

**ASK ABOUT HOSTING YOUR
NEXT SPECIAL OCCASION
AT THE GLOBE!**

Parties, Weddings, Reunions and more!

12 Broad St. • Historic Berlin, MD
410.641.0784



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Active Military, Veterans,
and First Responders

10% OFF ALWAYS

ENOUGH TO SHARE

HOUSE MADE VEGETARIAN HUMMUS

Created with crushed chick peas, we combine fresh ingredients to create tantalizing new flavors. Served with carrot sticks, sliced cucumbers, celery and grilled naan bread. Ask for our featured flavor 8.75

WINGS

Hot, Mild, Sweet Teriyaki or Smoky Dry Rub served with celery, carrots sticks and house made blue cheese dressing or ranch dressing Six Wings 9 Dozen Wings 14

CHIPS & SALSA

A basket of our famous hand cut, house fried flour tortilla chips served with a side of salsa 6.50

SHRIMP TOAST

Voted onto the menu! A shrimp and ginger mixture on toasted baguette, sprinkled with sesame seeds, deep fried and served with a side of sweet chili teriyaki sauce 10

BASKET OF

Hand Cut Fries 5 Sweet Potato Fries 6 Onion Rings 7.50

SPINACH AND ARTICHOKE DIP

Spinach and artichoke hearts folded into a cream cheese dip, topped with **jumbo lump crab meat**, garnished with scallions and shaved parmesan, served with house made flour tortilla chips 14.50

CHEESE & HOMEMADE JAM PLATE

Two handpicked cheeses, our homemade jam and toasted baguette served with seasonal treats 11.75

JERK CHICKEN

House marinated jerk chicken, grilled and sliced, served with honey mustard for dipping 9

STEAK & SMOKED GOUDA SMASHED POTATOES

Sirloin, pan seared to your temperature, served over smoked Gouda smashed potatoes garnished with house made steak sauce and sprouts 12

FAMOUS CORNBREAD

Our famous cornbread served warm with house made Grand Mariner butter Three Pieces 4.75 One Piece 2.00

Cornbread and House Made Jam - Three Pieces 6

SMALL PLATES

FRIED GREEN TOMATO & CRABCAKE

Breaded and fried green tomatoes, topped with a broiled crab cake served with house made roasted red pepper tartar sauce garnished with sprouts 15

CRAB PIZZA

Creamy spinach and artichoke dip, spread on naan bread, topped with jumbo lump crab meat and shredded mozzarella, dusted with Old Bay and garnished with scallions 13.50

COCONUT CURRY ROCKFISH & ROASTED CORN SALSA

Coconut crusted, pan seared rockfish served over organic greens topped with roasted corn salsa garnished with cilantro oil 10

LETTUCE WRAPS

House roasted, shaved ribeye, drizzled in our sweet chili teriyaki sauce tucked into romaine lettuce, topped with peanuts, pickled carrots, and crunchy chow mein noodles, served with a side of spicy peanut sauce 12.50

SEARED TUNA

Sushi grade tuna, dusted in black and white sesame seeds, seared rare, sliced and served over wakame seaweed salad garnished with wasabi mayo and sliced avocado. Served with a side of sweet chili teriyaki sauce 14.25

SALADS

Served with a piece of complimentary cornbread and house made Grand Marnier butter

Housemade Salad Dressings: Creamy Balsamic Vinaigrette • Ranch • Smoky Ranch • Spicy Peanut • Blue Cheese • Caesar
Extra Dressing Sm.25 Lg.50

CAESAR SALAD

Fresh cut romaine hearts, tossed in our creamy Caesar dressing topped with house made croutons and shaved Parmesan 8

THE WEDGE

A quarter head of iceberg lettuce, topped with grape tomatoes, diced red onions, chopped bacon and blue cheese crumbles, dressed with our house made blue cheese dressing and balsamic reduction 7.50

SPICY PEANUT SALAD

Organic mixed greens tossed in our house made spicy peanut dressing topped with sliced apples, grapes, blue cheese crumbles, peanuts, raw red onions and crunchy chow mein noodles 8

