

Appetizers

Shrimp

1/2 Pound of Old Bay Yuengling Beer Braised Peel and Eat Shrimp Seasoned Perfectly. Served with Cocktail Sauce and Lemon
\$8.29

Coconut Shrimp Skewers

Jumbo Coconut Dusted Shrimp Skewers. Served with Mango Vinaigrette Dipping Sauce
\$8.49

Fried Calamari

Lightly Dusted and Flash Fried Calamari. Served with Chipotle Mayo and Marinara Sauce
\$8.49

Blue Bird Sampler

A Colossal Mix of Mozzarella Sticks, Boneless Wings, Beer Battered Onion Rings, Popcorn Shrimp, and House Made Chips
\$10.95

Crab Stuffed Pretzel

Baked Old Bay Dusted Soft Pretzel, Topped with Our House Crab Cake and Melted Cheddar Cheese. Served with Horseradish Dijon Aioli
\$8.95

Beer Battered Onion Rings

Fried Golden Brown and Served with Horseradish Dipping Sauce
\$6.29

Sweet Potato Fries

Fried Golden Brown and Served with Chipotle Mayo
\$6.29

Cocktail Crabsicles

Jumbo Lump Carolina Coast Crabsicles. Served with Cocktail Sauce and Lemon
\$8.95

Roasted Red Pepper Hummus

Traditional Hummus Dip with Roasted Red Peppers, Topped with Diced Tomatoes and Gorgonzola Cheese. Served with Grilled Flatbread
\$7.49

Pub Fries

A Huge Plate of Fries Smothered with Melted Mozzarella, Cheddar, Bacon, Tomato, and Fresh Jalapeños. Served with Our Own Cajun Ranch Sauce
\$8.95

Nacho Grande

A Huge Plate of Blue Corn Chips Covered with Our Own Chunky Filet Tip Chili, Tomatoes, Jalapeños, Melted Nacho Cheese and Salsa. Served with Sour Cream.
\$8.29

Wings or Boneless Wings

Served Mild, Hot, Suicide, Chipotle BBQ, Sweet Fire, Whole Seed Honey Mustard, Old Bay, or Cajun Ranch. Served with Celery and Ranch Dressing
\$8.29

American Skins

Fresh Potato Skins Loaded with Bacon and Melted Cheddar
\$6.95

Soups

Soup Du Jour

All of Our Savory Soups Are Made From Scratch Using Only the Finest Ingredients
\$4.49 Bowl \$3.69 Cup

Baked Tomato Soup

Creamy House Tomato Bisque Topped with Croutons, Mozzarella, and Swiss. Baked Till Golden Brown
\$4.79

Shrimp and Sweet Corn Chowder

Chef's Feature of Fresh Gulf Shrimp, Local Sweet Corn, Red Potatoes and Baby Spinach in a Rich Sherry Cream
\$4.95 Bowl \$4.25 Cup

Filet Tip Chili

Chunky Beef Filet Tips and Red Beans Spiced Perfectly and Topped with Shredded Cheddar
\$4.95



Garden Salads

All Salads are Served with a Garlic Parmesan Roll.

Turkey Cornwall Cobb Salad

A Mix of Baby Greens and Iceberg Lettuce Topped with Bacon, Crumbled Blue Cheese, Tomato, Sliced Egg and Fresh Baked Turkey Breast. Served with Ranch Dressing
\$10.95

Waldorf Chicken Salad

Mixed Greens Topped with Grilled Chicken Strips, Grapes, Apples, Walnuts and Goat Cheese. Served with Fat Free Raspberry Vinaigrette Dressing
\$10.95

Chicken Cashew Salad

A Mix of Spring Greens and Iceberg Lettuce, Topped with Teriyaki Glazed Sliced Chicken Breast, Mandarin Oranges, Cashew's, Crispy Noodles, Roma Tomato and Sesame Ginger Dressing
\$10.95

Greek Salmon Salad

Crisp Romaine Topped with Char Grilled Salmon, Kalamata Olives, Feta Cheese, Sundried Tomatoes, Roasted Red Peppers and Greek Vinaigrette
\$12.95

