

COSTAS INN

4100 NORTH POINT BLVD. BALTIMORE



***Welcome to Costas Inn,
a family owned and operated business since 1971.***

Our goal is to make your visit with us as enjoyable as possible. The management and staff take pride in preparing and serving entrees that are comprised of only the freshest and highest quality ingredients available. Our world famous steamed crabs are flown in daily, hand-sorted and graded to ensure only the freshest and fullest Maryland and Texas Gulf delicacies. All entrees are prepared to order, assuring excellence and quality that has stood the test of almost a half a century. Your patience allows our talented culinary staff to perform at their very best, thereby making your experience with us a memorable one. As always, we welcome your comments and suggestions and thank you for choosing Costas Inn.



Baltimore, MD 21222-3629
410.477.1975 • www.costasinn.com





COSTAS INN

Appetizers

Onion Rings

Fried canyon sweets. 7.50

Calamari

with marinara and duck sauces.
10.95

Buffalo Wings

BBQ, Texas Pete, Old Bay or
Insane with celery and bleu
cheese. 8.95

Chicken Tenders

with honey mustard. 8.95

BBQ Shrimp

Grilled and wrapped in bacon
with melted provolone. 11.95

Mushroom Caps

Stuffed with jumbo lump crab
Imperial. 14.95

Mozzarella Sticks

Served with marinara sauce. 7.50

Potato Skins

Stuffed with bacon and cheddar
cheese, served with sour cream.
7.50

5 oz. Crab Cake

on crackers 14.50

Half Pound Crab Cake

17.95

Crab Dip

with bread sticks. 12.95

Raw Bar & Steamers

Bowl of Mussels

with garlic butter and parmesan
bread sticks. 9.50

New Zealand Green Shells

Sautéed in garlic butter with
straw fried onion. 12.95

Oysters Rockefeller

Topped with Amaretto creamed
spinach and melted provolone
cheese.

Chef's special recipe!

three 11.95 • five 14.95

Top Neck Clams

Half dozen. Raw or Steamed.
8.50

Clams Casino

Half dozen tender clams broiled
with bacon and melted
provolone. 10.95

One Pound Jumbo Steamed Shrimp (16/20 ct.)

18.50

Blue Point Oysters

Half dozen. Raw or Steamed.
9.95

Soups

Maryland Crab

a Maryland favorite!
cup...4.25 bowl...6.95

Cream of Crab

with jumbo lump crab meat
cup...4.25 bowl...6.95

Chili

In true spirits of the Southwest
cup...3.50 bowl...5.95

Northern Bean & Ham

Delicious smoked ham.
cup...3.50 bowl...5.95

Soup du Jour

Our Chef's Daily Creation
please ask your server

French Onion Crock 6.50



Enjoy Costas Seasoning & Salad Dressing at Home.

Salads

Caesar Salad

Romaine lettuce, topped with Caesar dressing, croutons and parmesan cheese. 8.50

Euro Salad

Baby field greens, gorgonzola, walnuts and cranberries, tossed with raspberry vinaigrette. 8.95

Greek Salad

Fresh leaf lettuce with Feta, kalamata olives, pepperoncini, cucumbers, tomato and onion.

Regular 8.50
for 2 or more 12.95

Garden Salad

Fresh garden greens with tomato, cucumber, onions, cheddar cheese and croutons. 3.75

Wedge Salad

Crisp Iceberg lettuce with crumbled bleú cheese, bacon, sliced tomato, red onion and bleú cheese dressing. 8.95

Cobb Salad

Fresh field greens, with chopped bacon, tomato, crumbled bleú cheese and egg. Tossed with bleú cheese dressing. 8.95

Add on:

Chicken 6
Jumbo Shrimp 8
Ahi Tuna Steak* 7
Salmon Fillet 7
Crab Lumps 8
(blackened upon request)

Chef Salad

Fresh leaf lettuce topped with cucumber, tomato, julienne ham, turkey, American and Swiss cheese. Regular 8.50
for 2 or more people 12.95

Dressing Selection: House, Balsamic, Raspberry Vinaigrette, Ranch, Thousand Island, Italian, French, Pepper Parmesan & Bleú Cheese.

