



## Starters

★ <b>AHI TUNA</b>	20	★ <b>CHARCUTERIE BOARD GF*</b>	24
SESAME CRUSTED & SEARED TUNA LOIN, WONTON CHIPS, SEAWEED SALAD, TERIYAKI GLAZE & WASABI CREAM		SPECIALTY MEATS & CHEESES W/ ASSORTED FRUITS, NUTS & VEGETABLES	
<b>CRABBY FRIES</b>	16	<b>CRAB DIP</b>	20
CRISPY FRENCH FRIES TOPPED W/ CREAM OF CRAB FINISHED W/ BACON & GREEN ONIONS		A 1936 SIGNATURE RECIPE, SERVED W/ CHEDDAR-GARLIC TOAST	
<b>ROCKFISH BITES</b>	MP	<b>WINGS</b>	(6) 10   (12) 17
BEER BATTERED, SERVED W/ TARTAR SAUCE & BUFFALO SAUCE		JUMBO WINGS TOSSED IN YOUR CHOICE OF SAUCE: BUFFALO, HOT BAY, SWEET CHILI, BBQ SAUCE, OR HONEY SRIRACHA	
<b>BUFFALO CAULIFLOWER V, GF</b>	14	★ <b>CALAMARI</b>	14
STARCH BREADED CAULIFLOWER FLORETS, BUFFALO SAUCE & BLEU CHEESE CRUMBLES		FRIED CALAMARI W/ CHERRY TOMATOES, PEPPER RINGS & SMOKED TOMATO SAUCE	
<b>CRAB BALLS</b>	MP		
SERVED W/ TARTAR SAUCE			

## Seafood

SERVED WITH MELTED BUTTER, LEMON & COCKTAIL SAUCE

**CHESAPEAKE OYSTERS GF**  
1/2 DOZ. 16 | 1 DOZ. 28  
THE FRESHEST LOCAL OYSTERS, SHUCKED & SERVED ON THE HALF SHELL

★ **LEMON CHIPOTLE MUSSELS GF\*14**  
FULL POUND OF FRESH PEI MUSSELS, LEMON CHIPOTLE ROASTED CORN & 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** 12  
ICEBERG & ROMAINE W/ CUCUMBERS, ROASTED CHERRY TOMATOES, RADISHES, PICKLED CARROTS & RED PEPPERS W/ CHOICE OF DRESSING

**CLASSIC CAESAR GF\*, V** 14  
ROMAINE LETTUCE, CAESAR DRESSING, CROUTONS & PARMESAN CHEESE

**CHICKEN COBB SALAD GF** 16  
ICEBERG LETTUCE, TOMATOES, APPLEWOOD BACON, CHICKEN, EGGS & BLEU CHEESE CRUMBLES W/ CHOICE OF DRESSING

★ **MIXED BERRY SALAD GF, V** 18  
MIXED GREENS, CRAISINS, BLUEBERRIES, STRAWBERRIES, FETA & PECANS W/ RASPBERRY VINAIGRETTE

## Soups

**CREAM OF CRAB** 12  
**MARYLAND CRAB** 10

## Sandwiches

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

**MARYLAND STYLE CRAB CAKE MP SANDWICH**  
JUMBO LUMP CRAB CAKE, LETTUCE, TOMATO, TARTAR SAUCE & LEMON ON A BRIOCHE BUN

**'36 BURGER GF\*** 18  
BRISKET & SHORT RIB BLEND PATTY ADD (\$1 EACH) CARAMELIZED ONIONS, SAUTÉED MUSHROOMS, BACON, FRIED EGG

**AHI TUNA WRAP** 24  
SEARED AHI TUNA, NAPA-VEGETABLE SLAW, TERIYAKI GLAZE & WASABI CREAM WRAPPED IN A SOFT TORTILLA

★ **BLACKENED MAHI-MAHI MP TACOS GF\***  
BLACKENED MAHI-MAHI SERVED W/ PINEAPPLE-MANGO SALSA, CILANTRO SLAW, LIME CREMA & QUESO FRESCO ON FLOUR TORTILLAS

★ **SOUTH STREET STEAK** 17  
SLICED RIBEYE, FRIED ONIONS, GREEN PEPPER RELISH & PROVOLONE SAUCE ON A CRISPY BAGUETTE

**SOUTHERN FRIED CHICKEN SANDWICH** 15  
FRIED CHICKEN BREAST W/ LETTUCE, PICKLED GREEN TOMATO & WHITE BBQ SAUCE ON A BRIOCHE BUN

