

Appetizers

Seared Tuna- Yellowfin tuna served rare with wakeme salad and a yuzu sesame soy sauce. 13.95

Coconut Shrimp- Coconut encrusted shrimp fried golden and served with orange marmalade. 10.95

York City Pretzel Sticks- Warm York City Pretzel Sticks with whole grain mustard. 6.95

Our Famous Crab Pretzel- York City Pretzel Co. soft pretzel sticks topped with our crab dip, mozzarella, cheddar, and parmesan cheeses. 10.95

Peel and Eat Shrimp- Chilled shrimp prepared with beer & old bay, served with cocktail sauce. 10.95

Fried Shrimp- Yuengling Lager battered fried shrimp served with cocktail sauce. 9.95

Crab Balls- Handmade crab balls served with cocktail sauce. 10.95

Bacon Wrapped Scallops- Sea scallops wrapped in bacon and deep fried. 13.95

Quesadilla- Grilled peppers, tomatoes, and onions in a cheddar quesadilla with your choice of pulled pork bbq, seasoned ground beef, grilled vegetables, or chicken. 10.95

Loaded Nachos- Tortilla chips smothered with white cheddar jalapeno cheese sauce with your choice of pulled pork bbq, seasoned taco beef, or chicken, garnished with sides of tomatoes, jalapenos, black olives, green onions, salsa and sour cream. 10.95

Loaded Potato Skins- Crispy fried potato skins stuffed with cheddar cheese & bacon. 9.95

Hot Maryland Crab Dip- Our famous creamy crab dip served with toasted crostinis. 11.95

Buffalo Chicken Dip- Shredded chicken mixed with bleu cheese, cream cheese & buffalo sauce. 9.95

French Onion Cheese Curds- Lightly seasoned local cheddar cheese curds, fried crispy, with french onion aioli. 7.95

Wings- 10 Jumbo deep fried chicken wings (blue cheese or celery .50 extra). Your choice of sauces: Mild, Hot, Inferno, Old Bay, Jamaican Jerk, Garlic Butter or Dusted. 10.95

Bacon Cheese Fries- Hand cut french fries topped with bacon and cheddar cheese. 10.95

Maryland Cheese Fries- Hand cut french fries topped with old bay, crab and cheddar cheese. 12.95

Bull & Shrimp Skewers- Grilled pit beef skewers capped with jumbo shrimp. 13.95

Super Sampler- Coconut & Fried Shrimp, Crab Balls, Chicken Strips, Bull & Shrimp skewer. 16.95

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Soups

Cream of Crab- Creamy, spicy and loaded with crab. Cup 5.95/Bowl 7.95

Maryland Style Crab Vegetable- Tomato based spicy crab soup. Cup 5.95/Bowl 7.95

Soup of the Day- A variety of soups that change daily. Cup 4.95/Bowl 6.50

French Onion- French onion soup topped with croutons, melted provolone & swiss cheese. \$6.95

Salads

Salad Additions: Grilled Chicken~6, Steak~8, Grilled Salmon~9, Grilled Shrimp~7
Blackened Shrimp & Scallops~9, Crab Cake~12, Seared Tuna~13

Fresh Greens Salad- Mixed greens salad served with croutons, cucumbers, tomatoes, red onion, egg & cheddar cheese. 7.95.

Caesar Salad or Grilled Caesar Salad- Fresh romaine hearts brushed with caesar dressing and grilled over an open flame. Served with egg, croutons and shaved parmesan cheese. Anchovies available by request. 8.95.

