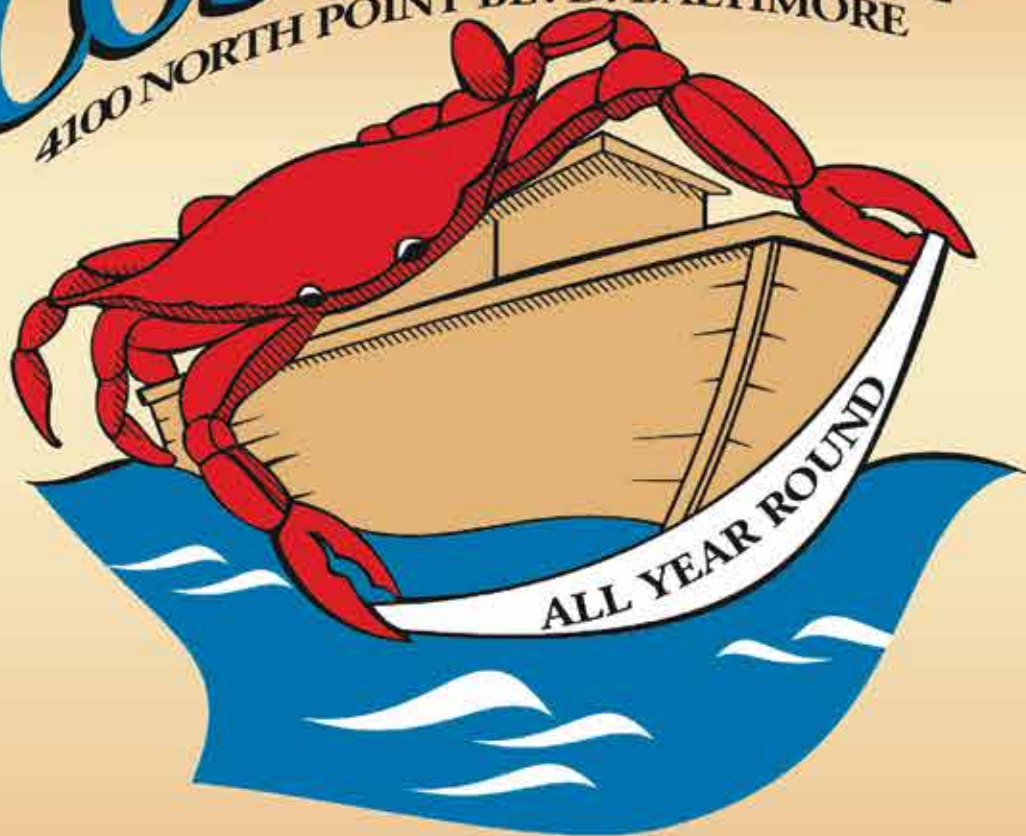


COSTAS INN

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



Gluten Free  items on this menu are prepared in the same kitchen as the rest of the menu so we can not guarantee these items will be 100% Gluten Free.

Appetizers

Onion Rings

Fried canyon sweets. 8.50

Calamari

with marinara and duck sauces.
12.50

Buffalo Wings

BBQ, Texas Pete, Old Bay or
Insane with celery and bleu
cheese. 9.50

Chicken Tenders

with honey mustard. 8.95

BBQ Shrimp

Grilled and wrapped in bacon
with melted provolone. 14.95

Mushroom Caps ^{GF}

Stuffed with jumbo lump crab
Imperial. 16.95

Mozzarella Sticks

Served with marinara sauce. 7.50

Potato Skins

Stuffed with bacon and cheddar
cheese, served with sour cream.
8.50

5 oz. Crab Cake

on crackers 15.95

Half Pound Crab Cake

on crackers 20.95

Crab Dip

with bread sticks. 13.95

Crisfield Deviled Eggs

with crab - 6.00

Soups

Maryland Crab ^{GF}

a Maryland favorite!
cup...5.50 bowl...7.50

Cream of Crab

with jumbo lump crab meat
cup...5.50 bowl...7.50

Chili

In true spirits of the Southwest
cup...4.25 bowl...5.95

Northern Bean & Ham

Delicious smoked ham.
cup...4.25 bowl...5.95

Soup du Jour

Our Chef's Daily Creation
please ask your server

French Onion Crock 7.50

Raw Bar & Steamers

Bowl of Mussels

with garlic butter and parmesan
bread sticks. 10.50

New Zealand Green Shells

Sautéed in garlic butter with
straw fried onion. 12.95

Oysters Rockefeller ^{GF}

Topped with Amaretto creamed
spinach and melted provolone
cheese.

Chef's special recipe!

three 13.95 • five 18.95

Top Neck Clams ^{GF}

Half dozen. Raw* or Steamed.
8.50

Clams Casino

Half dozen tender clams broiled
with bacon and melted
provolone. 11.95

One Pound Jumbo Steamed Shrimp ^{GF}

(16/20 ct.) 18.50

Blue Point Oysters ^{GF}

Half dozen. Raw* or Steamed.
10.95

Enjoy Costas Seasoning & Salad Dressing at Home.

Salads

Caesar Salad

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

Euro Salad ^{GF}

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

Greek Salad ^{GF}

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 ^{GF}

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

Cobb Salad ^{GF}

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 10

Ahi Tuna Steak* 8

Salmon Fillet 8

Crab Lumps 12

(blackened upon request)

Chef Salad ^{GF}

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

^{GF} Gluten Free Salads will not have croutons

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.

