

APPETIZERS

Roasted Red Pepper Hummus

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

Cocktail Crabsicles

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

Fried Calamari

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

Coconut Shrimp Skewers

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

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

Sweet Potato Fries

Fried Golden Brown and Served with Chipotle Mayo \$6.29

Shrimp

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

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

Blue Bird Sampler

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

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

American Skins

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

Beer Battered Onion Rings

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

SOUPS

Soup Du Jour

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

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

Soup & Salad

A Bowl of Our Savory Soup and a Side Salad. \$6.95

Soup & Half Sandwich Special

A Cup of Our Savory Soup and Half a Sandwich. The Half Sandwich is Announced Daily \$6.95

Baked Tomato Soup

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

GARDEN SALADS

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

Greek Salmon Salad

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



Shrimp Caprese Salad

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

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

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

Bangers

Grilled English Style Sausage Served with Fries and English Gravy \$9.49

Half Rack & Mash

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

WRAPS AND QUESADILLAS

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

Chicken Quesadilla

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

Shrimp Quesadilla

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

Roasted Vegetable Quesadilla

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

Substitute Fries for \$.99; Sweet Potato Fries or Onion Rings for \$1.99; or add a Side Salad for \$2.29.

BURGERS & CHICKEN

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

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.

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

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

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

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

Boston Fish Sliders

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

Cheese Steak

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

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

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

Daily Sandwich Special

An Ever Changing Sandwich Selection. Ask Your
Server Today.

Caribbean Salmon Focaccia

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

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

STEAKS & SEAFOOD

(Include 2 Side Selections)

Served with Garlic Parmesan Rolls. Side Selections Include: Side Salad,
Cole Slaw, Fries, Apple Sauce, Celery with Ranch. Dressings: Balsamic
Herb Vinaigrette, Caribbean Mango Vinaigrette, Ranch, Fromage Blue Cheese,
Greek Vinaigrette, Honey Mustard, Sesame Ginger, Fat Free Raspberry Vinaigrette
and Fat Free Italian.

New England Crabber

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

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