

STARTERS

SHE CRAB SOUP	11/15
Lump Crabmeat- Fresh Dill- Cream	
SOUP OF THE DAY	MP
Ask your server for details	
SHRIMP CAKE	12
Shrimp- Ritz- Special Seasonings- Broiled- Old Bay Tartar	
TOMATO PIE	16
Vine Ripe Tomatoes- Fresh Basil- Mozzarella Cheese	
CRAB CAKE	23
Our Famous Special Blend - Broiled - Corn Salsa	
MUSSELS	19
Prince Edward Island Mussels - Sauteed - Ginger, Lime, & Cilantro Butter Sauce <i>gf</i>	

SALADS

HOUSE SALAD	10
Mixed Greens - Fresh Vegetables - Pickled Carrots- Honey Citrus Vinaigrette or Ranch or Creamy French <i>gf</i>	
GRILL ROOM WEDGE	15
Iceberg- Tomato- Grill Room's Creamy Blue Cheese- Bacon Crumbles <i>gf</i>	
SEABIRD FARMS SALAD	16
<i>Fresh Produce from a Local Farm</i> Mixed Greens - Local Pickled Beets and Cauliflower- Tomatoes - Pickled Corn - Creamy Sherry Vinaigrette <i>gf</i>	
GRILL ROOM SALAD	15 ADD CHICKEN 24
Mixed Greens- Grilled Pineapple- Tomatoes- Cucumbers- Pickled Red Onions- Blue Cheese Crumbles- Honey Citrus Vinaigrette <i>gf</i>	
SALMON POWER SALAD	27
Hardwood Grilled Salmon- Pickled Red Onions- Tomato- Cucumbers- Pickled Local Beans - Feta Cheese Crumbles- Chia Seed White Balsamic Vinaigrette <i>gf</i>	
Add Chicken 10 , Salmon 15 Pickled Shrimp 15 or Herb and Garlic Marinated Filet Mignon Kabob 20 to any Salad	

SHAREABLES

BASKET OF FRIES	15
Hand Cut- Honey Mustard- Our Famous Ranch-Ketchup	
GRILLED GREEN ONION DIP	14
Grilled Green Onions - Fresh Spinach - Mixed Cheeses - Ritz Crackers	
PICKLED SHRIMP.	15
Half Pound Select Shrimp- Cooked and Marinated in our own Pickling Spice Blend- Served Mixed Green with Marinated Onions and Capers. <i>gf</i>	
MEATBALLS	17
Half Pound of House Ground USDA PRIME Beef and Local Pork - Tomato Sauce- Parmesan Cheese	
CUCUMBER SAMPLER - Dill - Bread	17
and Butter - Sour - Sweet Mustard- Korean Spicy <i>gf</i>	
PICKLISH DELIGHT	19
Excite your Palate with 9 Different Pickled Items Watermelon Rinds- Peaches- Corn - Beets - Local Peas - Local Pepperoncinis- Giardineira- Cauliflower- Okra <i>gf</i>	
PICKLES AND CHEESE	24
Galax- Nottingham- Imperial Buck Cheddar Pickled Watermelon Rinds - Dill Pickle Slices- Pickled Peaches. <i>gf</i>	

SANDWICHES

STEAKHOUSE BURGER	20
Angus Beef- Half Pound- Hand Pattied- Hardwood Grilled- Cheese- Buttered Kaiser- Hand Cut Fries	
MEATBALL HOAGIE	19
Beef/Pork Meatballs- Tomato Sauce- Mozzarella- Giardiniera- Hand Cut Fries	
GRILLED TUNA SANDWICH	22
Hardwood Grilled Tuna- Pickled Vegetable Slaw- Buttered Kaiser- Hand Cut Fries	
GRILLED CHICKEN SANDWICH	19
Chicken Breast- Country Ham- Swiss Cheese- Buttered Kaiser- Hand Cut Fries	

Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

ENTREES

FEATURED WHITE WINE

Antxiolia- Getariako Txakolina, SPAIN 2025
13/ Glass

SHRIMP CAKE 21/31

Our Special Blend - Broiled - Old Bay Tartar -
Black and White Rice - Green Beans