Shrimp Caprese Salad

Baby Spinach Topped with Chilled Marinated Jumbo Shrimp, Sliced Tomato, Fresh Mozzarella, Olive Oil, Toasted Almonds and Balsamic Herb Vinaigrette
\$12.95

Caesar Salad

Crisp Romaine, Asiago Cheese and Croutons Tossed with Caesar Dressing. \$6.95
\$9.95 With Chicken \$11.95 With Shrimp \$10.95 With Salmon

Pub Fare

Fish & Chips

Pub Style Beer Batter Haddock Fillets Gently Fried and Served Over a Bed of Crispy Fries
\$9.95

Scotch Brown

Grilled Roast Beef, Sautéed Mushrooms & Onions on Sourdough Bread. Smothered with English Gravy and Served with Mashed Potatoes
\$8.95

Guinness Tips Pie

Fresh Cut Tenderloin Tips Sautéed with Onion and Carrots in a Rich Guinness Glace Topped with Puff Pastry and Baked to Golden Brown
\$11.49

Half Rack & Mash

Slow Roasted BBQ Bourbon Baby Backs and Mashed Potatoes
\$12.49

Bangers and Mash

Our Own Grilled English Banger Style Sausage Served with Mashed Potatoes and English Gravy
\$9.49

Wraps and Quesadillas

All Quesadillas Served with Sour Cream and Salsa

Chicken Quesadilla

Grilled Chicken Breast with Jalapeños, Tomatoes, Cheddar and Mozzarella.
\$7.95

Roasted Vegetable Quesadilla

Roasted Seasonal Vegetables, Mozzarella, Cheddar, Mushroom, Spinach, and Jalapeño Peppers.
\$7.95

Shrimp Quesadilla

Grilled Jumbo Shrimp with Tomatoes, Baby Spinach, Peppadew Peppers, Pepper Jack, and Mozzarella.
\$8.95

All Wraps Served with Corn Chips and Salsa

Buffalo Chicken Wrap

Crispy Buffalo Chicken with Cheddar Cheese, Lettuce, Tomato, and Blue Cheese Cole Slaw.
\$7.95

California Tuna Wrap

Albacore Tuna Salad, Bacon, Tomato, Avocado, Romaine and Cheddar
\$7.95

Sonoma Chicken Wrap

Cajun Grilled Chicken, Pepper Jack Cheese, Baby Spinach, Black Beans, Tomatoes and Our Own Cajun Ranch.
\$7.95

Consuming Raw or Undercooked Meats, Seafood, or Shellfish My Increase Your Risk of Foodborne Illness.

Burgers & Chicken Breast

Served with Our Own Homemade Chips.
Substitute Fries for \$.99; Onion Rings
or Sweet Potato Fries for \$1.99;
or add a Side Salad for \$2.29.

Half Pound Turkey Half Pound Ground Beef 6oz Chicken Breast

Build Your Own

Your Choice of Half Pound Fresh Turkey Burger, Fresh Ground Beef, or 6oz Fresh Chicken Breast and Up to 3 Toppings Listed Below. Romaine, Spinach, Tomato, Onion, Sautéed Onion, Sautéed Mushroom, Provolone, Swiss, Cheddar, American, Pepper Jack, Blue Cheese, Bacon, BBQ, Salsa, Cajun Spice, Hot Sauce
\$8.29

Chicken Parmesan Sandwich

Marinated Sliced Chicken Breast with Marinara Sauce, Onions, Mushrooms, and Melted Provolone Cheese. Served on a Hearth Baked Long Roll
\$7.95

Texas Chicken

Grilled Strips of Chicken Breast Tossed with Bacon, Ranch Dressing, and Hot Sauce, Smothered with Cheddar and Served on a Hearth Baked Long Roll
\$7.95

Blue Bird Specialties

Served with Our Own Homemade Chips.
Substitute Fries for \$.99; Onion Rings or
Sweet Potato Fries for \$1.99;
or Add a Side Salad for \$2.29.

