



APPETIZERS

SHRIMP TACOS

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

BLACK AND RED AHI TUNA

Searred 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* 16.00

YOUR CHOICE:

Grilled Chicken • Pulled Pork • Chili • Sriracha Chicken • Steak

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

TAPHOUSE JUMBO WINGS

8 Regular or boneless wings served with celery, carrots and house made ranch** 14.00

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

BUFFALO CAULIFLOWER BITES

Cauliflower florets battered flash fried served with celery, carrots and 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

HOUSE MADE QUESO, SALSA & CHIPS

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

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

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 FRIES

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

ONION RINGS

Basket of flash fried onion rings 9.00

VEGGIES AND DIP

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

*SPICY

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please tell your server if anyone in your party has a food allergy.

BURGERS

1/2 LB GROUND CHUCK BURGERS**

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

BBQ BACON JALAPEÑO BURGER

1/2 lb. custom ground chuck burger, bacon, sautéed jalapeños, cheddar cheese, and tangy BBQ sauce, served with fresh cut fries* 18.00

PRETZEL BURGER

1/2 lb. custom ground chuck burger, Swiss cheese and dijon mustard served on a pretzel roll served with fresh cut fries 16.00

COACH BURGER

1/2 lb. custom ground chuck burger, bacon, onion ring, cheddar, blue cheese and tangy BBQ sauce served with fresh cut fries 18.00

ALL AMERICAN BURGER

1/2 lb. custom ground chuck burger and American cheese served with fresh cut fries 14.00

BLACK AND BLUE BURGER

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

TAPHOUSE BURGER

1/2 lb. custom ground chuck burger, caramelized onion, applewood bacon and cheddar served with fresh cut fries 17.00

BEYOND BURGER

Plant-based burger topped with onion served with fresh cut fries 16.00

BURGER TOPPINGS

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

Gluten Free & Dairy Free buns available.

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

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

BLT SANDWICH

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

AHI TUNA 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

CHEESE STEAK SUB

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

SMOKED PORK SANDWICH

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

GRILLED CHICKEN SANDWICH

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

SOUP & SALADS

LOCAL FARM FRESH TO TABLE WHEN AVAILABLE

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

SEARED AHI SPRING SALAD

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

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

BBQ CHICKEN SALAD

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

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 BOWL

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¢

SALAD TOPPERS

STEAK 9 • CHICKEN 6

CHICK-UN NUGGETS 5 • AHI TUNA**8

KID'S MENU

GRILLED CHEESE

Grilled cheese and tater tots and an apple juice box. 8.00

MAC N' 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

KIDS CHICKEN TENDERS

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

DRINKS

COKE • DIET COKE • SPRITE • GINGER ALE • ORANGE SODA

COFFEE • TEA • SWEET TEA 3.00

HANDCRAFTED DRINKS

MAINE ROOT LEMONADE • MAINE ROOT ORGANIC ROOT BEER

*SPICY

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ENTRÉES

AHI TUNA TACO

Blackened tuna, rare, seaweed salad, guacamole, sriracha mayo, on two soft flour or corn tortilla, 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

SRIRACHA TACO PLATTER

YOUR CHOICE: of 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

CHICKEN TENDER PLATTER

Four chicken tenders and fries 15.00

SIZZLING FAJITAS

Fajitas are served with soft flour or corn tortillas, pico de gallo, sour cream, and lettuce

STEAK, CHICKEN & SHRIMP COMBO FAJITAS

Combo fajitas, green bell peppers, red pepper, onions, served on sizzling cast iron 22.00

STEAK FAJITAS

Marinated steak, green bell peppers, red pepper, onions, served on sizzling cast iron 18.00

CHICKEN FAJITAS

Grilled chicken, green bell peppers, red pepper, onions, served on sizzling cast iron 15.00

SHRIMP FAJITAS

Grilled shrimp, green bell peppers, red pepper, onions, served on sizzling cast iron 18.00

SIDES

FRESH-CUT FRIES

GARLIC BROCCOLI WITH RED PEPPERS

GARLIC GREEN BEANS

QUINOA

BAKED POTATO

LOADED BAKED POTATO
3.99

GRILLED TOMATO

SAUTÉED MUSHROOMS

ONION RINGS 2.99

SIDE SALAD

MAC N' CHEESE 3.99

DESSERTS

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