

SEVERNA PARK

TAPHOUSE

BAR & GRILL

KICK STARTERS

SHRIMP TACOS*

Blackened shrimp, pico de gallo and creamy sriracha sauce served with chips & salsa on two soft flour and corn tacos* 16.00

BLACK AND RED AHI TUNA**

Seared ahi tuna, black sesame seeds, seaweed salad, wasabi, ginger and soy sauce** 15.00

NACHOS*

White corn tortilla chips, queso, pico de gallo, served with sour cream and fresh salsa* Your choice: Grilled Chicken, Chili, Smoked Pulled Pork, Sriracha Chicken or Steak 16.00

CREAMY MARYLAND CRAB DIP

Crab, cream cheese, cheddar jack cheese, served with crostini 16.00

BANG BANG SHRIMP*

Battered and fried shrimp, tossed in a spicy bang-bang sauce 15.00

VEGGIES AND DIP

Carrot, celery, red pepper, broccoli and buttermilk ranch dip 8.00

TAPHOUSE WINGS

8 Regular or boneless wings served with celery, carrots & house made ranch* Your Choice: Honey Old Bay • Garlic Parmesan • Mild • Hot* Hell* • 24K Gold* • Old Bay • Teriyaki • BBQ Spicy Caribbean BBQ* "TODD'S DIRT"
Dry rub flavors: Bayou • Salty Sailor 14.00

BUFFALO CAULIFLOWER BITES

Cauliflower florets battered flash fried served with celery, carrots & house made ranch 12.00

CRABBY TOTS

Tater tots, crab dip and shredded cheddar jack cheese, served with house-made ranch 16.00

SRIRACHA ROCKFISH TACOS*

Blackened rockfish fillets, spicy cabbage slaw, diced tomato, creamy sriracha sauce, served on two warm flour or corn tacos 14.00

CRAB PRETZEL

Jumbo soft pretzel, house made crab dip and cheddar jack cheese 16.00

ONION RINGS

Basket of flash fried onion rings 9.00

TAPHOUSE QUESADILLA

Your Choice: Steak & Cheese with tomato, Chicken & Cheese with tomato, or Veggie & Cheese with onion, tomato, green pepper, fresh garlic and mushroom; Served with sour cream & fresh salsa 12.00

HOUSE MADE QUESO, SALSA AND CHIPS*

Fresh made salsa served with white corn tortilla chips, guacamole and queso 13.00

ROASTED JALAPEÑOS*

Six jalapeño halves stuffed with a cream cheese-cilantro filling, served with house made cilantro lime ranch dressing 11.00

BEER BATTERED MOZZARELLA STICKS

Six mozzarella sticks battered and fried, served with marinara 9.00

LOADED TAPHOUSE FRIES

House-cut French fries, bacon and cheddar jack cheese, served with house made ranch 12.00

SOUP AND SALAD

SIDE CAESAR SALAD

Romaine lettuce, croutons, parmesan cheese and Caesar dressing 6.00

CHICKEN CAESAR SALAD

 Grilled chicken, romaine lettuce, croutons, parmesan cheese and Caesar dressing 15.00

SIDE SPRING SALAD

Spring lettuce mix, portobello mushrooms, onions, tomatoes, peppers and balsamic vinaigrette 6.00

FAJITA STEAK SALAD*

 Romaine lettuce, shredded cheese, pico de gallo, marinated steak, served in a tortilla bowl with tri-colored strips and cilantro lime ranch dressing 17.00

MANDARIN CHICKEN SALAD

Spring mix topped with grilled chicken mandarin oranges, cranberries, candied pecans and balsamic vinaigrette 16.00

LOCAL FARM FRESH TO TABLE WHEN AVAILABLE

BBQ CHICKEN SALAD*

Romaine lettuce, pico de gallo, tri-colored strips, grilled chicken, tangy BBQ sauce and cheddar jack cheese, tossed with BBQ buttermilk ranch dressing 15.00

SEARED AHI SPRING SALAD

Seared ahi tuna, spring lettuce mix, mushrooms, onions, tomatoes, and wasabi ranch 18.00

TROEG'S GROUND CHUCK CHILI*

Bowl of ground chuck chili, Charlie Brown brand chili spice, kidney beans, made with local pale lager and topped with cheddar jack, jalapeños and cornbread 8.00

