



## Starters

<b>AHI TUNA</b>	<b>15</b>	<b>CHARCUTERIE BOARD GF*</b>	<b>18</b>
SESAME CRUSTED & SEARED TUNA LOIN. NAPA-VEGETABLE SLAW EREIYAKI GLAZE & WASABI CREAM		PROSCIUTTO, SOPPRESATA, SALAMI & CAPICOLA. PAIRED W/ ASSORTED ARTISAN CHEESES. ACCOMPANIED BY FRESH BERRIES, NUTS, OLIVES, PICKLES, PEPPERS, WHOLE GRAIN MUSTARD, COMPOTE & FLAT BREAD CRACKERS	
<b>CRABBY FRIES</b>	<b>15</b>	<b>CRAB DIP</b>	<b>17</b>
CRISPY FRENCH FRIES TOPPED W/ CREAM OF CRAB FINISHED W/ BACON & GREEN ONIONS		MADE IN HOUSE. SERVED W/ CHEDDAR-GARLIC TOAST	
<b>ROCKFISH BITES</b>	<b>14</b>	<b>WINGS</b>	<b>(6) 10   (12) 17</b>
BEER BATTERED. SERVED W/ TARTAR SAUCE & BUFFALO SAUCE		JUMBO WINGS TOSSED IN YOUR FAVORITE CHOICE OF SAUCE: BUFFALO, HOT BAY, SWEET CHILI BBQ SAUCE, OR HONEY SRIRACHA	
<b>BUFFALO CAULIFLOWER V, GF</b>	<b>11</b>		
STARCH BREADED CAULIFLOWER FLORETS, BUFFALO SAUCE & BLUE CHEESE CRUMBLES			
<b>CRAB BALLS</b>	<b>MP</b>		
SERVED W/ TARTAR SAUCE			

SERVED WITH MELTED BUTTER, LEMON & COCKTAIL SAUCE
<b>CHESAPEAKE OYSTERS GF</b>
1/2 DOZ. 12   1 DOZ. 20 THE FRESHEST LOCAL OYSTERS SHUCKED & SERVED ON THE HALF SHELL
<b>CITRUS HERB MUSSELS GF* 14</b>
FULL POUND OF FRESH PEI MUSSELS, FRESH GARLIC, CHOPPED HERBS, LEMON & BLACK PEPPER W/ GARLIC TOAST
<b>PEEL &amp; EAT SHRIMP GF</b>
1/2 LB. 13   1 LB. 24 SEASONED GULF SHRIMP STEAMED IN LAGER BEER W/ ONION WEDGE & OLD BAY

## Salads

<b>HOUSE GREEN GF, V</b>	<b>9</b>
ICEBERG & ROMAINE W/ CUCUMBERS, ROASTED CHERRY TOMATOES, RADISHES, PICKLED CARROTS & RED PEPPERS W/ CHOICE OF DRESSING	
<b>CLASSIC CAESAR GF*, V</b>	<b>9</b>
ROMAINE LETTUCE, CAESAR DRESING, CROUTONS & PARMESAN CHEESE	
<b>CHICKEN COBB SALAD GF</b>	<b>15</b>
ICEBERG LETTUCE, TOMATOES, APPLEWOOD BACON, CHICKEN, EGGS & BLEU CHEESE W/ CHOICE OF DRESSING	
<b>MIXED BERRY SALAD GF, V</b>	<b>15</b>
FRESH STRAWBERRIES & BLUEBERRIES SERVED OVER MIXED GREENS, CANDIED PECANS & CRUMBLLED GOAT CHEESE W/ RASPBERRY VINAIGRETTE	

## Soups

<b>CORN &amp; CRAB CHOWDER</b>	<b>9</b>
<b>SOUP OF YESTERDAY</b>	<b>6</b>

## Sandwiches

SERVED WITH CHOICE OF CHIPS, SEASONED FRIES, OR COLE SLAW	
<b>MARYLAND STYLE CRAB CAKE SANDWICH</b>	<b>MP</b>
1 JUMBO LUMB CRAB CAKE, LETTUCE, TOMATO, TARTAR SAUCE & LEMON ON A BRIOCHE BUN	
<b>CHEESEBURGER GF*</b>	<b>15</b>
BRISKET & SHORT RIB BLEND PATTY ADD (1 EACH) CARAMELIZED ONIONS, SAUTÉED MUSHROOMS, BACON, FRIED EGG	
<b>CHESAPEAKE CUBAN</b>	<b>16</b>
SLOW COOKED PORK, THIN SLICED HAM, SWISS CHEESE & OLD BAY MUSTARD	
<b>BLACKENED MAHI-MAHI TACOS GF*</b>	<b>17</b>
BLACKENED MAHI SERVED W/ NAPA SLAW, PICO DE GALLO, QUESO FRESCO & CILANTRO CREMA ON FLOUR TORTILLAS	
<b>1936 CHEESESTEAK</b>	<b>16</b>
CHEESESTEAK, FRIED ONIONS & PROVOLONE CHEESE	
<b>SOUTHERN FRIED CHICKEN SANDWICH</b>	<b>15</b>
FRIED CHICKEN BREAST W/ LETTUCE, PICKLED GREEN TOMATO & WHITE BBQ SAUCE ON A BRIOCHE BUN	
<b>BACON MELT</b>	<b>16</b>
SMOKED BACON, FRIED ONIONS, MELTED CHEDDAR & PROVOLONE CHEESE ON TOASTED WHITE BREAD	
<b>GREEK FLATBREAD V</b>	<b>15</b>
HUMMUS, OLIVES, PICKLED RED ONION, TOMATO, GOAT CHEESE, LETTUCE, GARLIC FLATBREAD. ADD CHICKEN \$5	

