

**BITES**

<b>SESAME SEARED TUNA</b>	<b>16</b>
Napa Cabbage   Miso & Tomato Dressing   Wonton Chips Fresh Mango Salsa   Wasabi Aioli   Pickled Ginger	
<b>CANTER CHICKEN WINGS</b>	<b>16</b>
Buffalo Sauce   Thai Sweet Chili   Garlic Parmesan   BBQ Old Bay   Naked	
<b>FLATBREAD</b>	<b>18</b>
Tomato Basil Marinara   Sea Scallops   Cheese Blend	
<b>CITRUS SHRIMP</b>	<b>17</b>
Lemon Fried Shrimp   Tossed in Blood Orange Sauce	
<b>HOT CRAB DIP</b>	<b>17</b>
Toasted Pita   Celery   Carrots	
<b>CRISPY BRUSSELS SPROUTS</b>	<b>10</b>
Served with Side of White BBQ Sauce	
<b>CREAM OF CRAB SOUP</b>	
Cup   7   Bowl   11	
<b>MARYLAND CRAB SOUP</b>	
Cup   7   Bowl   11	
<b>SOUP OF THE DAY</b>	
Cup   Bowl	

**GREENS**

<b>ADD TO THE SALADS BELOW</b>	
Chicken   5   Salmon 9   Steak   15   Shrimp   7	
<b>HUNT VALLEY SALAD</b>	<b>14</b>
Mixed Greens   Granny Smith Apples   Candied Walnuts Bleu Cheese Crumbles   Tomato   Bacon Balsamic Vinaigrette	
<b>BEET SALAD</b>	<b>14</b>
Red Beets   Fresh Gala Apples   Buratta Cheese Candied Walnuts   Garlic Parmesan Croutons Balsamic Glaze   Honey Vinaigrette	
<b>ISLAND CRAB SALAD</b>	<b>28</b>
Artisan Greens   Jumbo Lump Crab Meat   Avocado   Onion Tomato   Basil Dressing	
<b>BUFFALO CHOPPED SALAD</b>	<b>18</b>
Buffalo Chicken Bites   Artisan Greens   Boiled Eggs Red Onions   Olives   Bleu Cheese Crumbles Bleu Cheese Dressing	

**IN-BETWEEN**

<b>CHICKEN AVOCADO MELT</b>	<b>14</b>
Grilled Chicken   Swiss Cheese   Mashed Avocado Tomato   Bacon	
<b>CANTER TACOS</b>	<b>16</b>
Bang-Bang Shrimp   Pico De Gallo   Lettuce	
<b>THE HEART ATTACK BURGER</b>	<b>15</b>
Short Rib Brisket Blend Patty   Fried Egg   American Cheese Bacon   Sautéed Mushrooms   Chipotle Mayo	
<b>ABLT</b>	<b>14</b>
Challah Bread   Sliced Turkey   Fried Green Tomatoes Applewood Smoked Bacon   Avocado   Chipotle Aioli	

**WHAT'S NEW**

<b>CHEF SALAD</b>	<b>14</b>
Artisan Greens   Diced Ham   Boiled Eggs   Cheddar Cheese Grape Tomatoes   Chopped Bacon Bites   Diced Red Onion Creamy Ranch	
<b>MUSSELS</b>	<b>18</b>
Steamed PEI Mussels   Garlic White Wine Sauce Toast Points	
<b>FRESH CATCH</b>	<b>34</b>
Baked Seabass   Olive Tapenade Crust   Sun Dried Tomato Basmati Rice   Grilled Zucchini	
<b>BONE IN RIBEYE</b>	<b>36</b>
16 Oz Grilled Bone In Ribeye   Mushroom Wild Rice Vegetable of the Day	
<b>PORK CHOP</b>	<b>28</b>
Grilled Pork Chop   Apple Bourbon Au Jus Roasted Sweet Potatoes   Crispy Brussel Sprouts	
<b>SEAFOOD DELIGHTS</b>	<b>30</b>
Grouper   Clams   Mussels   Shrimp Lemon Thyme Butter Scampi   Toasted Banquette	

**DELI**

All items served with chips.	
<b>BALTIMORE CLUB</b>	<b>26</b>
Jumbo Lump Crab Cake   Shrimp Salad   White Toast Bacon   Lettuce   Tomato	
<b>TRIPLE CROWN</b>	<b>19</b>
Chicken Salad   Shrimp Salad   Tuna Salad   Tomatoes Artisan Greens	
<b>SALMON BLT</b>	<b>18</b>
Focaccia Bread   Grilled Salmon   Bacon   Lettuce   Tomato Roasted Cipollini	
<b>FRENCH DIP SANDWICH</b>	<b>16</b>
Thinly Sliced Roasted Herb Prime Rib   Hoagie Roll Boursin & Provolone Cheese   Au Jus   Onion Rings	

