

SOUP AND STARTERS

DAILY SOUP OFFERING MKT

SHERRY CREAM MUSSELS 16

Sauteed Shallots, Garlic, Sherry Cream Sauce,
Grilled Crostini

HALF RACK OF GRILLMARX RIBS 15

Half Rack of Ribs, Smoky Chipotle BBQ,
House Cut Fries

SPINACH DIP 15

Tortilla Chips, Fresco Salsa

CRAB DIP 17

Served Warm with Baguette

GRILLED CAULIFLOWER 13

Hickory Grilled Blackened Cauliflower, drizzled with
Roasted Garlic Remoulade

SPICY BEEF ROLLS 16

Egg roll stuffed with shredded Braised Beef sauteed
with Onions, Mushrooms and Sambal Chili Sauce, sliced
and drizzled with Chipotle Garlic Sauce

CHICKEN TENDERS 14.5

Three Lightly Battered Tenders, House Cut Fries

GRILLED ARTICHOKE 14

Hickory Grilled, Grilled Jalapeno Aioli

BBQ BACON WRAPPED SHRIMP 20

On a bed of Hickory Grilled Corn and Bacon
Succotash

RAW BAR

CHEF'S CHOICE OF OYSTER MKT

**Ask your server about our today's Raw Bar offerings

SHRIMP COCKTAIL 13 SPICED SHRIMP 13

BURGERS & SANDWICHES

CHEESEBURGER** 18

Cheddar, Lettuce, Tomato, Onion, Mayo
House Cut French Fries

SMOKEHOUSE BURGER** 19

Smoky Chipotle BBQ Sauce, Smoked Bacon, Lettuce,
Tomato, Onion, House Cut Fries

HOUSE MADE VEGGIE BURGER 17

Molasses Glaze, Cheddar Cheese,
Chipotle Mayonnaise, Lettuce, Tomato, Onion,
Side Mixed Green Salad

AVOCADO, CHICKEN AND BACON 16.5

Chicken Breast, Cheddar Cheese, Bacon, Avocado
Chipotle Mayonnaise, Lettuce, Tomato, Onion,
House Cut French Fries

FRENCH DIP** 20

Shaved Prime Rib, Mayonnaise,
House Cut French Fries, Au Jus

FRESH FISH SANDWICH MKT

Today's Fresh Fish of the Day, Lettuce, Tomato,
Onion, Cole Slaw, Grilled Jalapeno Aioli, House Cut
Fries

HOUSE MADE DRESSINGS

Honey Lime Vinaigrette Bleu Cheese Honey Dijon
Balsamic Vinaigrette Spicy Peanut
Balsamic Reduction Creamy Roasted Garlic Caesar
Champagne Vinaigrette

SALADS

Add proteins to entrée size salads only

Chicken 7 Steak 13

Salmon 14 Shrimp 14

MIXED GREEN SALAD 11.5

Mixed Field Greens, Tomato, Cucumber,
Red Onion and Croutons

CAESAR SALAD* 12

Romaine Lettuce, Parmesan Cheese, Croutons,
House Caesar Dressing

SPICED PECAN AND CHICKEN SALAD 16.5

Mixed Field Greens, Shaved Chicken, Cinnamon
Pecans, Tomato, Tortilla Strips,
Honey Lime Vinaigrette & Peanut Dressing

GRILLMARX WEDGE 12.5

Iceberg Lettuce, Brown Sugar Candied Bacon,
Crumbled Bleu Cheese, Tomato, Scallions,
House Made Bleu Cheese Dressing

JAMIE'S COBB SALAD 18

Mixed Field Greens, Avocado, Egg, Bacon, Tomato
and Crispy Chicken Tenders

BLEU CHEESE STEAK SALAD** 27

Mixed Field Greens, Grilled Steak, Tomato,
Crispy Onions, Crumbled Bleu Cheese,
Balsamic Reduction

WARM BACON AND TOMATO SALAD 12.5

Bacon, Cherry Tomatoes and Onions sauteed and
served over a bed of Baby Spinach, topped with
Parmesan Cheese, served with a side of Champagne
Vinaigrette

WARMED GOAT CHEESE SALAD 15.5

Mixed Field Greens, Walnuts,
Dried Cranberries, Brûléed Goat Cheese,
Balsamic Reduction

