

# TAPHOUSE LUNCH MENU

## APPETIZERS

### TAPHOUSE PRETZELS

Bavarian pretzel sticks, served with spicy Guinness mustard and house-made beer cheese on the side. - \$10

### CRABBY PRETZEL

Bavarian pretzel braid topped with lump Maryland blue crab meat, cream cheese, Monterey Jack cheese, cheddar cheese and Old Bay. - \$14

### CRABBY BALLS

Four miniature crab cakes (fresh, jumbo lump Maryland Blue Crab meat), broiled and served with house-made Old Bay tartar sauce. - \$MP

### FRIED MAC AND CHEESE

House-made Mac and Cheese rolled, breaded, and fried. Served with our house-made marinara. - \$12

### JERK SHRIMP COCKTAIL

Jerk marinated shrimp served with a mango salsa dipping sauce. - \$15

### MEDITERRANEAN PLATE

House-made hummus, feta cheese, quinoa salad, toasted naan bread, crudites and olives. - \$10

### CRAB AVOCADO

Halved avocado filled with roasted corn and crab salsa, and an Old Bay ranch drizzle. - \$13

### CAPRESE

Crimson red tomatoes and sliced fresh mozzarella topped with basil oil and balsamic glaze. - \$12

### FISH IN CHIPS

Catfish fingers ROLLED IN house-made Old Bay potato chips and fried. Served with Old Bay tartar and mango habanero ketchup. - \$10

### STEAMED SHRIMP

½ lb. of domestic shrimp cooked in beer with sweet onions, lemon and Old Bay seasoning. Served with house-made cocktail sauce. - \$MP

### P.E.I MUSSELS

Your choice of P.E.I Mussels with yellow curry, marinara, or traditional white wine, butter, garlic, and herbs. Served with a toasted baguette. - \$12

### BIG WAVE DIP

Choice of Buffalo Chicken Dip, Maryland Crab Dip or Spinach Artichoke Dip. Served with celery and a toasted baguette. - \$12/\$15/\$11

### TAPPED UP FRIES

Waffle fries, house-made beer cheese, chopped thick cut corn cobb smoked bacon, and a ranch drizzle. - \$10

Extra sauces are available upon request for an additional fee.



### SHARK BISCUIT

Two 1/2lb fresh, all natural hand pressed beef patties, two slices of cheddar cheese, caramelized onions, 4 strips of bacon, Sriracha mayo and topped with a fried egg. - \$19



### AHI TUNA NACHOS

Fried wontons, Asian slaw, blackened Ahi tuna, balsamic glaze, Sriracha aioli. - \$15

## {BOWLS}

### GREEK SALAD

Romaine hearts, red onion, feta cheese, kalamatta olives, cucumbers. Served with a cucumber lemon yogurt dressing on the side. - \$7/\$10

### SUMMER HARVEST SALAD

Fresh greens with sliced fresh seasonal berries, almonds, and shaved parmesan. Served with a strawberry vinaigrette on the side. - \$8/\$11

### CAESAR SALAD

Romaine hearts, shaved parmesan cheese, house-made croutons and our signature Caesar dressing. - \$7/\$10

### EASTERN SHORE COBB SALAD

Jumbo lump crab meat, roasted turkey, bacon, hard-boiled egg, crumbled bleu cheese, avocado, heirloom tomatoes on a bed of romaine. Served with an old bay ranch drizzle - \$17

### QUINOA SALAD

Quinoa, red onions, zucchini, peppers, chickpeas, tomatoes, herbs and spices, and feta cheese over a bed of spinach - \$14

### SUMMER SALAD TRIO

House-made Old Bay Shrimp Salad, house-made curry chicken salad with grapes, red onions and walnuts and house-made Tuna Salad. Served with slices of melon on a bed of lettuce - \$17

### CREAM OF CRAB SOUP

House-made Cream of Crab soup. Served with crackers. Add a toasted baguette for (+\$2) - \$10

### SOUP DU JOUR

Ask your server what our soup of the day is. - \$MP

SALAD Add Ons: Grilled Chicken - \$6 Crab Cake - \$15 Blackened Tuna - \$14 Grilled Salmon \$12 - Grilled Shrimp \$10

## OUR FAMOUS

## WINGS

Season & Baked, then deep-fried and sauced to order. 8 wings per order and served with celery and your choice of housemade ranch or blue cheese dressing

**BUFFALO | BBQ**  
**SPICY BBQ | OLD BAY**  
**SWEET CHILI | KOREAN BBQ**  
**GARLIC PARMESAN | PESTO**  
**MANGO HABANERO**  
**HONEY OLD BAY | TERIYAKI**  
**MARINARA PARM | YELLOW CURRY**  
**SAVAGE 🔥🔥**

**\$17**

**MUST TRY** { **PEANUT BUTTER & HABANERO JELLY**

HABANERO JELLY TOSSED WINGS SERVED WITH A PEANUT BUTTER DIPPING SAUCE

## HANDHELDS

Your choice between Old Bay Chips, Waffle Fries (+\$2) Rosemary Parmesan Waffle Fries (+\$3) or Sweet Potato Tots (+\$4)

### TAPHOUSE TACOS

Your choice of blackened catfish, tuna, or shrimp. Served on grilled flour tortillas, topped with cheddar cheese, Asian slaw, house-made ponzu and Sriracha aioli - \$15

### BLACK BEAN AND QUINOA (GF)

House-made black bean & quinoa burger topped with hummus, tomato, red onion and Sriracha aioli and wrapped in lettuce. - \$11 Add a brioche bun for \$1 OR multi-grain bun for \$1.50

