



» SMALL PLATES «

- 1936 Crab Dip** *our original recipe & garlic toast* \$19
- Fried Green Tomatoes** *lightly breaded, feta cheese, baby arugula, citrus aioli (vegetarian)* \$13
- Peel ‘N’ Eat Shrimp** *full pound, special seafood boil, tossed with old bay, cocktail sauce (gluten free)* \$28
- Pound of Crispy Jumbo Wings** *tossed with your choice of old bay, buffalo or bbq, served with celery & ranch (gluten free)* \$18
- Blackened Steak Bites** *7oz of our mix of tenderloin, NY strip & ribeye, smoke chipotle aioli (gluten free)* \$23
- Sweet Onion Cream Soup** *jumbo lump crab (vegetarian)* \$11
- Local Oysters on the Half Shell** *traditional mignonette, lemon, horseradish, cocktail sauce (gluten free)*
Half Dozen \$19 / Dozen \$38
- PEI Mussels** *garlic white wine sauce & grilled sour dough* \$19
- Ultimate Jumbo Meatballs** *a blend of ground pork, beef & veal, chunky pomodoro, whipped ricotta, grilled sour dough* \$16

» GREENS «

- Kale ‘N’ Romaine Caesar Salad** *baby kale, crisp romaine, herbed croutons, shaved reggiano (vegetarian)* \$12
- Classic Wedge** *crisp iceberg, thick cut bacon, blue cheese, creamy blue cheese dressing (gluten free)* \$14
- Burrata** *heirloom tomatoes, baby arugula, pesto, balsamic drizzle, extra virgin olive oil (vegetarian)* \$16

» HANDHELDS «

SERVED WITH HOMEMADE KETTLE CHIPS

- Maryland Crab Cake Sandwich** *broiled, house tartar, lettuce, tomato, toasted potato bun* \$32
- Grilled Chicken BLT** *black pepper shallot mayo, crisp leaf lettuce, vine ripe tomato, toasted sour dough* \$17
- Create a 1936 Smash Burger** *two 4oz CAB patties, lettuce, tomato, choice of cheese, toasted potato bun* \$15
Add Toppings for \$1 bacon, mushrooms, fried onions, avocado

» LARGE PLATES «

- Duo Jumbo Lump Crab Cakes** *simply grilled vegetables, tartar sauce* \$56
- Seasonal Local Fish & Chips** *ask your server what the fish of the day is, beer battered, fries, tartar sauce* \$22
- Faroe Island Salmon** *zesty orzo, lemon caper cream, charred broccolini* \$31
- Double Battered Southern Fried Chicken** *breast, wing, leg & thigh, house made slaw, choice of side* \$23
- Portobello Bucatini** *roasted portobello mushrooms tossed with basil pesto & fresh peas (vegetarian)* \$18

» STEAKS & CHOPS «

ALL OUR STEAKS ARE CERTIFIED ANGUS BEEF, WITH ROASTED GARLIC & HERB COMPOUND BUTTER
PREPARED GRILLED TO TEMPERATURE OF YOUR LIKING, WITH YOUR CHOICE OF TWO SIDES & CHOICE OF STEAK SAUCE

- 8oz Filet Mignon** *(gluten free)* \$46
- 12oz NY Strip** *(gluten free)* \$59
- 14oz Ribeye** *(gluten free)* \$59
- 12oz Center Cut Pork Chop** *(gluten free)* \$34
- Ask about our Butcher Block Special of the Week** MP

» SIDES «

- Creamy Mashed Potato** ~ Roasted Baby Carrots ~
Twice Baked Potato ~ Fries ~ Charred Broccolini ~
Sautéed Wild Mushrooms ~ Grilled Asparagus

» STEAK SAUCES «

- Red Wine Reduction** ~ Chimichurri ~
Green Peppercorn Reduction ~ Roasted Onion Cream

*Like it rare? No judgment here. Just a friendly reminder:
The consuming of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness, especially if the consumer has certain medical conditions.*