Tuna Salad

Fresh chunk light tuna garnished with lettuce, tomato and cucumber. 9.50

Shrimp Salad

Fresh shrimp salad garnished with lettuce, tomato and cucumber. 13.95

We have Crabs All Year Long!

Ask your server for today's sizes and availability.



We ship our famous Crabs and Crab Cakes throughout the US!

Melted Butter for Crabs 1.00

All of our Steamed Crabs are hand selected and are of the highest quality; Therefore we do not replace or refund Crabs.



Seafood Specialties

All Seafood Specialties are served with a choice of two side orders, unless otherwise noted.

Maryland Crab Cakes

Two 5 oz. cakes made with jumbo lump crab (broiled or fried). 26.95

Jumbo Crab Cake

Half pound cake of sweet lump crab meat. 20.95

Stuffed Lobster Tail

Broiled 9 oz. Lobster tail, stuffed with jumbo lump crab imperial. 37.95

Broiled Tail 27.95

Gulf Shrimp

Tender Gulf Shrimp, blackened, broiled or fried. 21.95

Breaded Oysters

Plump Blue Points breaded and fried to a golden brown. 19.95

Scallops

Divers Sea Scallops blackened, broiled or fried. 22.95

Seafood Platter

New Zealand roughy, lump crab cake, gulf shrimp and scallops (broiled or fried). 33.95

Stuffed Shrimp Imperial

Three colossal shrimp stuffed with jumbo lump crab imperial. 25.95

Stuffed Orange Roughy

Orange roughy fillet stuffed with jumbo lump crab imperial. 25.95

Broiled Roughy 17.50

Crab Imperial

Jumbo lumps of crab tossed with imperial sauce, broiled to a golden brown. 25.95

Orange Roughy Rockefeller

Fillet of roughy baked with an Amaretto creamed spinach and melted provolone. 19.95

Salmon St. Michael

Broiled Atlantic salmon, topped with crab lumps, diced tomato and a rose cream sauce. 22.95
Also available with diced tomatoes, olive oil and light marinara

Ultimate Pasta Bar 12.95

Pasta Bar with bread sticks & salad.

Select a pasta: penne, angel hair, spaghetti or fettuccini

Select a sauce: marinara, scampi or Alfredo

Toss in any two of: mushrooms, onions, peppers, broccoli, sun-dried tomato or roasted veggies

Top with: chicken, baby shrimp, steak or salmon.



Pasta Dishes

All served with a tossed salad and garlic bread.

Lasagna

Homemade meat lasagna with tomato sauce and melted provolone and parmesan cheeses. 11.95

Spaghetti & Meatballs

Homemade meatballs with marinara sauce and parmesan cheese. 11.95

Fettuccine

with Chicken or Shrimp & Scallops

Choice of alfredo, marinara or scampi sauce.
Chicken 14.95 • Shrimp & Scallops 21.95

Chicken Parmesan

Over fettuccine pasta 14.95

Seafood Mac & Cheese with lobster

Homemade three-cheese macaroni, topped with bread crumbs in a casserole dish and baked to a golden brown. 21.95

John's Jambalaya

Sautéed jumbo gulf shrimp, sausage, chicken, and veggies, simmered in a New Orleans Cajun style tomato sauce, over saffron rice. 21.95