MARYLAND CRAB SOUP

Vegetable blend, tomato-based broth, bacon, jumbo lump crab, made with local pale lager 9.00



Salad Dressings

Italian • Gluten Free Balsamic
Honey Mustard • Caesar
Red Wine Vinegar
Extra Virgin Olive Oil

Housemade Dressings

Blue Cheese • Buttermilk Ranch
Cilantro Lime Ranch • BBQ
Buttermilk Ranch • Extra dressing .50

DRESSING TO GO 6

SALAD TOPPERS

Steak 9 • Chicken 6
Chick-Un Nuggets 5
Ahi Tuna**8

SIGNATURE BURGERS



½ LB GROUND CHUCK BURGERS**

All burgers come with lettuce, tomato, pickle, on a fresh Brioche bun, served with fresh-cut fries

COACH BURGER

1/2 lb. custom ground chuck burger, bacon, onion ring, cheddar, blue cheese and tangy BBQ sauce, lettuce, tomato, pickle, on a fresh Brioche bun, served with fresh-cut fries 18.00

BBQ BACON JALAPEÑO BURGER*

1/2 lb. custom ground chuck, bacon, sautéed jalapeños, cheddar cheese, and tangy BBQ sauce, lettuce, tomato, pickle, on a fresh Brioche bun, served with fresh-cut fries 18.00

PRETZEL BURGER

1/2 lb. custom ground chuck, Swiss cheese, Dijon mustard served on a pretzel roll, lettuce, tomato, pickle, on a fresh Brioche bun, served with fresh-cut fries 16.00

BLACK & BLEU BURGER

1/2 lb. custom ground chuck blackened and topped with melted bleu cheese crumbles, lettuce, tomato, pickle, on a fresh Brioche bun, served with fresh-cut fries 16.00

ALL AMERICAN BURGER

1/2 lb. custom ground chuck and American cheese, lettuce, tomato, pickle, on a fresh Brioche bun, served with fresh-cut fries 14.00

TAPHOUSE BURGER

1/2 lb. custom ground chuck, caramelized onion, applewood bacon and cheddar, lettuce, tomato, pickle, on a fresh Brioche bun, served with fresh-cut fries 17.00

BEYOND BURGER

Beyond plant-based burger topped with onion served on a rolled-oat bun, lettuce, tomato, pickle, on a fresh Brioche bun, served with fresh-cut fries 16.00

TOPPINGS Extra .75 each

Fried Egg • Bacon • Chili
Sautéed Jalapeño • Sautéed Onion
Sautéed Mushroom • Sautéed Pepper
Bleu Cheese Crumbles • Queso
Cheddar • American • Provolone
Swiss • Bleu Cheese

Gluten free and dairy free buns available

*Spicy food- great flavor with plenty of heat **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SANDWICHES & WRAPS

SERVED WITH FRESH CUT FRIES.
Chick-Un Nuggets can replace any meat.

CHICKEN BACON RANCH WRAP

Fried chicken tenders, bacon, lettuce, tomato, with buttermilk ranch dressing, served with fresh cut fries 15.00

BLT SANDWICH

Applewood bacon, lettuce, tomato on Texas toast, side of mayo, served with fresh cut fries 14.00

CHICKEN SANDWICH

Grilled chicken with provolone, lettuce, tomato, served on a pretzel roll, served with fresh cut fries 15.00

BUFFALO CHICKEN WRAP*

Fried chicken tenders, buffalo sauce, lettuce, tomato, served with house made bleu cheese dressing, served with fresh cut fries 14.00

CHICKEN CAESAR WRAP

Grilled or blackened chicken, romaine lettuce, parmesan cheese and Caesar dressing, served with fresh cut fries 14.00

SMOKED PORK SANDWICH

House smoked pulled pork with raw onion, on a brioche bun, served with fresh cut fries 15.00

CHEESE STEAK SUB

Steak, lettuce, tomato, provolone cheese served on a Philly Amoroso roll, served with fresh cut fries 16.00

AHI SANDWICH**

Blackened Ahi tuna cooked rare and served with lettuce, tomato and wasabi ranch on a pretzel roll, served with fresh cut fries 18.00

