



Starters

AHI TUNA 15 SESAME CRUSTED & SEARED TUNA LOIN, NAPA-VEGETABLE SLAW TERIYAKI GLAZE & WASABI CREAM	CHARCUTERIE BOARD GF* 20 PROSCIUTTO, SOPPRESSATA, SALAMI & CAPICOLA, PAIRED W/ ASSORTED ARTISAN CHEESES, ACCOMPANIED BY FRESH BERRIES, NUTS, OLIVES, PICKLES, PEPPERS, WHOLE GRAIN MUSTARD, COMPOTE & FLAT BREAD CRACKERS
CRABBY FRIES 16 CRISPY FRENCH FRIES TOPPED W/ CREAM OF CRAB FINISHED W/ BACON & GREEN ONIONS	CRAB DIP 17 MADE IN HOUSE, SERVED W/ CHEDDAR-GARLIC TOAST
ROCKFISH BITES MP BEER BATTERED, SERVED W/ TARTAR SAUCE & BUFFALO SAUCE	WINGS (6) 10 (12) 17 JUMBO WINGS TOSSED IN YOUR FAVORITE CHOICE OF SAUCE: BUFFALO, HOT BAY, SWEET CHILI, BBQ SAUCE, OR HONEY SRIRACHA
BUFFALO CAULIFLOWER V, GF 12 STARCH BREADED CAULIFLOWER FLORETS, BUFFALO SAUCE & BLEU CHEESE CRUMBLES	
CRAB BALLS MP SERVED W/ TARTAR SAUCE	

Entrées

SERVED WITH CHOICE OF 2 SIDES

MARYLAND STYLE CRAB CAKE MP ONE OR TWO A HOUSE SPECIALTY SERVED W/ TARTAR SAUCE & LEMON	SOUTHERN FRIED CHICKEN DINNER 20 MARINATED IN OUR SECRET BRINE RECIPE. A 1936 FAVORITE
FRIED SHRIMP 20 CRISPY BREADED SHRIMP W/ COCKTAIL SAUCE & LEMON	NEW YORK STRIP GF 24 3/4 POUND CERTIFIED ANGUS BEEF, GRILLED TO PERFECTION
SOUTHERN MARYLAND COMBO MP 1/2 FRIED CHICKEN & 1 CRAB CAKE. CHESAPEAKE BEACH FAVORITE	CHESAPEAKE MAC & CHEESE MP SHRIMP & JUMBO LUMB CRAB TOSSED IN A RICH CHEESE SAUCE OVER CAVATAPPI PASTA
BLACKENED SALMON 23 BLACKENED SALMON W/ BUTTERNUT SQUASH PUREE, SERVED W/ GREEN OF THE DAY & SWEET ONION SAUCE	

Sandwiches

SERVED WITH CHOICE OF CHIPS, SEASONED FRIES, OR COLE SLAW

MARYLAND STYLE CRAB CAKE SANDWICH MP 1 JUMBO LUMB CRAB CAKE, LETTUCE, TOMATO, TARTAR SAUCE & LEMON ON A BRIOCHE BUN	CHEESEBURGER GF* 17 BRISKET & SHORT RIB BLEND PATTY ADD (\$1 EACH) CARAMELIZED ONIONS, SAUTÉED MUSHROOMS, BACON, FRIED EGG
AHI TUNA WRAP 16 SEARED AHI TUNA, NAPA-VEGETABLE SLAW, TERIYAKI GLAZE & WASABI CREAM WRAPPED IN A SOFT TORTILLA	BLACKENED MAHI-MAHI TACOS GF* MP BLACKENED MAHI-MAHI SERVED W/ NAPA SLAW, PICO DE GALLO, QUESO FRESCO & CILANTRO CREMA ON FLOUR TORTILLAS
1936 CHEESESTEAK 16 CHEESESTEAK, FRIED ONIONS & PROVOLONE CHEESE	SOUTHERN FRIED CHICKEN SANDWICH 15 FRIED CHICKEN BREAST W/ LETTUCE, PICKLED GREEN TOMATO & WHITE BBQ SAUCE ON A BRIOCHE BUN
ROAST BEEF MELT 16 ROAST BEEF, PEPPER JACK CHEESE, TOMATO, RED ONION & TIGER SAUCE ON CIABATTA BREAD	GREEK FLATBREAD V 15 HUMMUS, OLIVES, PICKLED RED ONION, TOMATO, GOAT CHEESE, LETTUCE, GARLIC FLATBREAD. ADD CHICKEN \$5

SERVED WITH MELTED BUTTER, LEMON & COCKTAIL SAUCE

CHESAPEAKE OYSTERS GF 1/2 DOZ. 12 1 DOZ. 20 THE FRESHEST LOCAL OYSTERS, SHUCKED & SERVED ON THE HALF SHELL	SMOKED TOMATO MUSSELS GF* 14 FULL POUND OF FRESH PEI MUSSELS, FRESH GARLIC, CHOPPED HERBS, SMOKED TOMATO SAUCE W/ GARLIC TOAST
PEEL & EAT SHRIMP GF 1/2 LB. 16 1 LB. 28 SEASONED GULF SHRIMP STEAMED IN LAGER BEER W/ ONION WEDGE & OLD BAY	