★ **GRILLED CHICKEN BLT** 18  
CHICKEN BREAST W/ BACON, LETTUCE, TOMATO & BLACK PEPPER SHALLOT MAYO ON CIABATTA BREAD

**GREEK FLATBREAD V** 15  
HUMMUS, OLIVES, PICKLED RED ONION, TOMATO, FETA CHEESE, MIXED GREENS, GARLIC FLATBREAD, ADD CHICKEN \$5

**LOCAL FARM TO TABLE**  
PLEASE ASK YOUR SERVER ABOUT THE LOCAL SPECIAL OF THE DAY.

## 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** 22  
MARINATED IN OUR SECRET BRINE RECIPE. A 1936 FAVORITE

**FRIED SHRIMP** 24  
CRISPY BREADED SHRIMP W/ COCKTAIL SAUCE & LEMON

★ **DELMONICO** 35  
12 OZ THICK CUT BONELESS RIBEYE, GRILLED TO YOUR LIKING

**SOUTHERN MARYLAND COMBO MP**  
1/2 FRIED CHICKEN & 1 CRAB CAKE. CHESAPEAKE BEACH FAVORITE

**CHESAPEAKE MAC & CHEESE MP**  
SHRIMP & JUMBO LUMP CRAB TOSSED IN A RICH CHEESE SAUCE OVER CAVATAPPI PASTA

★ **SEAFOOD PASTA MP**  
MUSSELS, CLAMS, CRAB & SHRIMP W/ VEGETABLE CREAM SAUCE OVER ANGEL HAIR PASTA, TOPPED W/ RED CHILES, TOMATOES, HERBS, SPINACH, & PEPPERS W/ GARLIC TOAST

★ **CHIMICHURRI SALMON** 27  
SALMON W/ SWEET CORN RISOTTO, SERVED W/ GREEN OF THE DAY & HERB RELISH

## 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\*** 16  
FOOTLONG HOT DOG W/ CHOICE OF SAUERKRAUT, RAW ONIONS, CHILI & CHEDDAR CHEESE

**FRIED GREEN TOMATOES** 16  
HERB BREADED, ROASTED GARLIC-LEMON AIOLI W/ CRUMBLED BACON & FETA 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/UPDATED ITEM



Desserts

- BANANA CREAM PUDDING

W/ VANILLA WAFERS & CARAMEL SAUCE

9
- SEASONAL FRUIT COBBLER

SEASONAL FRUIT, PIE CRUST CRUMBLE & VANILLA ICE CREAM

10
- HOT FUDGE ICE CREAM SUNDAE

VANILLA ICE CREAM TOPPED W/ RICH CHOCOLATE SAUCE & WHIPPED CREAM

10
- SEASONAL BREAD PUDDING

ASK YOUR SERVER FOR OUR CURRENT SELECTION. SERVED WARM W/ VANILLA ICE CREAM & CARAMEL SAUCE

10
- PEANUT BUTTER PIE

CHOCOLATE CRUST, RICH PEANUT BUTTER FILLING, PEANUT BUTTER CUP CRUMBLES & CARAMEL SAUCE

9
- SMITH ISLAND CAKE

A MARYLAND CLASSIC. SERVED W/ WHIPPED CREAM. ASK YOUR SERVER FOR OUR CURRENT SELECTION

9

1936 Signature Cocktails

- DEADRISE BLOODY MARY

1936 HOUSE RECIPE

10
- DOVETAIL

RUMHAVEN COCONUT RUM, CLUB SODA, FRESH SQUEEZED LIME

9
- MS. MARY’S LEMON DROP MARTINI

DEEP EDDY LEMON VODKA W/ A SUGAR RIM

12
- THE HEAD BOAT

“CLASSIC CROWN ROYAL MANHATTAN”, CROWN ROYAL, SWEET VERMOUTH, BITTERS

12
- CLASSIC COSMOPOLITAN

COINTREAU, CITRUS VODKA, LIME JUICE, CRANBERRY JUICE

12
- AMALFI COAST LIMONCELLO

BEFORE OR AFTER A MEAL, IT’S DELICIOUS

13
- THE “BOSS” W.S.

A GENEROUS POUR OF CUTTY SARK SCOTCH & SODA

10

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