Entrées

Costas' Combo*

12 oz. New York strip and a jumbo lump crab cake. 32.95

Filet Mignon*

10 oz. of grilled beef tenderloin with demi glaze. 25.95

Steak Triantafilos*

12 oz. New York strip, topped with jumbo lump crab imperial. 32.95

Pork Chops*

A pair of fresh center cuts grilled over an open flame. 16.50

New York Strip Steak*

12 oz. sirloin, grilled to your liking topped with demi glaze. 21.95

Chicken Imperial

Sautéed boneless chicken breast, topped with jumbo lump crab imperial. 24.95

Oven Roasted Chicken

Marinated half of slow-roasted chicken, seasoned with fine herbs, glazed with BBQ sauce. Served with mashed potatoes, gravy and sautéed mixed vegetables. 13.95

Meat Loaf

Homemade meat loaf served with mashed potato, gravy and sautéed mixed vegetables. 10.95

Texas Pit BBQ Ribs

17 oz. of tender danish baby backs served with french fries and cole slaw. 17.50

Side Orders

2.50 each

Vegetable Du Jour

French Fries

Baked Potato

(After 5pm)

Mashed Potato

Apple Sauce

Rice Pilaf

Cole Slaw

Garlic Bread

Pasta Salad

Family Style

3.95 each

Macaroni & Cheese

Creamed Spinach

Sautéed Mushrooms



**Gluten Free Menu Available
Please ask your server**

*Consuming raw or under cooked foods can increase your risk of food borne illness.

Light Fare Sandwiches & Subs

All sandwiches are served on a soft roll with lettuce and tomato, accompanied with french fries and pickle spear unless otherwise noted.

Crab Cake 5oz.	sandwich 15.95
Shrimp Salad	sandwich 13.95 sub 14.95
Tuna Salad	sandwich 8.95 sub 9.50
Cheese Steak Sub	9.50
Fried Oysters	13.95
Orange Roughy Broiled or Fried	13.95

Costas Cold Cut Sub

Sliced turkey, ham, provolone & American on a sub roll with lettuce, tomato, mayonnaise, hot sauce, raw onion & our house dressing. 10.50

Turkey Club

Sliced turkey, American cheese and bacon on white toast with lettuce, tomato, and mayonnaise. 9.50

Salmon BLT

Grilled fillet of north Atlantic salmon, topped with crisp bacon. 13.95

Blackened Chicken

with a side of honey mustard. 10.95

Marinated Chicken Breast

with a side of honey mustard. 10.95

Costas Cheeseburger*

Char-grilled half pound burger, topped with melted American cheese. 9.50

Meatball Parmesan Sub

Homemade meatballs on a toasted sub roll with marinara and melted provolone cheese. 10.95

Reuben

Thinly sliced corned beef piled high on toasted rye with thousand island dressing, sauerkraut and melted Swiss cheese. 10.95

• We fry in Non-Trans Fat Oil

Open-Face Sandwiches

Hot Beef

Slices of beef served open face on white bread with french fries and gravy. 10.95

Long Island

Thinly sliced corned beef, piled high on rye with thousand island, cole slaw and melted Swiss cheese. 10.95

Tuna Melt

Tuna salad on toasted English muffin with bacon, tomato and provolone cheese. 10.95

Specialty Sandwiches

Gyro

Your choice of lamb, chicken or crab cake with dice tomato, onion and tatziki sauce on warm pita bread, served with fries. Lamb - Chicken 10.95 | Crab Cake 15.95

Sandwich Chesapeake

Broiled crab cake and shrimp salad on toasted 12 grain bread with lettuce, tomato and mayo, served with fries. 15.95

Eastern Shore Grilled Cheese

Our crab dip between Texas bread with cheddar cheese, served with fries. 9.50

From Our Open Pit

11 am- 5pm Mon, Tues, Wed, & Sat

11am- 6pm Thur & Fri

All pit sandwiches are char-grilled on an open flame.

