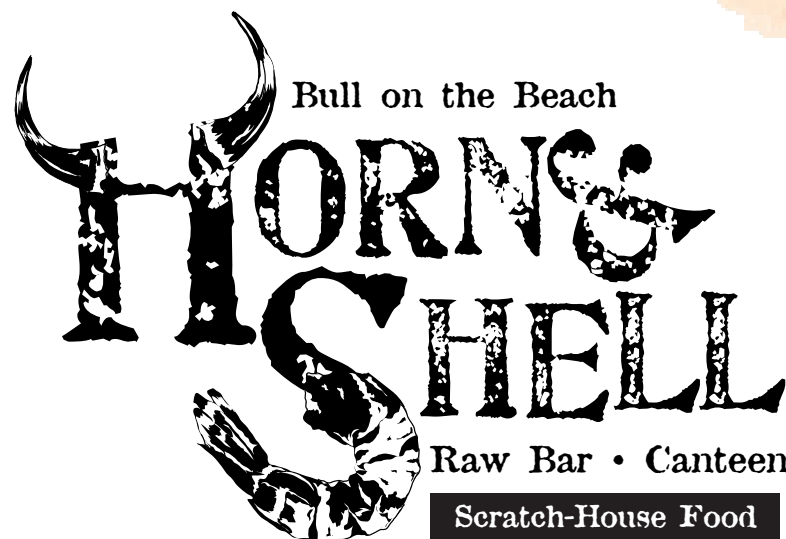
A Southern twist on marinated shrimp. We gently boil, peel, chill and rest large shrimp in a blend of spices, citrus and alliums. With dipping bread and greens \$8

LAMB KEFTA

Pit grilled Moroccan seasoned ground lamb, warm pita, tahini infused yogurt sauce \$7

SMASHED & FLASHED SPUDS

Twice cooked, creamy, crispy Yukon Gold fingerling potatoes with sea salt \$4
OR choose a topping: flame melted pimento cheese, house gravy, or pit-charred scallion infused brown butter (each \$4.50)



CRAFTED SIGNATURE SANDWICHES

Sandwiches served with housemade potato chips

HORN & SHELL

Hot Pit beef, creamy crab imperial, lettuce, tomato, ciabatta roll \$12.50 Substitute with a grilled chicken breast \$11

CRAB ALLEY CRAB CAKE SANDWICH

Lump Maryland crab meat, lettuce, tomato, kaiser roll (fried or broiled) \$13

BRUSCHETTA GRILLED CHEESE

Melted fresh mozzarella, sliced tomato, artichoke heart-basil pesto, served with a side of balsamic glaze \$8 Add: ham, Pit beef, chicken or turkey \$10

THE COBB*

Blue cheese, applewood smoked bacon, avocado, tomato, hard boiled egg, ranch dressing, flatbread wrap \$8 Add: ham, Pit beef, turkey, or chicken breast \$10

SEAFOOD SLIDER TRIO

Crab cake & lemon aioli, fried shrimp, spicy Gochujang mayo, lettuce & tomato, oyster Po'Boy & tartar \$14

DOUBLE DECKER HOUSE-CURED SALMON BLT

Sliced salmon, smoked bacon, lettuce, sun-dried tomato relish, citrus mayo \$10

THE GREEK*

Hummus, feta, tomato, pickled red onion, pit-charred sweet red bell pepper, tapenade mayo, pita \$8
With: ham, Pit beef, turkey, or chicken breast \$10

BANH MI INSPIRED*

Crisp golden baguette, house-pickled carrots & daikon radish, cucumber, cilantro, shaved jalapeño, spicy red mayo, and served with a side of Nuoc Cham. Choose from: Pit beef, turkey, ham, or chicken breast \$12

LORD BALTIMORE

Grilled Pit beef, onions & mushrooms, melted provolone, roasted garlic-horseradish mayo, toasted Kaiser roll \$12 Not in the mood for beef? Get it with turkey, ham, or chicken breast \$11

We will happily make any of our *COLD* sandwiches into a lettuce wrap by omitting the bread. Just ask us! All our signature sandwiches prepared with Pit beef are cooked to medium, no exceptions please.

BULL CLASSICS

PIT BEEF, HAM OR TURKEY
on a kaiser \$10

PIT BEEF, white bread, gravy,
spuds \$12

GREENS

Dressings

Ranch · Orange Vinaigrette · Caesar ·
Blue Cheese · White Balsamic ·

BIBB WEDGE

blue cheese, applewood smoked
bacon, tomato \$8

CAESAR

romaine, croutons, shaved
parmesan \$7.50

PLAIN JANE

greens and vegetables \$7

SALAD TOPPERS

Crab Cake \$7

Grilled Shrimp \$7

Grilled Chicken Breast \$5

SOUP!