Pit Chef Salad- Sliced Pit beef and carved pit turkey, swiss & provolone cheese, served on top of our fresh greens salad. 14.95

Burgers

All of our burgers are ground fresh locally by J.L. Miller Meats, and served with fresh made chips and a pickle. (Substitute Hand cut fries, onion rings or a pretzel roll for an additional \$2.50)

½ lb. Burger- ½ lb. Burger with your choice of cheese and lettuce, tomato, red onion or mayo. 9.95

Texas Burger- ½ lb. Burger, jalapeno peppers, cheddar cheese & BBQ sauce. 10.95

Bleu Burger- ½ lb. Burger topped with melted bleu cheese crumbles. 10.95

All American Burger- ½ lb. Burger, american cheese, bacon & thousand island dressing. 10.95

Chesapeake Burger- ½ lb. Burger smothered with our hot crab dip and a sprinkle of cheddar. 11.95

White Rose Burger- ½ lb. Burger, pulled pork BBQ and cheddar cheese. 11.95

The Boss Burger- 2 ½ lb. Burgers topped with whatever you like from above. 15.95

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Sandwiches

You choose the bread: White, Wheat, Marble Rye or Kaiser. Or wrap it in your choice of: Spinach, Honey Wheat or Jalapeno Cheddar.

(all wraps come with lettuce, tomato and cheddar cheese)

(Substitute Hand cut fries, onion rings or pretzel roll for an additional \$2.50)

***Add a Cup of Soup to Any Sandwich for Only \$3**

Prime Rib French Dip- Slow roasted prime rib on a french roll, topped with provolone cheese. 11.95

Pork BBQ- Our famous pulled pork BBQ, yeah... we can put coleslaw on it... just ask! 9.95

Pit Sandwiches-Your choice of pit beef or pit turkey, served with horseradish & BBQ. 9.95

Smoked Chicken Salad- In house made salads with celery and mayo. 8.95

Grilled Veggie- Grilled zucchini, squash, peppers, red onion and portabella mushroom. 8.95

Grilled Chicken- Grilled chicken breast. 8.95

Black & Bleu Chicken- Blackened chicken topped with bleu cheese dressing. 9.95

Cajun Seafood- Grilled shrimp and scallops sprinkled with crab meat and served with old bay aioli. 13.95

Fish Sandwich- Broiled or fried fillet of haddock served with tartar sauce. 11.95

BLT- Bacon, lettuce and tomato served with mayo. 7.95

Chicken Bacon Ranch- Grilled chicken, bacon, cheddar cheese and ranch dressing. 9.95

Monterey Chicken- Grilled chicken topped with monterey jack cheese, grilled zucchini, squash, portabella mushroom, bell peppers and red onion. 10.95

Crab Cake- Jumbo lump crab cake broiled and topped with old bay aioli. 15.95

Turkey Club- Classic turkey, bacon, lettuce, tomato and mayo on your choice of toast. 11.95

Chicken Dip- Chicken breast, provolone and mozzarella cheeses, served with marinara. 10.95

Reuben- Sliced corn beef, sauerkraut, swiss cheese and thousand island served on grilled marble rye. 10.95

Buffalo Wing Sandwich- Grilled chicken breast dunked in hot sauce and bleu cheese dressing. 9.95

Rachel- Carved pit turkey, swiss cheese, thousand island and coleslaw on grilled marble rye bread. 9.95

White Rose Grilled Cheese- Texas toast grilled with american, provolone and swiss cheeses. 6.95

Hot Beef Sandwich- Pit beef served on white bread with mashed potatoes and gravy. 9.95

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Pasta Dishes

*All pasta dishes are served over linguine with garlic bread and a tossed or caesar salad.

Shrimp and Crab Linguini- Jumbo shrimp & jumbo lump crabmeat in an old bay cream sauce. 23.95

Chicken Parmesan- Grilled chicken breast topped with mozzarella cheese and marinara sauce. 16.95

Blackened Chicken Alfredo- Blackened chicken breast served with our alfredo sauce. 17.95

Cajun Chicken & Shrimp- Cajun Chicken topped with jumbo shrimp in a cajun cream sauce. 20.95

Seafood Entrées

* All entrée choices include your choice of two sides unless otherwise noted.

