



Starters

| | |
|---|---|
| ★ AHI TUNA 20 | ★ CHARCUTERIE BOARD GF* 24 |
| SESAME CRUSTED & SEARED TUNA LOIN, WONTON CHIPS, SEAWEED SALAD, TERIYAKI GLAZE & WASABI CREAM | SPECIALTY MEATS & CHEESES W/ ASSORTED FRUITS, NUTS & VEGETABLES |
| CRABBY FRIES 16 | CRAB DIP 20 |
| CRISPY FRENCH FRIES TOPPED W/ CREAM OF CRAB FINISHED W/ BACON & GREEN ONIONS | A 1936 SIGNATURE RECIPE, SERVED W/ CHEDDAR-GARLIC TOAST |
| ROCKFISH BITES MP | WINGS (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 |
| BUFFALO CAULIFLOWER V, GF 14 | ★ CALAMARI 14 |
| STARCH BREADED CAULIFLOWER FLORETS, BUFFALO SAUCE & BLEU CHEESE CRUMBLES | FRIED CALAMARI W/ CHERRY TOMATOES, PEPPER RINGS & SMOKED TOMATO SAUCE |
| 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 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 |

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 |

Sandwiches

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

| |
|--|
| MARYLAND STYLE CRAB CAKE SANDWICH MP |
| 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 TACOS GF* MP |
| 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 |

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 |

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* 16 |
| FOOTLONG HOT DOG W/ CHOICE OF SAUERKRAUT, RAW ONIONS, CHILI & CHEDDAR CHEESE |
| FRIED GREEN TOMATOES 16 |
| HERB BREADED, ROASTED GARLIC-LEMON AIOLI W/ CRUMBLER 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** 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
RUMHAVEN 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

FAVORITES • FAVORITES • FAVORITES

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