

# 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. 11.95

## CHICKEN TENDERS

With honey mustard. 9.95

**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. 8.50

## POTATO SKINS

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

## 5 OZ. CRAB CAKE

On crackers. 18.95

## HALF POUND CRAB CAKE

On crackers. 23.95

## CRAB DIP

With bread sticks. 13.95

## CRISFIELD DEVEILED EGGS

With crab. 7.00

## JALAPEÑO CRAB POPPERS 10.95

# 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

# 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

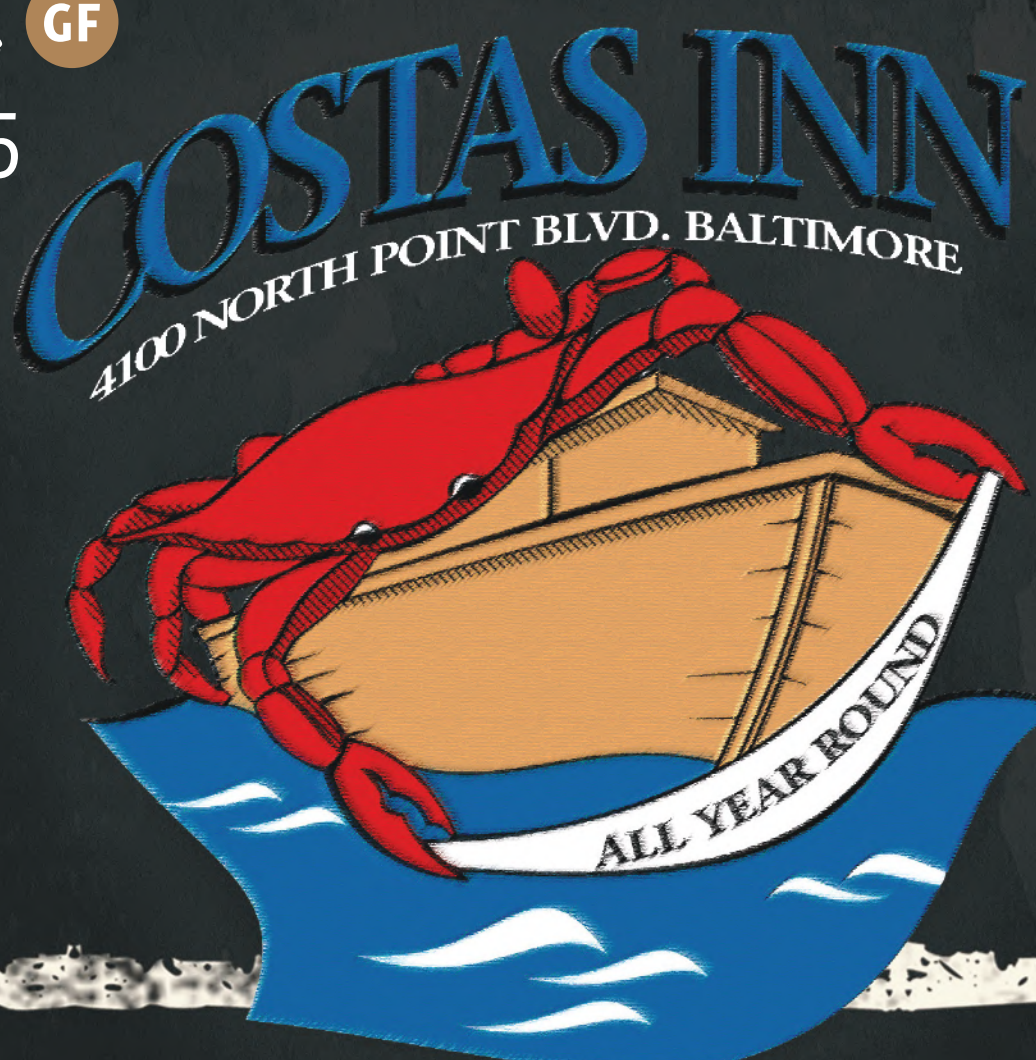
## NORTHERN BEAN & HAM

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



GLUTEN FREE GF



# 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, cucumber, 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

GF *Gluten Free Salads will not have croutons*

### 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\* 10 • Salmon Fillet 10 • Crab Lumps 12 • Tuna Salad 6  
(blackened upon request)

## Lunch Time FAVORITES

Monday - Sunday 11am - 5pm

### BEEF, HAM OR TURKEY SANDWICH

Your choice of beef, ham or turkey served on a brioche roll with lettuce and tomato, accompanied with French fries and pickle spear. 10.95