FRESH CATCH * gf MP

Ask your Server for Details

BEST OF BOTH WORLDS 39

One Broiled Shrimp Cake- One Broiled
Crabcake- Old Bay Tartar- Corn Salsa-
Black and White Rice - Green Beans

SHRIMP AND GRITS* gf 32

Select Shrimp- Country Ham- Peppers-
Spinach- Meg's Famous Sauce- Stone
Ground Grits

PASTA OF THE DAY 36

House Cured Pork Belly- Local Field Peas &
Beans - Tomatoes - Fresh Spinach- Herb Pesto
Cream Sauce- Fusilli- Parmesan

NORTH ATLANTIC SALMON * gf 36

Hardwood Grilled - Grilled Peach Salsa -
Roasted Vegetables- Black and White Rice

YELLOWFIN TUNA * GF 34

Fresh Herb Encrusted - Sautéed - Fresh Peach &
Local Jalapeño Glaze - Black and White Rice -
Roasted Vegetables

SEAFOOD PASTA 36

Fresh Fish - Select Shrimp - Mussels Spinach
- Grilled Tomato and Local Pepper Sauce-
Fusilli - Parmesan

CRAB CAKE 27/45

Our Special Blend - Broiled - Corn Salsa - Black
and White Rice - Green Beans

GRILL ROOM VEGGIES 20

Marinated & Hardwood Grilled Lobster
Mushrooms, Local Peppers, and Zucchini - Black
and White Rice - Lemon Tahini Dressing gf

ROAST CHICKEN 24

Peruvian Marinated- Hard Wood Grilled- Semi
Boneless Airline Chicken Breast- Spicy Green
Sauce- Black and White Rice- Green Beans gf

STEAKS - CHOPS

ALL OUR MEATS ARE HAND SELECTED, AGED AND CUT IN
HOUSE, MARINATED, SEASONED AND GRILLED OVER
NATIVE HARDWOODS AND ARE AVAILABLE WITH YOUR
CHOICE OF OUR HOMEMADE SAUCES AND BUTTERS.

FEATURED RED WINE

Baramban "Edition Limitada" 2021
Grenache Tempranillo Blend
16/Glass 60/Bottle

PORK LOIN * gf 25

Twice Grilled- Sliced- Stone Ground Mustard Cream
Sauce- Mashed Potatoes- Green Beans

FILET MIGNON 6 OUNCES * gf 44

Hand Cut- Very Tender- Mashed Potatoes-
Green Beans

FILET MIGNON 10 OUNCES * gf 59

Center Cut- Very Tender- Mashed Potatoes-
Green Beans

RIBEYE 16 OUNCES * gf 69

USDA PRIME- Angus- Extremely Flavorful -
Mashed Potatoes - Green Beans

COWBOY STEAK - 24 OUNCES* gf 89

LINZ Heritage ANGUS - USDA PRIME -
Bone in Ribeye - Mashed Potatoes - Green
Beans

PORK CHOP - 16 OUNCES * gf 37

Compart Farms Duroc Dry Aged Pork Porterhouse
- Mashed Potatoes - Green Beans

SURF AND TURF* gf 39

Herb and Garlic Marinated Filet Mignon
Kabob- Broiled Shrimp Cake- Old Bay Tartar-
Mashed Potatoes - Green Beans

NY STRIP - 12 OUNCES * gf 58

USDA PRIME- Certified Black Angus - Mashed
Potatoes - Green Beans

COMPLIMENTARY SAUCES

CREAMY HORSERADISH- GRILL ROOM STEAK
SAUCE

ADDITIONS

\$4- BEARNAISE BUTTER- ROASTED GARLIC
BUTTER- MUSTARD CREAM SAUCE

\$6- SAUTEED MUSHROOMS- SAUTEED
ONIONS

GRILL ROOM PICKLES TO GO

DILL PICKLE SLICES.....7/12/16 BREAD AND BUTTER PICKLES7/12/16
SWEET MUSTARD PICKLES.....7/12/16 KOREAN SPICY PICKLES.....7/12/16
GIARDINIERA..... ..9/15/21 WATERMELON RINDS.....10/16/22
PICKLED PEACHES.....10/16/22 PICKLED CARROTS.....5/8/12
PICKLED RED ONION.....5/8/12 PICKLED OKRA...8/14/20