ENTREES



SIZZLING FAJITAS - Combo Steak, Chicken and Shrimp*

Combo fajitas, green bell peppers, red pepper, onions, served on sizzling cast iron. Served with soft flour or corn tortilla, pico de gallo, sour cream and lettuce 22.00

SIZZLING FAJITAS - Chicken

Grilled chicken, green bell peppers, red pepper, onions, served on sizzling cast iron. Served with soft flour or corn tortilla, pico de gallo, sour cream and lettuce 15.00

SIZZLING FAJITAS - Shrimp

Grilled shrimp, green bell peppers, red pepper, onions, served on sizzling cast iron. Served with soft flour or corn tortilla, pico de gallo, sour cream and lettuce 18.00

AHI TUNA TACO

Blackened tuna, rare, seaweed salad, guacamole, sriracha mayo, on two soft flour or corn tacos, served with chips and salsa 16.00

SRIRACHA TACO PLATTER*

Your choice steak, chicken, or blackened shrimp. Two soft flour or corn tacos stuffed with pico de gallo, and topped with a creamy sriracha sauce, served with chips and salsa 16.00

QUINOA SHRIMP BOWL

Jumbo blackened shrimp served over steamed red quinoa, cilantro lime veggie blend, topped with steamed broccoli and red pepper 16.00

CRAB CAKE SANDWICH

Lump crab cake broiled or fried served with lettuce, tomato on a brioche roll, served with fresh cut fries 25.00

CHICKEN TENDER PLATTER

Four chicken tenders and fries 15.00

SIDES

Fresh-cut Fries • Garlic Green Beans
Baked Potato • Grilled Tomato
Sautéed Mushrooms • Side Salad
Broccoli w/ Red Pepper • Quinoa
Loaded Baked Potato 3.99
Baked Potato 1.99
Onion Rings 2.99
Mac n' Cheese 3.99

SIGNATURE DRINKS & MARGARITAS

ORANGE CRUSH

Orange Vodka, Triple Sec, fresh squeezed OJ, Sprite

GRAPEFRUIT CRUSH

Grapefruit Vodka, Triple Sec, fresh squeezed Grapefruit Juice, soda water

DEEP EDDY LEMON CRUSH

Deep Eddy Lemon Vodka, Triple Sec, lemonade, soda water

TITO'S JALEPEÑO MULE

Titos Vodka, lime, jalapeño, and ginger beer

CRAFT BEER FLIGHT

Your choice of 4 craft beers on draft

TOP SHELF MARGARITA

Patron Silver, Grand Mariner, Triple Sec and simple syrup, hand squeezed fresh lime

SILVER STAR MARGARITA

Espolon tequila, Elderflower, orange juice and sour mix

CASA MIGOS MARGARITA

Casa Migos tequila, triplesec and simple syrup, hand squeezed fresh lime

MANGO MARGARITA

Sauza Tequila, Triple Sec, mango puree, sour mix, splash of OJ & pineapple

KIDS MENU

CHICKEN TENDERS

Two chicken tenders, honey mustard and tater tots and an apple juice box 8.00

GRILLED CHEESE SANDWICH

Grilled cheese and tater tots and an apple juice box 8.00

MACARONI AND CHEESE

Mac N' Cheese and tater tots and an apple juice box 8.00

KIDS CHEESEBURGER

Kid's burger, American cheese and tater tots and an apple juice 8.00

SWEETS

BROWNIE A LA MODE

Ghirardelli chocolate brownie served with a scoop of vanilla ice cream 8.00

BAKED APPLE PIE

Baked apple pie served with a scoop of vanilla ice cream 7.00

MAINE ROOT BEER FLOAT

Maine organic root beer with a scoop of vanilla ice cream 7.00

COOKIE MONSTER

Nightengale jumbo 6 oz cookies and cream ice cream sandwich with whipped cream 8.00

DRINKS

Coke • Diet Coke • Sprite

Ginger Ale • Orange Soda

Coffee • Tea • Sweet Tea 3

HANDCRAFTED

Maine Root Lemonade

Maine Root Organic Root Beer



CERTIFIED ANGUS BEEF*



Gluten Free

Please let your server know about any allergies