Sea Scallops- Five, U-10, dry (not processed) day boat scallops. Broiled or seared. 26.95

Jumbo Lump Crab Cakes- Unlike most other Jumbo Lump Crab Cakes, ours are made with only Jumbo Lump Crab Meat! Cocktail and tartar sauce available by request. One ~ 17.95 Two ~ 25.95

Seafood Combination- Haddock, a jumbo lump crab cake, scallops and shrimp broiled together. 29.95

Cedar Plank Salmon- Atlantic Salmon Filet cooked on a cedar plank and topped with a balsamic and roasted red pepper coulis, served with wild rice and julienne vegetables. 19.95

Fish Your Way

Cajun Spiced, Blackened, Jamaican Jerk, Broiled, Grilled, BBQ, Teriyaki or Lemon Pepper.

Atlantic Salmon- Fresh Atlantic Salmon Filet. 18.95

Haddock- Fresh Haddock Filet. 17.95

Ahi Tuna- #1 Fresh Sushi Grade Tuna (limited availability). 24.95

Entrée Additions

Jumbo Lump Crab Cake 12

3 Jumbo Sea Scallops 11 5 Grilled Shrimp 9

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Entrées

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Grilled Vegetables- Marinated, grilled portabella mushroom, squash, bell peppers and red onion. 15.95

Brick House Chicken- Apple wood bacon wrapped chicken breasts topped with a honey dijon glaze, served with wild rice and julienne vegetables. 17.95

Grilled Pit Beef- Grilled pit beef served over homemade filling and topped with gravy. 15.95

Grilled Chicken Breasts- Twin grilled chicken breasts served your way: Plain, Mild, Hot, BBQ, Hot Honey & Garlic, Lemon Pepper, Jamaican Jerk or Old Bay. 17.95

Black & Bleu Ribeye- 16 oz. Blackened ribeye steak topped with melted bleu cheese. 25.95

Chicken Chesapeake- Grilled chicken breast topped with a Jumbo Lump Crab Cake. Cocktail and tartar sauce available by request. 24.95

NY Strip- 12 oz. Hand cut Certified Hereford new york strip steak grilled over an open flame. 20.95

Filet- 8 oz. Certified Hereford beef filet mignon. \$28.95

Filet and Crab- Certified Hereford beef filet mignon served with our jumbo lump crab cake. \$37.95

Sides

Tossed Salad, Caesar Salad, Homemade Chips, Hand Cut Fries, Sweet Potato Fries, Onion Rings, Cole Slaw, Marinated Grilled Vegetables, Apple Sauce, Mashed Red Skin Potatoes, Wild Rice, Baked Potato or Vegetable of the Day.

Should you have any questions or special requests,
please ask to speak with the manager on duty and we
will be happy to accommodate you!

Desserts

All Desserts Prepared Locally by Sprinkles Specialties or In House

Carrot Cake

Four thick layers of carrots, walnuts, and spices; frosted with cream cheese icing and garnished with toasted coconut. \$6.95

Red Velvet Cheesecake

Delicious red velvet swirled cheesecake baked delicately on top of a layer of moist red velvet cake. \$6.95

Lemon Raspberry Cake

Lemon cake filled with four layers of lemon mousse, lemon and raspberry curd, and iced with French buttercream icing. \$6.95

Reese's Peanut Butter Thunder

Layers of decadent chocolate cake filled with Reese's Peanut Butter mousse topped with rich chocolate fudge and coated with crushed Reese's Peanut Butter Cups. \$6.95

Vanilla Crème Brulee

Rich vanilla custard served chilled coated with sugar and caramelized into a candy shell. \$4.95

Add fresh strawberries or blueberries \$1

Limited Availability

Chocolate Lava Cake a la Mode

A warm chocolate cake with a luscious fudge filling, heated to perfection and served with a scoop of vanilla bean ice cream. \$6.95

Seasonal Selection: Caramel Apple Cheesecake

Cheesecake baked with apples in a tart crust topped with caramel and granola crumble. \$6.95

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