

Since our opening in December of 1991, we have strived to provide the best of both food and service in a casual, relaxed atmosphere. Our menu was created to provide something for everyone while maintaining standards of quality that our customers have come to expect. Thank you for supporting your locally owned and operated restaurants. Enjoy!

## Appetizers

Maryland-style Crab Cakes

Served with pesto and roasted red bell pepper aiolis 16.50

Shrimp

Cajun or cold boiled shrimp (1/2 lb.) 17.00

**Baked Chevre** 

Locally produced Goatsbeard Farm Chevre, baked with tomato sauce and served with toasted baguette rounds 13.25

> Cheese Garlic Bread 8 00

> Sautéed Mushrooms

Sautéed with butter and garlic, finished with white wine 11.50 Add cheese 1.50 - Add crabmeat 3.00

Fried Mozzarella Sticks

Served with marinara 11.50

Calamari

Hand breaded, flash fried and served with marinara 13.75

Bruschetta

Roma tomatoes marinated with fresh garlic, basil, balsamic vinegar and olive oil, served with parmesan-toasted focaccia 11.95

Fried Eggplant

Served with marinara 11.75

Toasted Ravioli

Served with marinara 11.50

Wings

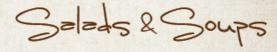
Buffalo or Cajun 14.00

Potato Skins

Cheese 10.00 - Veggie and cheese 11.00 Prosciutto and cheese 12.00

Murry's Bleu Cheese Garlic Bread

Bleu cheese garlic bread topped with shrimp 4 pc 9.00 - 8 pc 14.00



Soup of the Day

Cup 5.00 - Bowl 8.00

House

Iceberg and romaine with provel cheese, tomato, black olive, pepperoncini and red onion Sm 6.00 - Lg 9.50

Caesar Salad

Romaine lettuce, parmesan, and house-made croutons, tossed with our creamy Caesar dressing Sm 7.00 - Lg 11.00

Spinach Salad

Baby spinach with walnuts, bleu cheese and house-made croutons, tossed with your choice of dressing Sm 7.50 - Lg 11.50

Add to any salad\*:

Grilled chicken 7.00 Cajun shrimp (1/4 lb.) 9.00 Grilled salmon (4 oz) 9.00

Salmon Salad

Romaine, baby spinach, egg, parmesan and house-made croutons, tossed with our Cabernet vinaigrette 18.50

Blackened or Grilled Chicken Salad

Served over a bed of iceberg and romaine with provel cheese, tomato, black olive, red onion and pepperoncini 16.50

Choice of dressings:

House (Creamy Italian), Ranch, Red French, Cabernet Vinaigrette, Bleu Cheese, Balsamic Vinaigrette, Poppy Seed, Fat-free Ranch

Cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