Top Round of Beef 6.50	Roma Italian Sausage (Hot/Mild) 5.95
Virginia Baked Ham 6.50	Pit Combo (Ham & Beef) 6.50
Robust Plump Turkey 6.50	Med. OC French Fries 3.50
8 oz. Double Breasted Chicken 6.50	Lg. OC French Fries 4.95
Half Pound Grilled Sirloin Burger 5.95	Kosher Dill Pickle .95

Off-Site Catering Available, Ask a manager for more details



~Desserts~

Fudge Nut Brownie A La Mode 5.50

Caramel Apple Pie with Vanilla Ice Cream
5.95

Costas Hot Fudge Sundae 5.50

Creme Brulee 5.95

Peach Melba 5.25

Bread Pudding with Vanilla Ice Cream 5.95

Mary's Homemade Rice Pudding 3.75

Carrot Cake 5.50

Plain Cheesecake 3.75
with strawberry or blueberry topping

Funnel Cake Fries 5.50

Galaktobouriko

Three Layer Chocolate Mousse 5.50

Cream custard wrapped in filo dough and baked to a golden brown, topped with cinnamon and honey 5.50



Watch all your favorite sporting events in HD at Costas and have a cold beer!

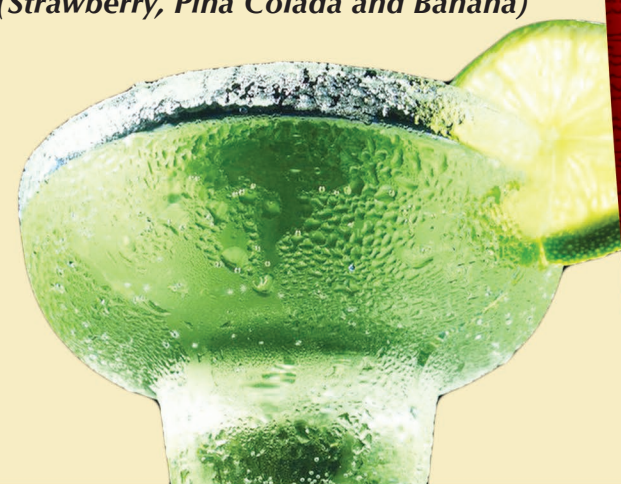
Daily Drink & Food Specials
Listed under Appetizers on the first page

~Beer~ On Tap

- Bass Ale*
- Black & Tan*
- Blue Moon*
- Budweiser*
- Coors Light*
- Dogfish Head*
- Guinness Stout*
- Natty Boh*
- Stella Artois*
- Sam Adams*
- Yuengling*

~Frozen Drinks~

- Toasted Almond • White Russian*
- Kahlua & Cream • Mudslide*
- Creamsicle • Margaritas*
- Daiquiris*
(*Strawberry, Pina Colada and Banana*)



For parties of 6 or more there will be a 15% gratuity added to your check.

Wine List

House Wines

We proudly serve Canyon Road Vineyards
Pinot Grigio • Chardonnay • White Zinfandel
Merlot • Cabernet Sauvignon
3.95 Glass 16.95 Bottle

House Wines

Rosemount Traminer Riesling
Light straw in color, with hints of rose petals and perfumed fruit and spice. 16.95

Robert Mondavi "Woodbridge" Chardonnay
Medium-bodied with crisp apple aromas and mineral flavors. 16.95

Ecco Domani Pinot Grigio
Smooth and distinctive with herbal aromas and mineral flavors. 21.95

Sonoma-Cutrer Chardonnay
Full fruit flavors with hints of apples and pears in the long finish. 35.95

Red Wine

Robert Mondavi "Woodbridge" Cabernet Sauvignon
Aromas and flavors of ripe berries with a hint of toasty oak. 16.95

Beringer "Founders' Estate" Merlot
Cherry and plum fruit flavors highlight this silky wine. 19.95

Rosemount Shiraz
Pretty plum and currant flavors, soft on the finish. 19.95

Mirassou Pinot Noir
Flavored with dark plum and lively cranberry with a long finish. 21.95

Blush Wine

Beringer White Zinfandel
Fresh red berry, citrus and melon aromas with flavors that round out the subtle hints of nutmeg and clove. 13.95