STRAWBERRY SPINACH SALAD

Fresh spinach, toasted almonds, fresh sliced strawberries, raw red onion, goat cheese and our house made strawberry balsamic dressing 8.75

HOUSE SALAD

Organic greens in our creamy house balsamic vinaigrette, topped with cucumbers, grape tomatoes, red onions and blue cheese crumbles 9

SALAD ADD-ONS

Chicken Organic NON GMO chicken breast - Fried, grilled, blackened or jerk 6

Crab Meat Steamed 9.50

Crabcake Broiled, fried or blackened 9.50

Salmon Grilled or blackened 8

Tuna Seared or blackened 9

Sirloin Grilled or blackened 9

SOUPS FROM SCRATCH

CREAM OF CRAB SOUP

Locals' Favorite. Made fresh daily, with a kick! Finished with a heaping serving of jumbo lump crab meat Globe Mug 8.50

VEGETARIAN BLACK BEAN SOUP

Made with coconut milk, hearts of palm and roasted red peppers, garnished with cilantro sour cream, cheddar cheese and scallions Globe Mug 7 *G

SOUP OF THE DAY

Globe Mug - Market Price

SOUP & GRILLED CHEESE OF THE DAY

Our daily grilled cheese creation (please see Specials Sheet) and a cup of soup **OR** our house grilled cheese sandwich made with American cheese, bacon and sliced tomato on thick cut white bread, finished on the flat top and served with a cup of your choice of soup 11.50 Cream of Crab add 3

SOUP & SALAD

Cup of soup and your choice of Caesar, House, Spicy Peanut or Bibb salad: 11.50 For Cup of Cream of Crab, add 3

*G = Prepared with Gluten Free ingredients = Locals' Favorite

We offer a number of selections for our patrons with food allergies and sensitivities. Please mention your concern to your server and we will do our best to accommodate you. Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. 20% gratuity may be added to checks split more than two ways per table or parties of 6 or more



BIG PLATES

Served with a piece of complimentary cornbread and house made Grand Marnier butter

SEAFOOD BURRITO

Scallops, shrimp, crabmeat and a dash of our black bean soup, cheddar cheese and seasoned jasmine rice, tucked into a burrito, topped with house made cheddar cheese sauce, drizzled with cilantro sour cream, salsa and scallions 15

VEGGIE RISOTTO

Please refer to our specials sheet for today's fusion of fine ingredients finished with heavy cream, garnished with shaved Parmesan cheese and snow pea shoots 10 *G

CHICKEN CHESAPEAKE

Boneless chicken breast, topped with spinach, bacon and our crabcake, smothered in our famous Cream of Crab Soup, served over Asiago smashed potatoes 21.50

SUMMER PASTA

Penne pasta and spinach tossed in garlic oil and spicy crushed red pepper flakes, topped with panko bread crumbs, finished in the oven and garnished with shaved Parmesan cheese 15

CRABCAKE DINNER

Broiled, fried or blackened, served with hand cut fries and seasonal sautéed vegetable with your choice of house made tartar sauce, red pepper tartar sauce or cocktail sauce
Twin Crabcake 22 Single Crabcake 17

ADD-ONS

Chicken Organic NON GMO Chicken breast - Fried, grilled, blackened or jerk 6

Crab Meat Steamed 9.50

Crabcake Fried, broiled or blackened 9.50

Salmon Grilled or blackened 8

Tuna Seared or blackened 9

Sirloin Grilled or blackened 9

SANDWICHES

All sandwiches are served with fresh fried, hand cut flour tortilla chips and a pickle upon request.

