JUMBO WINGS

choose quantity and style – half & half sauces +1.00
+1.50 for all drums or all flats for 5-15 wings +2.00 for all drums or all flats for 20 wings
BUFFALO (HOT OR MILD) - TEXAS HEAT DRY RUB- BOURBON BBQ – SALT & VINEGAR - HONEY OLD BAY
bleu cheese or ranch; celery sticks
5 wings 11.95/ 10 wings 20.95 / 15 wings 26.95 / 20 wings 31.95

SHAREABLES

CHESAPEAKE BLUE CRAB DIP 18.95 cheddar cheese, carrots, celery, grilled pita

ROASTED POBLANO QUESO DIP 10.95 caramelized onions, cooper sharp american cheese, pico de gallo, sriracha, tortilla chips

MEDITERRANEAN SHRIMP 13.95 garlic, chili flakes, baguette

BUTTERMIILK BATTERED CALAMARI 15.95 pickled mango, cilantro, spiced peanuts, house chili sauce

BLUE CRAB HUSH PUPPIES 14.95 lemon & old bay remoulade

HUMMUS & OLIVE TAPENADE 12.95 marinated cucumbers, tomatoes, feta, grilled pita bread

AHI TUNA CEVICHE 15.95 lime, cilantro, avocado, pico de gallo, corn tortilla chips

POUTINE FRIES 10.95 cheddar cheese curds, onion gravy

GUACAMOLE & CHIPS 12.95 spiced pepitas, queso fresco, jalapeños, corn tortilla chips

COLOSSAL PRETZEL 20.95 beer cheese & grain mustard

BARBACOA QUESADILLA 18.95 braised beef, cheddar-jack, pico de gallo lime crema, chimichurri **sub chipotle chicken**

SHELLEEN'S NACHOS 20.95 full/16.95 half cheddar-jack, jalapeños, vine-ripe tomatoes, scallions, black olives, pico de gallo, sour cream
add chili 2.95 | guacamole 3.95 | chipotle chicken 4.95

SOUPS

CHICKEN CORN CHOWDER CUP 6.95/ BOWL 8.95

FRENCH ONION GRATIN CUP 7.95/ BOWL 9.95

HOUSE MADE CHILI cheddar-*jack, scallions* CUP 6.95/ BOWL 8.95
add tortilla chips +2.00

SALADS

add ons: jumbo shrimp 13 / chicken 7 / salmon 12 / teres major steak 19

ARUGULA & ROASTED BEETS 11.95, honey-goat cheese, toasted walnuts, sherry vinaigrette

CAESAR 12.95 house-made croutons, parmesan cheese, romaine

GREEK 16.95 tomatoes, chickpeas, artichoke hearts, feta, cucumbers, kalamata olives, romaine, red wine vinaigrette

SESAME TUNA POKE BOWL 19.95 marinated tuna, cucumber, pickled mango, carrot, avocado, macadamia quinoa cabbage salad, edamame, spicy mayo, pickled fresnos, citrus sesame vinaigrette

SOUTHWESTERN CHICKEN 17.95 fried chicken, cheddar-jack, tomatoes, pickled onions, corn-black bean salsa, hard-boiled eggs, crispy tortillas, jicama, romaine, honey-chipotle dressing

CALIFORNIA CHICKEN SALAD17.95 napa cabbage, cucumber, carrots, bell pepper, crispy wontons, cilantro, cashews, grilled chicken, citrus sesame vinaigrette

BLACKENED SHRIMP COBB 21.95, romaine, watercress, hard-boiled egg, lancatser bacon, roasted sweet corn, heirloom tomato, cucumber, avocado, blue cheese, red wine vinaigrette

SANDWICHES

all sandwiches come with the choice of one side

PIT BEEF SANDWICH 19.95
Slow roasted beef, provolone cheese, horseradish sauce, crispy onions, brioche roll, side au jus

MOORE MEATS LOCAL WAGYU BEEF CHEESESTEAK 22.95
– OR – CHICKEN CHEESESTEAK 19.95
choice of cheese and fresh & premium toppings

AVOCADO BLT 17.95 lancaster bacon, green leaf, vine-ripe tomato, cilantro-lime aioli, multi grain toast

CHICKEN SALAD BLT 16.95 lancaster bacon, green leaf, vine-ripe tomato, toasted ciabatta

HERB ROASTED TURKEY CLUB 16.95 lancaster bacon, green leaf, vine-ripe tomato, mayonnaise, choice of toast

PULLED PORK 17.95 bourbon bbq, bread & butter pickles, coleslaw, brioche roll

KOREAN BBQ CHICKEN 17.95 crispy fried chicken breast, korean BBQ, spicy mayo, daikon slaw, toasted sesame, cilantro, brioche roll