### HOT OR MILD ITALIAN SAUSAGE

Served on a brioche roll with peppers and onions, accompanied with French fries and pickle spear. 10.95



GLUTEN FREE GF



# 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. 19.95 • 8oz. 25.95

## SHRIMP SALAD

Sandwich 13.95 • Sub 14.95

## TUNA SALAD

Sandwich 9.50 • Sub 10.50

## CHEESE STEAK SUB 11.95

## 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. 10.95

## SALMON BLT OR AHI TUNA

Grilled Atlantic salmon or Ahi tuna, topped with crisp bacon. 19.95

## 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. 12.95

## MEATBALL PARMESAN SUB

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

## OPEN FACE SANDWICHES

### REUBEN

Thinly sliced corned beef piled high on toasted rye with thousand island dressing, sauerkraut and melted Swiss cheese. 12.95

### LONG ISLAND

Thinly sliced corned beef, piled high on rye with thousand island, cole slaw and melted Swiss cheese. 12.95

### TUNA MELT

Tuna salad on toasted English muffin with bacon, tomato and provolone cheese. 11.95

### HOT BEEF

Slices of beef served on white bread with French fries and gravy. 11.95

## SPECIALTY SANDWICHES

### GYRO

Your choice of lamb or chicken with diced tomato, onion and tzatziki sauce on warm pita bread, served with fries. 12.95

### SANDWICH CHESAPEAKE

Broiled crab cake and shrimp salad on toasted 12 grain bread with lettuce, tomato and mayo, served with fries. 21.95

### EASTERN SHORE GRILLED CHEESE

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



•We fry in Non-Trans Fat Oil



# ENTREES

## COSTAS' COMBO\*

12 oz. New York strip and  
a jumbo lump crab cake. 34.95

## FILET MIGNON\* GF

10 oz. of grilled beef tenderloin with demi glaze. 27.95

## STEAK TRIANTAFILOS\* GF

12 oz. New York strip, topped with  
jumbo lump crab imperial. 34.95

## PORK CHOPS\* GF

A pair of fresh center cuts grilled  
over an open flame. 18.50

## NEW YORK STRIP STEAK\* GF

12 oz. sirloin, grilled to your liking  
topped with demi glaze. 24.95

## 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

# 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. 14.95

## SPAGHETTI & MEATBALLS

Homemade meatballs with marinara sauce and  
parmesan cheese. 13.95

## 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. 16.95

## SEAFOOD MAC & CHEESE WITH LOBSTER

Homemade three-cheese macaroni, topped  
with bread crumbs in a casserole dish  
and baked to a golden brown. 23.95

## 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



GLUTEN FREE GF



# 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 <sup>GF</sup>

Three colossal shrimp stuffed with jumbo lump crab imperial. 26.95

## STUFFED ORANGE ROUGHY OR SALMON <sup>GF</sup>

Orange roughy fillet stuffed with jumbo lump crab imperial. 26.95 Broiled Roughy 18.95

## CRAB IMPERIAL <sup>GF</sup>

Jumbo lumps of crab tossed with imperial sauce, broiled to a golden brown. 26.95

## ORANGE ROUGHY ROCKEFELLER <sup>GF</sup>

Fillet of roughy baked with an Amaretto creamed spinach and melted provolone. 22.95

## SALMON ST. MICHAEL <sup>GF</sup>

Broiled Atlantic salmon, topped with crab lumps, diced tomato and a rose cream sauce. 26.95

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). 34.95

## JUMBO CRAB CAKE

Half pound cake of sweet lump crab meat. 27.95

## STUFFED LOBSTER TAIL <sup>GF</sup>

Broiled 9 oz. Lobster tail, stuffed with jumbo lump crab imperial. 45.00 • Broiled Tail 35.00

## GULF SHRIMP <sup>GF</sup>

Tender Gulf Shrimp, blackened, broiled or fried. 22.95

## BREADED OYSTERS

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

## SCALLOPS <sup>GF</sup>

Divers Sea Scallops blackened, broiled or fried. 23.95

## SEAFOOD PLATTER

New Zealand roughy, lump crab cake, gulf shrimp and scallops (broiled or fried). 36.95

## 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



GLUTEN FREE <sup>GF</sup>



# 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

THREE LAYER CHOCOLATE  
MOUSSE 5.50

FUNNEL CAKE FRIES 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

## 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 • Margaritas • Daiquiris  
(Strawberry, Piña Colada and Banana)

## 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.

OFF-SITE CATERING AVAILABLE,  
ASK A MANAGER FOR MORE DETAILS



**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.  
18% gratuity is added to all checks.