### PORTOBELLO VEGGIE WRAP

Grilled mushrooms, zucchini, squash, peppers and onions, chilled and topped with balsamic glaze in a 12 inch flour tortilla wrap. - \$14

### CHICKEN CAESAR WRAP

Grilled chicken, romaine lettuce, and parmesan cheese tossed with our signature caesar dressing in a 12 inch flour tortilla. - \$14

### SUMMER SALAD WRAP

Your choice of house-made shrimp salad, house-made yellow curry chicken salad, or house-made tuna salad with lettuce and tomato in a 12 inch flour tortilla. - \$15/\$13/\$13

### CRAB CAKE

Fresh jumbo lump Maryland Blue Crab cake, broiled and served on a brioche bun with lettuce and tomato. House-made Old Bay tartar sauce on the side. - \$MP

### AHI TUNA

Fresh Ahi tuna blackened and served medium rare. Topped with power slaw, house-made sriracha aioli and ponzu sauce on a brioche bun. - \$16

### TURKEY CLUB

Fresh roasted turkey breast, thick cut corn cobb smoked bacon, Swiss cheese, avocado spread, garlic aioli, spinach and tomato, double stacked on multigrain wheat bread. - \$16

### CHEESESTEAK

Your choice of shaved ribeye or shaved chicken breast, grilled and topped with your choice of cheese, grilled onions, peppers or mushrooms. Served on a toasted Amoroso roll. - \$13

### FRENCH DIP

Shaved roast beef and caramelized onions, served on a 9 inch hoagie roll, topped with melted provolone cheese and served with a side of house-made beer au jus. - \$14

### CHICKEN CAPRESE

Marinated and grilled chicken breast on a multi grain bun topped with sliced crimson red tomato, fresh mozzarella, house-made spinach-walnut pesto and balsamic glaze. - \$13

### GNARMAX

1/2lb fresh, all natural hand pressed beef patty topped with pepper Jack, jalapenos and Siracah mayo with lettuce, tomato & onion. - \$12

### BACONLICIOUS

1/2lb fresh, all natural hand pressed beef patty topped with bacon, bacon and more bacon, cheddar cheese and Sweet Baby Ray's BBQ with lettuce tomato and onion. - \$13

### BEST EVER BLT

Eight slices of thick cut corn cobb bacon with lettuce and tomato on toasted white bread. Add a fried egg for (+\$2) - \$11

Extra sauces are available upon request for an additional fee.



## BUILD YOUR OWN SANDWICH \$11

All burgers come with 8-ounce fresh, all natural hand pressed beef patties OR grilled chicken breast and served with lettuce, tomato, onion and home-made Old Bay chips.

CHOICE OF BUN.....  
Brioche | Multi-Grain (+\$1.50)

CHEESE (+\$1).....  
Cheddar | American | Pepperjack | Provolone | Swiss | Bleu (+\$1.50)

TAP IT UP.....  
Bacon (+\$2) | Fried Egg (+\$2) | Onions (+\$1) | Peppers (+\$1) | Mushrooms (+\$1) | Jalapenos (+\$1) Avocado (+\$3)

## TAPHOUSE COCKTAILS

### BAYSIDE PUNCH

Kraken Spiced Rum, banana liquor, orange juice, splash of pineapple juice and grenadine

### SUNSET LIMEADE

Absolut Lime, Malibu Lime, lemonade, grenadine and club soda

### MALIBU MORNING AFTER

Malibu Lime, Malibu Mango, Pineapple and OJ

### ABSOLUT ARNOLD

Absolut Citron, Iced Tea & Lemonade

### GRAPEFRUIT PALOMA

Avion Silver, fresh grapefruit juice, fresh lime juice, agave nectar and club soda.

### BLUE HAWAIIAN

Malibu Coconut, blue curacao and pineapple juice

### MMM MARGARITA

Altos Reposado, triple sec, fresh lime juice & sour mix

### JAMESON SOUR

Jameson, sour mix and orange juice

### EASY BREEZE

Absolut Grapefruit, club soda and splash of cranberry

## {CRUSHES}

\*Upgrade to Zero Added Sugar Absolut Upon Request\*

### ORANGE

Three Olives Orange vodka, triple sec, fresh-squeezed orange juice and splash of Sierra Mist.

### GRAPEFRUIT

Three Olives Grapefruit vodka, triple sec, fresh-squeezed grapefruit juice and splash of Sierra Mist.

### CREAMSICLE

Three Olives Vanilla vodka, triple sec, fresh-squeezed orange juice and splash of Sierra Mist.

## {MULES}

### ORIGINAL

Absolut Lime, ginger beer and lime juice

### DARK AND STORMY

Kraken Spiced Rum, ginger beer and lime juice

### IPA IRISH

Jameson IPA, ginger beer and lime juice

### WATERMELON

Three Olives Watermelon, ginger beer and lime juice

### APPLE AND PEAR

Three Olives Apple and Pear, ginger beer and lime juice

## {FROZENS}

### DIRTY BANANA

Banana liqueur, coffee liqueur, banana and vanilla cream

### DREAMSICLE

Vodka, triple sec and orange cream

### MUDSLIDE

Irish cream liqueur, coffee liqueur and vanilla cream

### PINA COLADA

Rum and Pina Colada cream

### STRAWBERRY DAIQUIRI

Rum and blended strawberries

## DOMESTIC AND IMPORTS

### DRAFTS

Bud Light | Landshark | Miller Lite | Yuengling

### CANS

Budweiser | Bud Light | Bud Light Lime | Corona | Corona Light Coors Light | Heineken | Michelob Ultra | Miller Lite | Natural Light National Bohemian | O' Douls | Twisted Tea