FRESH CUT STEAKS**

CENTER CUT FILET MIGNON 8 oz. 42
 KONA RIBEYE 14 oz. 38
 BONELESS RIBEYE 14 oz. 36
 NEW YORK STRIP 14 oz. 35
 SLOW ROASTED PRIME RIB
 16 oz. Cut 38 10 oz. Cut 32
Steaks Served with Choice of One Side

*** Add any of the following to the steaks above ***

SAUTEED MUSHROOMS 1.5 SAUTEED ONIONS 1.5
 ROSEMARY CABERNET REDUCTION 1.5 WARM BLEU CHEESE 2
 GRILLED SHRIMP 14 CRAB CAKE 4 oz. MKT PAN SEARED SCALLOPS MKT

PEPPERCORN ENCRUSTED FILET MIGNON 46**

8 oz. Center Cut Filet Encrusted with Cracked Black Peppercorns
 Rosemary-Cabernet Reduction, Loaded Baked Potato, Grilled Asparagus

ENTREES

HERB ROASTED CHICKEN 21

Slow roasted Chicken rubbed with fresh Herbs,
 served with Red Bliss Mashed Potatoes
 and Stout Gravy

CHICKEN TENDER PLATTER 22

Lightly Battered Crispy Tenders, House Cut French
 Fries, Coleslaw

HICKORY GRILLED SALMON 29**

Topped with Chardonnay Lemon Butter and served
 on a bed of Fingerling Potato Bacon & Onion Hash

MARYLAND STYLE CRAB CAKE MKT

Pan Seared Crab Cake served on a bed of Hickory
 Grilled Corn and drizzled with
 Roasted Garlic Remoulade
 Add a la carte Crab Cake MKT

GRILLMARX BBQ RIBS 29

Full Rack of Ribs, Smoky Chipotle BBQ Sauce,
 House Cut French Fries and Coleslaw

PORK TENDERLOIN 26

Hickory Grilled, Cheddar Scallion Grits,
 Rosemary Cabernet Reduction, Sriracha

MUSHROOM RAVIOLI 21

Sauteed Mushrooms, Garlic, Shallots and Tomato in
 a Sherry Cream Sauce

GRILLED MEATLOAF 25

Made with fresh Herbs and Spices, served on a bed of
 Red Bliss Mashed Potatoes, topped with Stout Gravy
 and Crispy fried Onions

GRILLED FISH OF THE DAY. MKT

Hickory Grilled served with Red Bliss Mashed
 Potatoes and Fresh Vegetables. Garnished with
 Jalapeno-Cilantro-Red Onion Salsa

SHRIMP & GRITS 29

Shrimp sauteed with Cajun Tasso Ham, Shallots,
 Garlic and White Wine. Served on a bed of Cheddar
 Scallion Grits with a Sriracha garnish

KONA KABOBS 28

3 Mini Kabobs, skewered with Onions and Peppers,
 served with Jasmine Rice

BLACKENED FISH TACOS MKT

Hickory Grilled, Shredded Lettuce, Avocado,
 Chipotle Garlic Sauce, and Jalapeno-Cilantro-Red
 Onion Salsa. Served with Grilled Corn

GRILLED LAMB CHOPS 39

Lollipop Lamb Chops, Rosemary Cabernet
 Reduction, served on a bed of Fingerling Potato,
 Bacon & Onion Hash

BONE-IN SHORT RIB 38

20oz braised Short Rib, served on a bed of Asparagus
 Risotto and topped with Stout Gravy

PAN SEARED SCALLOPS MKT

Served on a bed of Asparagus Risotto, topped with
 Chardonnay Lemon Butter

SIDE ITEMS 5

Baked Potato * Red Bliss Mashed Potatoes * Sweet Potato * House Cut French Fries * Coleslaw
 Fresh Vegetable * Garlic Sautéed Spinach * Cheddar Scallion Grits * Hickory Grilled Corn

DELUXE SIDES 6

Loaded Baked Potato * Mac & Cheese * Grilled Asparagus * Side Mixed Green Salad * Side Caesar Salad

We take pride in preparing our food from scratch every day and care about each guest. If you have allergies, please alert us.