Salads

HOUSE GREEN GF, V 11 ICEBERG & ROMAINE W/ CUCUMBERS, ROASTED CHERRY TOMATOES, RADISHES, PICKLED CARROTS & RED PEPPERS W/ CHOICE OF DRESSING	CLASSIC CAESAR GF*, V 11 ROMAINE LETTUCE, CAESAR DRESSING, CROUTONS & PARMESAN CHEESE
CHICKEN COBB SALAD GF 16 ICEBERG LETTUCE, TOMATOES, APPLEWOOD BACON, CHICKEN, EGGS & BLEU CHEESE W/ CHOICE OF DRESSING	APPLE CRANBERRY SALAD GF, V 16 FRESH APPLE & CRANBERRIES SERVED OVER MIXED GREENS, CANDIED PECANS & CRUMBLED GOAT CHEESE W/ RASPBERRY VINAIGRETTE

Soups

CORN & CRAB CHOWDER 9	SOUP OF YESTERDAY 6
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LOCAL FARM TO TABLE ★
PLEASE ASK YOUR SERVER ABOUT THE LOCAL SPECIAL OF THE DAY.

1936 Classics

UNCLE GORDON'S CHOPPED STEAK GF* 18 FRESH GROUND BEEF STEAK SIMMERED IN A SAVORY SWEET ONION GRAVY OVER MASHED POTATOES & GREEN OF THE DAY	FOOTLONG HOTDOG GF* 14 FOOTLONG HOT DOG W/ CHOICE OF SAUERKRAUT, RAW ONIONS, CHILI & CHEDDAR CHEESE
FRIED GREEN TOMATOES 14 HERB BREADED, ROASTED GARLIC-LEMON AIOLI W/ CRUMBLED BACON & GOAT CHEESE	

Sides

FRENCH FRIES 5	COLE SLAW 4
MASHED POTATOES 5	GREEN OF THE DAY 5
CHIPS 4	HUSH PUPPIES 5

Key

- GF - GLUTEN FREE
- GF* - CAN BE PREPARED GLUTEN FREE
- V - VEGETARIAN
- ★ - NEW ITEM

THE CONSUMING OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF THE CONSUMER HAS CERTAIN MEDICAL CONDITIONS.

Desserts

- BANANA CREAM PUDDING** 9
W/ VANILLA WAFERS & CARAMEL SAUCE
- SEASONAL FRUIT COBBLER** 10
SEASONAL FRUIT, PIE CRUST CRUMBLE & VANILLA ICE CREAM
- HOT FUDGE ICE CREAM SUNDAE** 10
VANILLA ICE CREAM TOPPED W/ RICH CHOCOLATE SAUCE & WHIPPED CREAM
- SEASONAL BREAD PUDDING** 10
ASK YOUR SERVER FOR OUR CURRENT SELECTION. SERVED WARM W/ VANILLA ICE CREAM & CARAMEL SAUCE
- PEANUT BUTTER PIE** 9
CHOCOLATE CRUST, RICH PEANUT BUTTER FILLING, PEANUT BUTTER CUP CRUMBLES & CARAMEL SAUCE
- SMITH ISLAND CAKE** 9
A MARYLAND CLASSIC. SERVED W/ WHIPPED CREAM. ASK YOUR SERVER FOR OUR CURRENT SELECTION

1936 Signature Cocktails

- DEADRISE BLOODY MARY** 10
1936 HOUSE RECIPE
- DOVETAIL** 9
RUM HAVEN COCONUT RUM, CLUB SODA, FRESH SQUEEZED LIME
- MS. MARY'S LEMON DROP MARTINI** 12
DEEP EDDY LEMON VODKA W/ A SUGAR RIM
- THE HEAD BOAT** 12
"CLASSIC CROWN ROYAL MANHATTAN", CROWN ROYAL, SWEET VERMOUTH, BITTERS
- CLASSIC COSMOPOLITAN** 12
COINTREAU, CITRUS VODKA, LIME JUICE, CRANBERRY JUICE
- AMALFI COAST LIMONCELLO** 13
BEFORE OR AFTER A MEAL, IT'S DELICIOUS
- THE "BOSS" W.S.** 10
A GENEROUS POUR OF CUTTY SARK SCOTCH & SODA

- 1936 SKIPJACK** 12
"OUR SIGNATURE SECRET". RUMS W/ A FRUITY FINISH
- BAY BUILT CRUSHES** 10
ORANGE - GRAPEFRUIT - LEMON - LIME - WATERMELON - HYBRID

Sangria

- GLASS - 11 CARAFE - 38
- WHITE SANGRIA**
HOUSE WHITE WINE, PEACH VODKA, APRICOT BRANDY
- RED SANGRIA**
HOUSE RED WINE, STRAWBERRY VODKA, BLACKBERRY BRANDY, ORANGE JUICE
- ROSE SANGRIA**
HOUSE ROSÉ WINE, STRAWBERRY VODKA, BLACK RASPBERRY BRANDY, LIME JUICE



What's in the name?

In 1936, our country was still in the midst of The Great Depression. The last train had pulled out of town the year before. It was time for Chesapeake Beach to begin anew. In 1936, less than a mile from the train depot, Wesley Stinnett's Tavern was built by my grandparents, Wesley and Elizabeth Stinnett. Their determination, enthusiasm and courage resulted in a family restaurant that became a popular community gathering place for several generations. They knew how to take care of their customers and employees! The 1936 Bar and Grill honors their spirit, hard work, commitment and their place in history. Thank you for visiting us today. It is my family's intention to continue what Wesley and Elizabeth Stinnett began so long ago, with a place to enjoy good food, good company, and great customer service. Enjoy!

- Gerald W. Donovan, Founder (October 1948 - July 2021)



PHOTOS TAKEN AT STINNETT'S