## Steamed Crabs

(IN SEASON)	
<b>1/2 DOZEN - MP</b>	<b>FULL DOZEN - MP</b>

## Entrées

SERVED WITH CHOICE OF 2 SIDES	
<b>MARYLAND STYLE CRAB CAKE</b>	<b>MP</b>
ONE OR TWO A HOUSE SPECIALTY SERVED W/ TARTAR SAUCE & LEMON	
<b>SOUTHERN FRIED CHICKEN DINNER</b>	<b>18</b>
MARINATED IN OUR SECRET BRINE RECIPE. A 1936 FAVORITE	
<b>CRISPY FRIED SHRIMP</b>	<b>18</b>
CRISPY BREADED SHRIMP W/ COCKTAIL SAUCE & LEMON	
<b>NEW YORK STRIP GF</b>	<b>24</b>
3/4 POUND CERTIFIED ANGUS BEEF, GRILLED TO PERFECTION	
<b>SOUTHERN MARYLAND COMBO</b>	<b>MP</b>
1/2 FRIED CHICKEN & 1 CRAB CAKE. CHESAPEAKE BEACH FAVORITE	

<b>CHESAPEAKE MAC &amp; CHEESE MP</b>	
SHRIMP & JUMBO LUMB CRAB TOSSED IN A RICH CHEESE SAUCE OVER CAVATAPPI PASTA	
<b>CHILEAN SALMON</b>	<b>23</b>
CITRUS HERB BREADING. SERVED W/ GREEN OF THE DAY & PARMESAN RISOTTO	

## 1936 Classics

<b>UNCLE GORDON'S CHOPPED STEAK GF*</b>	<b>18</b>
FRESH GROUND BEEF STEAK SIMMERED IN A SAVORY SWEET ONION GRAVY OVER MASHED POTATOES & GREEN OF THE DAY	
<b>FOOTLONG HOTDOG GF*</b>	<b>14</b>
FOOTLONG HOT DOG W/ CHOICE OF SAUERKRAUT, RAW ONIONS, CHILI & CHEDDAR CHEESE	
<b>FRIED GREEN TOMATOES</b>	<b>15</b>
HERB BREADED, ROASTED GARLIC-LEMON AIOLI W/ CRUMBLLED BACON & GOAT CHEESE	

## Sides

<b>FRENCH FRIES</b>	<b>5</b>
<b>COLE SLAW</b>	<b>4</b>
<b>MASHED POTATOES</b>	<b>5</b>
<b>GREEN OF THE DAY</b>	<b>5</b>
<b>CHIPS</b>	<b>4</b>
<b>HUSH PUPPIES</b>	<b>5</b>

## Key

- GF - GLUTEN FREE
- GF\* - CAN BE PREPARED GLUTEN FREE
- V - VEGETARIAN

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** 8  
W/ VANILLA WAFERS & CARAMEL SAUCE
- FRUIT COBBLER** 8  
W/ VANILLA ICE CREAM
- HOT FUDGE ICE CREAM SUNDAE** 8
- SEASONAL BREAD PUDDING** 8
- CHOCOLATE COVERED CREAM FILLED PASTRY** 8  
W/ VANILLA ICE CREAM & CHOCOLATE SAUCE

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  
WITH 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 SKIPJACK12

“OUR SIGNATURE SECRET”. RUMS W/ A FRUITY FINISH

BAY BUILT CRUSHES10

ORANGE - GRAPEFRUIT - LEMON - LIME - WATERMELON - HYBRID

Sangria

- GLASS - 10 CARAFE - 34
- WHITE SANGRIA**  
HOUSE WHITE WINE ON TAP, PEACH VODKA, APRICOT BRANDY
- RED SANGRIA**  
HOUSE RED WINE ON TAP, STRAWBERRY VODKA, BLACKBERRY BRANDY, ORANGE JUICE
- ROSE SANGRIA**  
HOUSE ROSE WINE ON TAP, 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