Split checks and separate checks may be subject to automatic gratuity

~20% Gratuity will be added to parties of 6 or more

**We are obligated to tell you that consuming raw or undercooked meat, seafood, or eggs
 may increase your risk of foodborne illness**

Please enjoy your time with us. Bon Appétit

KIDS MENU

Children 12 and Under Please

Mini Cheeseburgers 10.50 - Two Mini Cheeseburgers

Grilled Cheese 8.5 - Melted Provolone and Cheddar Cheese

Mac & Cheese 9.5 - Creamy Cheddar Cheese Sauce

Hot Dog 8 - Grilled All Beef Hebrew National Hot Dog on a Toasted Roll

Chicken Tenders 14.5 - Three Chicken Tenders Lightly Battered

GrillMarX BBQ Ribs 15 - Half Rack of GrillMarX BBQ Ribs

All Menu Items Served with Your Choice of One Side

Baked Potato Red Bliss Mashed Potatoes Baked Sweet Potato Fresh Vegetable Cole Slaw House Cut French Fries Grilled Asparagus

DESSERTS

All Desserts are Prepared from Scratch with the Freshest Ingredients

Vanilla Bean Crème Brûlée 8.5

Brûléed Custard, garnished with Fresh Whipped Cream

Amaretto Mascarpone Cheesecake 8.5

Topped with Strawberry Coulis, Fresh Whipped Cream

Warm Chocolate Cake 9.5

Chocolate Ganache, Sliced Almonds,

Brûléed Marshmallow, Vanilla Bean Ice Cream, Caramel

Apple Crisp 8.5

Cinnamon, Nutmeg and Vanilla with

Buttered Oat Topping, Vanilla Bean Ice Cream, Caramel

Hot Fudge Sundae 8

Vanilla Bean Ice Cream, Cinnamon Toasted Pecans, Chocolate Ganache,

Caramel, Strawberry

Pineapple Upside Down Cake 8.5

Warm Pineapple Yellow Cake, served with Vanilla Bean Ice Cream

DESSERT COCKTAILS \$10

ANDY'S CHOCOLATE MARTINI - Vanilla Vodka, Baileys, Godiva Choc. Liqueur, Cream

RASPBERRY TRUFFLE - Stoli Razz, Godiva, Splash of Chambord, Cream

TOASTED ALMOND - Vanilla Vodka, Frangelico, Kahlua, Cream

WEDDING CAKE - Vanilla Vodka, Coconut Rum, Amaretto, Splash of Pineapple and Cranberry

COFFEE COCKTAILS - \$9

IRISH COFFEE- Jameson, Kahlua, Whipped Cream

NUTTY IRISHMAN- Bailey's, Frangelico, and Whipped Cream

CAFÉ AMARETTO- Amaretto, Kahlua, Whipped Cream

CAFÉ OLE- Amareto, Bailey's, Tia Maria, Whipped Cream

Sunday Brunch Menu

Brunch Served 10:30 am – 2:00 pm



MY WAY OMELET 14

*Customize your omelet with ham, red peppers, bacon, spinach, onion, tomato, mushrooms and cheese
Served with home fried potatoes*

BREAKFAST PLATTER 17

Two eggs any style, choice of bacon or sausage, home fried potatoes, choice of white, wheat or rye toast

EGGS BENEDICT 18

*Canadian bacon, poached eggs, hollandaise, tomato on an english muffin
Served with home fried potatoes*

CHESAPEAKE BENEDICT 28

*Crab cakes, poached eggs, Hollandaise, tomato, roasted garlic remoulade on an english muffin
Served with home fried potatoes*

FRIED EGG BURGER** 19

*9 oz. burger topped with a fried egg, chipotle mayo, cheddar cheese, lettuce, tomato, onion, toasted bun
served with house cut french fries*

FRENCH TOAST 14

slices of brioche with cinnamon and nutmeg, served with fresh fruit

POWER SANDWICH 15

*egg whites, avocado, tomato, baby arugula and cheddar cheese on wheat toast
served with fresh fruit*

FRESH PANCAKES 14

three large pancakes served with home fried potatoes

STEAK AND EGGS**

choice of steak served with two eggs any style and home fried potatoes

Hickory Grilled New York Strip 14oz 33

Slow Roasted Prime Rib 10oz 30



BRUNCH COCKTAILS

Breakfast Shot- Jameson, Butterscotch Schnapps, Fresh Squeezed Orange Juice, Bacon 14

Loaded Bloody Mary- Vodka, House Made Bloody Mary Mix, Topped with Shrimp and Jumbo Lump Crab Meat,
Old Bay Rim with Olives and Lime 16

Mimosa- Choice of Fresh Squeezed Grapefruit or Orange Juice. Served over ice 10

Bellini- Prosecco, Peach Schnapps, Fresh Squeezed OJ 10

Bloody Mary- Made with our Classic House Made Bloody Mix and your choice of Vodka or Tequila 10