SANDWICH ADD-ONS

Instead of flour tortilla chips, you can enjoy

for \$2: Fresh Fruit, Onion Rings, Hand Cut Fries, Sweet Potato Fries or Coleslaw

Add Half Salad 4

For 50 cents each: American, Swiss, Cheddar, Provolone, Havarti, Crumbled Blue Cheese, Mozzarella, Smoked Gouda, Sautéed Onions, Sautéed Peppers. For \$1 each: Avocado, Bacon Extra Sauce \$1 or .50

HAND-PATTED CHEESEBURGER

Hand patted burger, grilled to your temperature, topped with your choice of cheese, lettuce and tomato on a locally baked brioche roll 9.50 Or enjoy a hand-pattted hamburger for 8

The Godfather

Voted onto the menu by our guests! Our hand patted burger grilled to your temperature and served with a roasted garlic spread, basil pesto, prosciutto & mozzarella cheese on a locally baked brioche roll 12.50

DUANE'S AWARD-WINNING CHEESESTEAK

House roasted ribeye, sliced thin and topped with sautéed onions, shredded lettuce and house made cheddar cheese sauce, served on a toasted sub roll, spread with our house made red pepper mayo 12

CRABCAKE SANDWICH

Broiled, fried or blackened, served on a locally baked brioche roll with lettuce, tomato and your choice of house made tartar sauce, red pepper tartar sauce or cocktail sauce 15

JERK CHICKEN WRAP

Marinated jerk chicken, spinach, mozzarella cheese, pineapple and honey mustard tucked in a flour tortilla 9.75

BBQ PULLED PORK

Pulled pork barbecue on a locally baked brioche roll topped with house made coleslaw 9

KID'S MENU

Includes 12 oz. fountain drink Side of fresh fruit 2

GRILLED CHEESE

American cheese on thick white bread served with hand cut fries 6

CHICKEN TENDERS

Three fried chicken tenders served with hand cut fries and a side of house honey mustard 8

KID'S BURGER

Four ounce hand patted burger on a locally baked brioche roll served with hand cut fries 6 Additional toppings above.

MAC & CHEESE

Penne pasta in creamy cheddar sauce 6

KID'S PASTA

Penne pasta served in choice of marinara sauce or butter topped with shaved Parmesan cheese 6

PERSONAL PIZZA Cheese or Pepperoni
Naan bread topped with pizza sauce and cheese 5
Add pepperoni 7

HOUSE MADE BLACK BEAN BURGER

House Made black bean burger, Havarti cheese, spinach, avocado and basil mayo served on a locally baked brioche roll 8.50

THE GLOBE

HOUSE FAVORITE! Havarti cheese, cucumbers, tomato, avocado, snow pea shoots and a touch of mayonnaise on toasted multi-grain bread 9

MAKE IT A CLUCKER! Add grilled chicken for 6

FISH & CHIPS

Two beer battered cod fillets, deep fried, served with hand cut fries and your choice of house made tartar sauce, red pepper tartar sauce or cocktail sauce 10

Make it a fish sandwich! Fried cod, lettuce and tomato on a brioche roll with hand cut fries and your choice of sauce 11.50

CHICKEN CLUB

HOUSE FAVORITE! Grilled chicken breast, bacon, Swiss, lettuce, tomato and basil mayo on thick white toast 9.75

SEARED TUNA TACOS

Two soft flour tortillas filled with spinach, mozzarella cheese, salsa and sushi grade tuna, seared to your temperature garnished with house made wasabi mayo 14.50

BLACKENED ROCKFISH TACOS

Blackened rockfish, spinach, mozzarella cheese, salsa and cilantro sour cream tucked into two soft flour tortillas 10

DRINKS

Sweet Tea, Fresh Brewed Unsweetened Tea

Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Ginger Ale,
Pink Lemonade, Club Soda, Tonic Water,
Milk, Selection of Hot Teas,
Pineapple Juice, Cranberry Juice, Apple Juice, Orange Juice

We Proudly Serve Equal Exchange, Fairly Traded Organic Coffee served with a smile in our Globe Mugs, available for purchase.

DESSERTS

We proudly serve house made desserts prepared by Executive Chef Duane Douglas and also feature other locally prepared desserts. Please see our complete dessert list.

They're delicious here or take them to go!

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