**PLATES**

<b>ANGUS FILET</b>	<b>39</b>
Sea Salt & Cracked Pepper   Steak Butter Crispy Brussel Sprouts   Baked Idaho Potato	
<b>ATLANTIC SALMON</b>	<b>31</b>
Grilled Salmon   Sautéed Broccoli   Roasted Capers Pomegranate Bure Blanc   Roasted Potatoes Vegetable of the Day	
<b>DAY BOAT SCALLOPS</b>	<b>32</b>
Pan Seared Scallops   Honey Sracha Crème Sweet Potato Risotto   Glazed Baby Carrots	
<b>JUMBO LUMP CRAB CAKES</b>	
Roasted Red Potatoes   Charred Lemon Vegetable of The Day	
<b>BRAISED SHORT RIBS</b>	<b>33</b>
Slow Braised Short Ribs   Onion Straws Creamy Garlic Mashed Potatoes   Sautéed Mushrooms	

**SIDES**

FRENCH FRIES 6	HOUSE SALAD 6
BAKED POTATO 7	CAESAR 6
MASHED POTATOES 6	VEGETABLE OF THE DAY 6
TATER TOTS 6	SWEET FRIES 6

\*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies. 01/13/2022

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## BEER

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### BY THE BOTTLE

Amstel Light  
Budweiser/Budlight  
Miller Lite  
Michelob Lager/ Michelob Ultra  
Corona Light  
Brewers Art Resurrection  
Modelo Especial  
Voodoo Ranger Imperial IPA  
High Noon

Heavy Seas Loose Cannon  
Blue Moon Belgian White  
New Belgium Fat Tire Amber Ale  
Heineken/ Heineken Light  
Samuel Adams Boston Lager  
Yuengling  
Voodoo Ranger IPA  
White Claw Hard Seltzer

### DRAFT BEERS

Coors Light  
Stella Artois  
Corona Premier  
Union Anthem Golden Ale  
Nanticoke Nectar RAR IPA  
BMORE Hazy Double IPA

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## COCKTAILS

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#### CLASSIC TANQUERAY MARTINI 12

Tanqueray Gin, Dry Vermouth,  
Bleu Cheese Stuffed Olives

#### EXOTICO PALOMA 9

Exotico Tequila, Grapefruit Juice Splash of  
Soda, Tajin Rim

#### PERFECT MOJITO 10

Bacardi Limon, Simple Syrup, Lime, Mint,  
Club Soda

#### SOUTHERN PEACH TEA 10

Jim Beam Bourbon, Peach Liqueur, Sweet  
Tea, Lemon

#### TITO'S AMERICAN MULE 10

Tito's Hand Made Vodka  
Fresh Lime, Gosling Ginger Beer

#### BASIL MARTINI 11

New Amsterdam Gin, Basil Syrup Lime

#### COLD BREWTINI 11

Jameson Cold Brew Whiskey, Kahlua , Baileys  
Irish Cream

#### VODKA FIZZ 10

Svedka Vodka, Lemon Juice,  
Simple Syrup, Club Soda

#### WOODFORD MANHATTAN 12

Woodford Reserve Bourbon, Sweet  
Vermouth, Luxardo Cherry

#### BUFFALO TRACE OLD FASHIONED 12

Simple Syrup, Orange Bitters,  
Luxardo Cherry

#### GOLDEN MARGARITA 12

Herradura Reposado Tequila Grand Mariner,  
Fresh Lime Juice

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## WINE

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#### CANYON ROAD 8 60

Cabernet Sauvignon

#### MACMURRAY RANCH 13 48

Pinot Noir

#### RAVAGE 10 36

Red Blend

#### CHARLES SMITH

The Velvet Devil Merlot

#### SIMI 60

Cabernet Sauvignon

#### FREI BROTHERS

#### ALEXANDER VALLEY 13 48

Cabernet Sauvignon

#### CANYON ROAD 8 60

Chardonnay

#### CANYON ROAD 8 60

Pinot Grigio

#### KIM CRAWFORD MARLBOROUGH 12 48

Sauvignon Blanc

#### KIM CRAWFORD NEW ZEALAND 13 48

Chardonnay

#### CHATEAU STE MICHEL COLUMBIA

#### VALLEY 10 36

Riesling

#### LA MARCA 10

Prosecco

#### WYCLIFF

Brut Champagne

#### NAPPA MUM 13

Split

#### MEIOMI 10

Rosé

#### CAMBRIA JULIA'S VINEYARD SANTA MARIA VALLEY 55

Pinot Noir