Crab Cakes are available Gluten Free Upon Request

Maryland Crab Cakes

Two 5 oz. cakes made with jumbo lump crab (broiled or fried). 30.95

Jumbo Crab Cake

Half pound cake of sweet lump crab meat. 23.95

Stuffed Lobster Tail ^{GF}

Broiled 9 oz. Lobster tail, stuffed with jumbo lump crab imperial. 39.95

Broiled Tail 29.95

Gulf Shrimp ^{GF}

Tender Gulf Shrimp, blackened, broiled or fried. 22.95

Breaded Oysters

Plump Blue Points breaded and fried to a golden brown. 22.95

Scallops ^{GF}

Divers Sea Scallops blackened, broiled or fried. 22.95

Seafood Platter

New Zealand roughy, lump crab cake, gulf shrimp and scallops (broiled or fried). 34.95

Stuffed Shrimp Imperial ^{GF}

Three colossal shrimp stuffed with jumbo lump crab imperial. 25.95

Stuffed Orange Roughy or Salmon ^{GF}

Orange roughy fillet stuffed with jumbo lump crab imperial. 25.95

Broiled Roughy 17.95

Crab Imperial ^{GF}

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

Orange Roughy Rockefeller ^{GF}

Fillet of roughy baked with an Amaretto creamed spinach and melted provolone. 21.95

Salmon St. Michael ^{GF}

Broiled Atlantic salmon, topped with crab lumps, diced tomato and a rose cream sauce. 25.95
Also available with diced tomatoes, olive oil and light marinara

Ultimate Pasta Bar 13.95

Pasta Bar with bread sticks & salad.

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

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. 12.95

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 15.95 • Shrimp & Scallops 22.95

Chicken Parmesan

Over fettuccine pasta 15.95

Seafood Mac & Cheese with lobster

Homemade three-cheese macaroni, topped with bread crumbs in a casserole dish and baked to a golden brown. 22.95

John's Jambalaya

Sautéed jumbo gulf shrimp, sausage, chicken, and veggies, simmered in a New Orleans Cajun style tomato sauce, over saffron rice. 22.95

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



Entrées

Costas' Combo*

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

Filet Mignon* GF

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

Steak Triantafilos* GF

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

Pork Chops* GF

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

New York Strip Steak* GF

12 oz. sirloin, grilled to your liking topped with demi glaze. 23.95

Chicken Imperial GF

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. 14.95

Meat Loaf

Homemade meat loaf served with mashed potato, gravy and sautéed mixed vegetables. 11.95

Texas BBQ Ribs

17 oz. of tender danish baby backs served with french fries and cole slaw. 17.95

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Side Orders

2.75 each

Vegetable Du Jour

French Fries

Baked Potato

(After 5pm)

Mashed Potato

Apple Sauce

Saffron Rice

Cole Slaw

Garlic Bread

Pasta Salad

Family Style

4.50 each

Macaroni & Cheese

Creamed Spinach

Sautéed Mushrooms



*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	17.95
Crab Cake 8oz.	sandwich	21.95
Shrimp Salad	sandwich	13.95
	sub	14.95
Tuna Salad	sandwich	9.50
	sub	10.50
Cheese Steak Sub		10.50
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, hots, 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 or Ahi Tuna

Grilled Atlantic salmon or Ahi tuna, topped with crisp bacon. 16.95

Blackened Chicken

with a side of honey mustard. 11.95

Marinated Chicken Breast

with a side of honey mustard. 11.95

Costas Cheeseburger*

Char-grilled half pound burger, topped with melted American cheese. 10.95

Meatball Parmesan Sub

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

Hot Beef

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

• We fry in Non-Trans Fat Oil

Open-Face Sandwiches

Reuben

Thinly sliced corned beef piled high on toasted rye with thousand island dressing, sauerkraut and melted Swiss cheese. 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 or chicken with dice tomato, onion and tatziki sauce on warm pita bread, served with fries. 11.95

Sandwich Chesapeake

Broiled crab cake and shrimp salad on toasted 12 grain bread with lettuce, tomato and mayo, served with fries. 17.95

Eastern Shore Grilled Cheese

Our crab dip between Texas bread with cheddar cheese, served with fries. 10.95

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	7.00	Roma Italian Sausage (Hot/Mild)	5.95
Virginia Baked Ham	7.00	Pit Combo (Ham & Beef)	7.00
Robust Plump Turkey	7.00	Med. OC French Fries	3.50
8 oz. Double Breasted Chicken	7.00	Lg. OC French Fries	4.95
Half Pound Grilled Sirloin Burger	6.50	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

Bread Pudding with Vanilla Ice Cream 5.95

Peach Melba 5.25

Mary's Homemade Rice Pudding 3.75

Plain Cheesecake 3.75
with strawberry or blueberry topping

Carrot Cake 5.50

Galaktobouriko

Funnel Cake Fries 5.50

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

Three Layer Chocolate Mousse 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

Beer of the Month

Black & Blue

Black & Boh

Black & Tan

Blue Moon

Budweiser

Coors Light

Dogfish 60 min IPA

Guinness Stout

Natty Boh

Stella Artois

Sam Adams Seasonal

Yuengling

~Frozen Drinks~

Toasted Almond • White Russian

Kahlua & Cream • Mudslide

Creamsicle • Margaritas

Daiquiris

(Strawberry, Pina Colada and Banana)



For parties of 15 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

