

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. 10.95
- CHICKEN TENDERS** With honey mustard. 8.95
- BBQ SHRIMP** Grilled and wrapped in bacon with melted provolone. 16.95
- 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. 16.95
- HALF POUND CRAB CAKE** On crackers. 21.95
- CRAB DIP** With bread sticks. 13.95
- CRISFIELD DEVEILED EGGS** With crab. 7.00

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

From our OPEN PITS

Mon, Tues, Wed, & Sat: 11 am- 5pm
Thur & Fri: 11am- 6pm
All pit sandwiches are char-grilled on an open flame and served on a brioche roll

- TOP ROUND OF BEEF** 8.00
- VIRGINIA BAKED HAM** 8.00
- ROBUST PLUMP TURKEY** 8.00
- ROMA ITALIAN SAUSAGE** (Hot/Mild)
With peppers & onions 6.95
- PIT COMBO** (Ham & Beef) 8.00
- MED. OC FRENCH FRIES** 3.50
- LG. OC FRENCH FRIES** 4.95
- KOSHER DILL PICKLE** .95



RAW BAR & STEAMERS

- BOWL OF MUSSELS** With garlic butter and parmesan bread sticks. 10.50
- 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

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
- GARDEN SALAD** Fresh garden greens with tomato, cucumber, onions, cheddar cheese and croutons. 3.75
- WEDGE SALAD** GF Crisp iceberg lettuce with crumbled bleu cheese, bacon, sliced tomato, red onion and bleu cheese dressing. 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
- COBB SALAD** GF Fresh field greens, with chopped bacon, tomato, crumbled bleu cheese and egg. Tossed with bleu cheese dressing. 8.95

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

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

DRESSING SELECTION:

House • Balsamic • Raspberry Vinaigrette
Ranch • Thousand Island • Italian • French
Pepper Parmesan • Bleu Cheese

ADD ONS:

Chicken 6 • Jumbo Shrimp 10 • Ahi Tuna Steak* 8
Salmon Fillet 8 • Crab Lumps 12 • Tuna Salad 6
(blackened upon request)

GF Gluten Free Salads will not have croutons

Pasta DISHES

All served with a tossed salad and garlic bread.

ULTIMATE PASTA BAR 13.95

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.

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

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.

ENTREES

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

TEXAS BBQ RIBS 17 oz. of tender danish baby backs served with French fries and cole slaw. 17.95

MEAT LOAF Home style meatloaf with gravy, mashed potato and sautéed mixed veggies 12.95

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

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

MARYLAND CRAB CAKES Two 5 oz. cakes made with jumbo lump crab (broiled or fried). 32.95

JUMBO CRAB CAKE Half pound cake of sweet lump crab meat. 25.95

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). 35.95

SIDE ORDERS

2.75 each

Vegetable Du Jour • French Fries • Mashed Potato
Baked Potato (After 5pm) • Apple Sauce
Saffron Rice • Cole Slaw • Garlic Bread • Pasta Salad
Macaroni & Cheese • Creamed Spinach
Sautéed Mushrooms

FAMILY STYLE

4.50 each

Macaroni & Cheese • Creamed Spinach
Sautéed Mushrooms

Desserts

FUDGE NUT BROWNIE A LA MODE 5.50

COSTAS HOT FUDGE SUNDAE
With nuts 5.50

PEACH MELBA 5.25

MARY'S HOMEMADE RICE PUDDING 3.75

CARROT CAKE 5.50

FUNNEL CAKE FRIES 5.50

THREE LAYER CHOCOLATE MOUSSE 5.50

CARAMEL APPLE PIE
With vanilla ice cream 5.95

BREAD PUDDING With vanilla ice cream 5.95

CHEESECAKE
With strawberry or blueberry topping 3.75

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

Lite 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 SANDWICH

5oz. 18.95 • 8oz. 22.95

SHRIMP SALAD Sandwich 13.95 • Sub 14.95

TUNA SALAD Sandwich 9.50 • Sub 10.50

CHEESE STEAK SUB 10.95

FRIED OYSTERS 13.95

ORANGE ROUGHY Broiled or Fried 13.95

COSTAS COLD CUT SUB Sliced turkey, ham, salami 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. 10.50

SALMON BLT OR AHI TUNA Grilled Atlantic salmon or Ahi tuna, topped with crisp bacon. 17.95

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. 11.95

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

•We fry in Non-Trans Fat Oil

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

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. 19.95

EASTERN SHORE GRILLED CHEESE
Our very own crab dip between Texas bread with crisp bacon and cheddar cheese, served with fries. 11.95

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

HOT BEEF Slices of beef served on white bread with French fries and gravy. 10.95

BEER ON TAP

Beer of the Month • Black & Blue • Black & Boh
Black & Tan • Blue Moon • Budweiser • Bud Light
Coors Light • Guinness Stout • Natty Boh
Sierra Nevada Hazy Little IPA
Stella Artois • Yuengling

Frozen Drinks

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

^{GF} 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.

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

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