



## -SMALL PLATES-

### 1936 CRAB DIP \$20

OUR ORIGINAL RECIPE & GARLIC TOAST

### FRIED GREEN TOMATOES \$13 VG

BREADED, COTIJA CHEESE, BABY ARUGULA, REMOULADE

### PEEL & EAT SHRIMP \$28

FULL POUND, SPECIAL SEAFOOD BOIL, TOSSED W/ OLD BAY, COCKTAIL SAUCE

### SOFT SHELL CRAB \$22

WATERCRESS, AVOCADO & CUCUMBER SAUCE

### POUND OF CRISPY JUMBO WINGS \$18

TOSSED W/ YOUR CHOICE OF BBQ, BUFFALO, OLD BAY, HONEY OLD BAY, LEMON PEPPER, SWEET CHILI SERVED W/ CELERY & RANCH

### CHEESE & CHARCUTERIE \$23

CHEF'S SELECTION OF CURED MEATS & CHEESE, PICKLED VEGETABLES, CROSTINI, SEASONAL JAM

### OYSTER ON THE HALF \$19/\$38

½ DOZEN OR DOZEN, SEASONAL MIGNONETTE, LEMON, HORSERADISH, COCKTAIL SAUCE

### PEI MUSSELS \$19

GARLIC WHITE WINE SAUCE & GRILLED SOURDOUGH

### BLACKENED STEAK BITES \$23

7OZ. TENDERLOIN BITES SMOKED CHIPOTLE AIOLI

### ULTIMATE JUMBO MEATBALLS \$17

A BLEND OF PORK, BEEF & VEAL, CHUNKY POMODORO, WHIPPED RICOTTA, GRILLED SOURDOUGH

### BUFFALO CAULIFLOWER BITES \$12 VG

STARCH BREADED CAULIFLOWER BITES TOSSED IN BUFFALO SAUCE W/ BLUE CHEESE CRUMBLES

### CRABBY FRIES \$17

HOUSE CUT FRIES TOPPED W/ 1936 CRAB DIP, BACON BITS, OLD BAY RANCH & CHIVES

### CALAMARI \$16

CHERRY PEPPERS & CHESAPEAKE AIOLI

### SEASONAL SOUP \$11

ASK YOUR SERVER

## GREENS

### KALE & ROMAINE CAESAR SALAD \$12

BABY KALE, ROMAINE, CROUTONS, SHAVED PARMESAN

### LOADED COBB SALAD \$13

CHOPPED ICEBERG, HARDBOILED EGG, CHOPPED BACON, ROASTED TOMATOES, OLIVES, SHAVED RED ONIONS, AVOCADO, BLUE CHEESE, CHOICE OF DRESSING

### STRAWBERRY & ARUGULA SALAD \$13

CANDIED PECANS, SHAVED PARMESAN, LIGHT CITRUS VINAIGRETTE

**ADD** GRILLED CHICKEN \$6, GULF SHRIMP \$10, GRILLED SALMON \$11, CRAB CAKE \$28

CHEF DE CUISINE: SAUL CANESA

## SANDWICHES

SERVED W/ HOMEMADE KETTLE CHIPS

### CREATE A 1936 SMASH BURGER \$15

TWO 4OZ CAB PATTIES, RED ONIONS, LETTUCE, TOMATO, CHOICE OF CHEESE, TOASTED POTATO BUN  
*ADD TOPPINGS FOR \$1 EACH: BACON, MUSHROOMS, FRIED ONIONS, AVOCADO*

### GRILLED CHICKEN BLT \$17

BLACK PEPPER SHALLOT MAYO, BACON, LETTUCE, TOMATO, TOASTED SOURDOUGH

### SOUTHERN FRIED CHICKEN \$18

PICKLES, SLAW, LEMON AIOLI, TOASTED POTATO BUN

### CLASSIC REUBEN \$16

SHAVED CORN BEEF, SAUERKRAUT, SWISS, THOUSAND ISLAND, MARBLE RYE

### MARYLAND CRAB CAKE \$32

BROILED, HOUSE TARTAR, LETTUCE, TOMATO, TOASTED POTATO BUN

## -LARGE PLATES-

### SEAFOOD PASTA \$32

LINGUINI, WHITE WINE, CHERRY TOMATOES, SHRIMP, CALAMARI, MUSSELS, JUMBO LUMP CRAB

### SEASONAL FISH & CHIPS \$22

ASK YOUR SERVER FOR OUR FISH OF THE DAY, BEER BATTERED, FRIES, TARTAR SAUCE

### STEAK FRITES \$33

8OZ. GRILLED SKIRT STEAK, FRIES, CHIMICHURRI

### 12OZ GRILLED RIBEYE \$49

CREAMY MASHED POTATOES, RAPINI, RED WINE REDUCTION

### GRILLED FAROE ISLAND SALMON \$32

POTATO GRATIN, GRILLED ASPARAGUS, HORSERADISH CREAM, PICKLED MUSTARD SEEDS, BEETS

### EGGPLANT PARMESAN \$23 VG

BREADED EGGPLANT, BUCATINI, MARINARA, MOZZARELLA, PARMESAN

### DUO JUMBO LUMP CRAB CAKES \$56

FRIES, COLESLAW, TARTAR SAUCE

### CHICKEN MILANESE \$24

CRISPY CHICKEN CUTLET W/ SEASONED POTATOES, GARLIC AIOLI, KALE SALAD, PROSCIUTTO & TOMATO CAPER VINAIGRETTE

WILLING TO WAIT?

### DOUBLE BATTERED SOUTHERN FRIED CHICKEN \$23

BREAST, WING, LEG & THIGH, COLESLAW, CHOICE OF SIDE  
*\*ALLOW EXTRA TIME FOR PREPARATION! ORDER WITH YOUR APPS FOR THE BEST EXPERIENCE.*

## SIDES

HOMEMADE KETTLE CHIPS \$4

HAND-CUT FRIES \$5

CREAMY MASHED POTATO \$7

SAUTÉED WILD MUSHROOMS \$7

GRILLED ASPARAGUS \$7

COLESLAW \$4

ONION RINGS \$5

CAESAR SALAD \$7

RAPINI \$6



# SPECIALS

## MONDAYS

### FAMILY NIGHT

FOR EVERY ADULT WHO ORDERS AN ENTRÉE, ONE CHILD 10 & UNDER EATS FREE & GETS ICE CREAM

## TUESDAYS

### SMASH BURGER

SMASH BURGERS FOR JUST \$10, ALL DAY LONG

## WEDNESDAYS

### FAJITA NIGHT

CHICKEN \$22 - STEAK \$24 - SHRIMP \$24

SERVED W/ SAUTÉED PEPPERS, ONIONS, TOMATOES, CHEF'S SPECIAL SAUCE & ALL FIXINGS INCLUDING LETTUCE, PICO DE GALLO, SOUR CREAM, GUACAMOLE & FLOUR TORTILLAS.

## THURSDAYS

### TACOS & TEQUILA

\$3 STREET TACOS - CHICKEN, BEEF, OR CHORIZO

ONIONS, CILANTRO, PICO DE GALLO & CHARRED JALAPEÑO ON THE SIDE

\$10 WELL MARGARITA - ON THE ROCKS W/ SALT OR SUGAR RIM

## FRIDAYS

### SHUCK & SHORE

\$1.50 OYSTERS (1/2 DOZEN MINIMUM)

HAPPY HOUR PRICING ALL DAY ON DOMESTIC DRAFTS & CRUSHES

\*ALL SPECIALS ARE DINE-IN ONLY.



## 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)