TACOS

KOREAN PORK 17.95 braised pork shoulder, korean bbq sauce, spicy california slaw, habanero pickled onions, sesame seeds, corn tortillas

BLACKENED FISH 18.95 atlantic cod, citrus california slaw, pineapple salsa, habanero pickled onions, scallions, flour tortillas, sweet chili sauce

CRISPY PERUVIAN SHRIMP 18.95 cucumber slaw, aji amarillo aioli, lettuce, flour tortillas

BRAISED BEEF 19.95 cheesy double shell, california slaw, pickled jalapenos, pico de gallo, salsa verde, flour & corn tortillas

BEYOND CHORIZO 16.95 chorizo seasoned beyond meat, corn-black bean salsa, lettuce, avocado-salsa verde, corn tortillas

AHI TUNA TARTARE 15.95 avocado, cilantro, pico de gallo, crispy corn tortillas

ENTREES

ITALIAN SAUSAGE RIGATONI 25.95 broccoli rabe, red peppers, parmesan cheese

STEAK FRITES 28.95 8oz teres major steak, herb butter, chipotle dipping sauce, fries

PAN SEARED SALMON 24.95 white bean salad, heirloom tomatoes, cucumber, mint & lemon yogurt

SHELLEEN'S SIGNATURE CRAB CAKE 29.95 jumbo lump crab, fries, horseradish-mustard slaw

GRILLED MEATLOAF 20.95 mashed potatoes, braised greens, onion gravy

FISH AND CHIPS 20.95 beer battered Atlantic cod, slaw, tartar, fries

TROPICAL COLOSSAL SHRIMP 23.95 quinoa-black bean salad, queso fresco, aji amarillo aioli, pineapple salsa

BLACKENED COLOSSAL SHRIMP & GRITS 23.95 andouille sausage, bell peppers, onions, scallions

CHAR-GRILLED BURGERS

OUR FAMOUS CHARCOAL-GRILLED BURGER 10oz 18.95 / 6oz 15.95 build your own with choice of toppings and cheeses
Recommended Burger Wine: Côtes-du-Rhône Saint Cosme '23 $12 glass/ $48 bottle
CHEESES: american, bleu, cheddar, swiss, aged provolone, jalapeño-jack,
FRESH TOPPINGS: vine-ripe tomato, green leaf, red onion, caramelized onions
PREMIUM TOPPINGS: add 1.00 sautéed mushrooms, pico de gallo, habanero pickled onions, sweet pickled onions, tomato-chili pepper jam, cooper sharp american
PREMIUM TOPPINGS: add 2.00 avocado, guacamole, lancaster bacon, fried egg, pulled pork, brie cheese **Gluten Free Roll – or- Vegan Pretzel Roll:** add 2.50

THE KID 19.95 10oz burger, lancaster bacon, sweet pickled onions, cheddar, green leaf, vine-ripe tomato

CAT BALLOU 16.95 6oz burger, brie, vine-ripe tomato, kennett mushrooms, green leaf

COWBOY 19.95 10oz burger, fried onion ring, lancaster bacon, bbq sauce, cheddar, green leaf, vine-ripe tomato

CALIFORNIA 16.95 6oz burger, avocado, cheddar, pea shoots, green leaf, vine-ripe tomato, 1000 island dressing

GOLDRUSH 22.95 10oz burger, lancaster bacon, pulled pork, fried egg cheddar, green leaf lettuce, vine-ripe tomato

SMASHED WAGYU 21.95 two 4oz local wagyu beef patties, cherry pepper relish, swiss, garlic aioli

FARMHOUSE 21.95 8oz local wagyu beef, garlic butter, aioli, vine-ripe tomatoes, green leaf, house made bread & butter pickles

BEYOND™ BURGER 17.95 Beyond™ veggie patty, vegan mayo, green leaf, vine-ripe tomato, red onion, vegan pretzel roll

TURKEY 16.95 avocado, tomato-chili pepper jam, pea shoots, green leaf

SIDES

3.95 a la carte, substitutions no charge

french fries	house or caesar salad
house made chips	seasonal veggies
corn succotash	coleslaw

4.95 a la carte, substitutions +1.00

mashed potatoes	cauliflower "risotto"
old bay fries	seasoned spinach
cajun fries	green beans & cherry tomatoes

5.95 a la carte, substitutions +2.00

onion rings	steamed broccoli
tater tots	fried pickles & cherry peppers
sweet potato fries	brussels sprouts & bacon

20% GRATUITY ADDED TO PARTIES OF 6 AND LARGER / MAXIMUM OF 2 CREDIT CARDS-SEPARATE CHECKS PER TABLE PLEASE