Crab Cake Sandwich

Seasoned Lump Crab Cake, Broiled and Served with Tartar and Romaine on a Rustic Ciabatta Roll
\$10.49

Caribbean Salmon Focaccia

Char Grilled Salmon Fillet, Served on 12 Grain Focaccia with Baby Spinach and Fresh Mango Pico De Gallo
\$9.49

Grilled Portobello

Grilled Portobello Topped with Provolone, Peppadew Peppers, Onions, Fresh Baby Spinach, and Herb Mayo. Served on a 12-Grain Focaccia Roll
\$7.79

Boston Fish Sliders

Sam Adams Beer Battered New England Cod, Served on Corn Dusted Slider rolls with Lettuce, Roma Tomato and Tartar
\$8.95

Pulled Pork BBQ Sliders

Our Own Wood Smoked Pork and BBQ Sauce. Topped with Cole Slaw and Served on Corn Dusted Slider Rolls
\$7.95

Grilled Sourdough Tuna

Grilled Rustic Sourdough Bread Topped with Pepper Jack Cheese, Albacore Tuna Salad, Baby Spinach and Tomato
\$7.95

Cheese Steak

Fresh Sliced Grilled Beef with Sautéed Onion, Mushroom, Marinara, and Melted Provolone, on a Long Roll
\$7.95

Chicken Chesapeake

Grilled Breast of Chicken Topped with Crabmeat, Melted Swiss and Baby Spinach. Served on a Rustic Ciabatta Roll with Herb Mayo
\$9.95

Griller's

Served with Our Own Homemade Chips.
Substitute Fries for \$.99; Onion Rings or
Sweet Potato Fries for \$1.99;
or Add a Side Salad for \$2.29.

French Dip

Sliced Roast Beef with Melted Swiss Cheese, Fried Onion Strings, and Horseradish Mayo. Served on a Toasted Rustic Ciabatta with Au Jus
\$8.95

Turkey BLT

Grilled Fresh Roasted Turkey Breast with Avocado, Bacon, Lettuce, Tomato and Horseradish Dijon on a 12 Grain Focaccia
\$8.29

Entrées

Served Monday Thru Thursday 4-9 PM, Friday 4-10 PM, Saturday 11-10 PM, Sunday 11-9PM.
Served with Garlic Parmesan Rolls. Side Selections Include: Side Salad, Herb Infused Rice Pilaf, Coconut Jasmine Rice, Baked Potato, Mashed Potatoes, Cole Slaw, Apple Sauce, Celery with Ranch, Vegetable Du Jour, or Fries. Dressings: Balsamic Herb Vinaigrette, Caribbean Mango Vinaigrette, Greek Vinaigrette, Fromage Blue Cheese, Ranch, Honey Mustard, Sesame Ginger, Fat Free Raspberry Vinaigrette and Fat Free Italian.

Pasta (Includes 1 Side Selection)

Lobster and Andouille Mac N Cheese

Sautéed Lobster Meat with Jacob's Authentic Andouille Sausage, Shallots, and Bacon in a Sharp Cheddar Cheese Sauce, Tossed with Cavatappi Pasta and Baked Golden Brown
\$18.95

Cajun Chicken Alfredo

Cajun Dusted Chicken Tenderloins in a Creamy Cajun Alfredo Sauce. Served Over Fettuccini Pasta
\$15.95

Italian Chicken Capretzi

Char grilled Chicken Breast Served Over Ravioli Stuffed with Tomatoes, Basil and Mozzarella in a White Wine Garlic Butter Sauce
\$16.95

Jambalaya

Grilled Chicken, Jacob's Authentic New Orleans Andouille Sausage, Shrimp, and Scallops Sautéed with Peppers, Onions, and Tomatoes. Served on a Bed of Herb Infused Rice Pilaf.
\$18.95

Seafood Cannelloni

Cannelloni Stuffed with Maine Lobster, Pan Seared Scallops, Shrimp, and Sautéed Shallots with a Lobster Sherry Reduction. Topped with a Basil Pesto Cream, Asiago Cheese and Baked Golden Brown
\$18.95