We offer two soups daily,
made from scratch, in
small batches. Check with
your server for what is
available today.



SHELL BAR

WET STEAMED

IN BROTH
BREAD FOR DIPPING

	OYSTER (6)	CLAM (6)	PEI MUSSELS 1/2 LB.
DRUNKEN SAILOR Old Bay, beer, lemon	\$10.75	\$8.00	\$7.00
FRENCH TWIST butter, wine, herbs	\$11.00	\$8.00	\$7.00
FAR EAST red curry, ginger, sake	\$11.75	\$8.00	\$7.00

STEAMED...

lemon, cocktail, drawn butter
(served in the shell)

OYSTERS 6/\$10.00

CLAMS 6/\$6.00

SHRIMP

Old Bay, lemon, cocktail
16/20- 1 lb. \$21 (1/2 lb. \$11)

FLASHED UNDER FIRE

SMALL PLATE
(3 PIECES PER ORDER)

	SHRIMP	OYSTER	CLAM
TEXAN blue cheese, hot sauce, corn bread crumbles	\$5.00	\$5.25	\$4.25
GAMBLER bacon, parmesan, panko, garlic, red bell pepper	\$5.00	\$5.25	\$4.25
SAMURAI ginger, ponzu, miso, coconut milk	\$5.00	\$5.00	\$4.00
RICHIE RICH pancetta, spinach, Pernod cream	\$5.25	\$5.50	\$4.50

CRISPED IN THE FRYER

SMALL PLATE
(3 PIECES OR 3 OZ. PER ORDER)

	SHRIMP	OYSTER	CLAM	CALAMARI
MOJITO mint, rum, lime, brown sugar	\$5.00	\$5.50	\$5.75	\$4.50
TWISTED TARTAR sweet pickles, tarragon, smoked oysters, capers	\$5.25	\$5.75	\$6.00	\$4.75
NUOC CHAM palm sugar, citrus, scallion, rice vinegar	\$4.50	\$5.00	\$5.25	\$4.00
PINEAPPLE GO-GO Korean Gochujang, lemon, chilis, ginger	\$4.75	\$5.50	\$5.75	\$4.25

OYSTER SHOOTERS® \$3

IPA... oyster, cocktail sauce &
horseradish

STOUT... oyster, lemon zest,
parsley, black pepper

CHAMPAGNE... oyster, dried
cherry mignonette

RIESLING... oyster, sun-dried
tomato relish, cured salmon

GRILLED CHEESE

(cheddar or provolone cheese)

PEANUT BUTTER & JELLY

organic peanut butter & organic
grape jelly

SMALL HAM, TURKEY OR

PIT BEEF SANDWICH

(choice of white or wheat bread)

CHICKEN TENDERS

KIDS MEALS \$6

FOR KIDS 11 & UNDER

All come with soda and chips

DESSERTS

BACON BOURBON BAKLAVA

walnuts, honey, bacon & drippings-
baked in phyllo dough and doused with
bourbon-cinnamon syrup, orange yogurt
whipped cream on the side \$6.75

BLACK SKILLET PIT SPLIT

caramelized banana, grilled pineapple,
rum-soaked dried cherries, brown sugar
chocolate sauce, fried vanilla ice-cream,
marshmallow whipped cream \$6.75

NATURAL

HALF SHELL - ICE COLD

(3 PIECES PER ORDER)

	OYSTER	CLAM
MARIE ROSE horseradish, citrus, hot sauce, tomato	\$4.75	\$4.00
ZEN WATERS juiced essence of ginger, cucumber, cilantro, rice vinegar	\$5.00	\$4.00
MIGNONETTE red wine vinegar, shallots, peppercorns	\$4.75	\$4.00
PIRATE & MERMAID paper-thin Pit beef, chimichurri	\$5.25	\$4.25
NAKED side of cocktail sauce and lemon	\$4.75	\$4.00

BEVERAGES

1 Free Refill

Fountain Sodas

pint glass \$2.50

Pepsi, Diet Pepsi, Mountain Dew,
Birch Beer, Sierra Mist, Ginger Ale,
Lemonade, Orange

Homemade Iced Tea \$2.25

Made Daily, Check for Flavors

Hot Drinks

Tea herbal, black or green \$2

Coffee decaf, regular \$2

Handcrafted Sodas

\$4.00

Sarah's Sipper berry puree,
simple syrup, soda

Cooper's Revenge peach
puree, simple syrup, soda

Mia's Mixer lemon and lime
muddled, simple syrup, soda

Craft Root Beer \$3

*Consuming raw or undercooked meats, fish,
shellfish or fresh eggs may increase your risk of
foodborne illness, especially if you have certain
medical conditions.

NO SPLIT CHECKS PLEASE