Chicken and Pork (Includes 1 Side Selection)

BBQ Baby Back Ribs

A Full Rack of Baby Back Pork Ribs Slow Roasted in Our Own BBQ Bourbon Sauce. Served with Mashed Potatoes
\$18.95

Asiago Chicken & Crab

Char Grilled Chicken Breast, Smothered with Lump Crab and an Asiago Cheese Cream Sauce. Served Atop a Bed of Baby Spinach
\$16.95

Bacon Wrapped Pork Tenderloin

Char Grilled Bacon Wrapped Pork Tenderloin Medallions, Served Over Herb Infused Rice Pilaf and Topped with a Roasted Sweet Corn and Tomato Chutney
\$15.95

Jerk Rubbed Pork Chops

Caribbean Jerk Rubbed Pork Chops, Served Over Coconut Jasmine Rice and Finished with a Pineapple Black Bean Salsa
\$15.49

Chicken Del Mar

Pan Seared Chicken Breast Topped with Lump Crab Meat, Sundried Tomatoes, Almonds and Melted Goat Cheese. Served Over Baby Spinach and Finished with Champagne Cream.
\$16.95

Seafood (Includes 1 Side Selection)

Hawaiian Ahi Tuna

Char Grilled Hand Cut Ahi Tuna Steak, Served Over Coconut Jasmine Rice and Topped with a Pineapple Black Bean Salsa
\$18.95

Chilean Salmon

Char Grilled Hand Cut Chilean Salmon Fillet, Served Over Herb Infused Rice Pilaf and Finished with a Fresh Mango Pico De Gallo
\$17.95

Mediterranean Yellow Fin Sole

Oven Roasted Yellow Fin Sole Fillets, Served Over Baby Spinach and Topped with Kalamata Olive Tapenade and Balsamic Roasted Vegetables
\$16.95

New England Crabber

Twin Cakes of Lump Crab Meat Blended with Our Seasonings and Broiled to Golden Brown
\$19.95

Shrimp and Crab Étouffée

Sautéed Gulf Shrimp and Lump Crab Meat in a Creamy Spicy Étouffée Sauce Topped with an Andouille Cornbread Crumbs
\$17.95

Steaks (Includes 2 Side Selections)

Add Mushrooms & Onion to Any Steak for \$2, Add a Crab Cake for \$7.

Filet Mignon

Fresh Carved 8oz Filet Grilled to Your request. Medium-Well and Well Done Orders will be Butterflied.
\$21.95

Center Cut New York Strip Steak

Fresh Carved 14oz Center Cut New York Strip Steak Grilled to Your Request.
\$18.95

Center Cut Black & Blue New York Strip Steak

Fresh Cut 14oz New York Strip Steak Dusted with Cajun Seasoning, Blackened in a Cast Iron Skillet, and Topped with Melted Blue Cheese Crumbles.
\$20.95

Petit Center Cut New York Strip

8oz Hand Carved New York Strip Grilled to Your Request.
\$14.95

Jack Daniel's Tennessee Tournedos

Two Fresh Cut Filet Tournedos Blackened with Cajun Spices and Served Over a Jack Daniel's BBQ Demi Glace. Topped with Crispy Fried Onions
\$20.95

Gorgonzola Filet & Crab

Char Grilled 8oz Filet Topped with a Jumbo Lump Crab Cake and Melted Gorgonzola Cheese. Finished with a Pinot Noir Demi Glaze
\$26.95

Premium Bottled Soda Selections: All Natural Boylan's Root Beer and Cream Soda Made with Pure Cane Sugar, Boylan's Premium Orange Cream Soda with Pure Cane Sugar, Saratoga Springs Sparkling Water with Lemon, San Pellegrino Sparkling Water

Coke Products: Coke, Diet Coke, Sprite, Sprite Zero, Ginger Ale

Consuming Raw or Undercooked Meats, Seafood, or Shellfish May Increase Your Risk of Foodborne Illness.