

# APPETIZERS

- ONION RINGS** Fried canyon sweets. 8.50
- CALAMARI** With marinara and duck sauces. 12.95
- 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. 17.95
- MUSHROOM CAPS** Stuffed with jumbo lump crab Imperial. 17.95
- 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. 19.95
- HALF POUND CRAB CAKE** On crackers. 27.95
- CRAB DIP** With bread sticks. 13.95
- CRISFIELD DEVEILED EGGS** With crab. 7.00
- JALAPEÑO CRAB POPPERS** 10.95

## Soups

- MARYLAND CRAB** A Maryland favorite!  
Cup 6.50 • Bowl 8.50
- CREAM OF CRAB** With jumbo lump crab meat.  
Cup 6.50 • Bowl 8.50
- 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

## 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



## RAW BAR & STEAMERS

- BOWL OF MUSSELS** With garlic butter and parmesan bread sticks. 10.95
- OYSTERS ROCKEFELLER** Topped with Amaretto creamed spinach and melted provolone cheese. Chef's special recipe! Three 14.95 • Five 19.95
- TOP NECK CLAMS** Half dozen. Raw\* or Steamed. 8.50
- CLAMS CASINO** Half dozen tender clams broiled with bacon and melted provolone. 12.95
- ONE POUND JUMBO STEAMED SHRIMP** (16/20 ct.) 18.50
- BLUE POINT OYSTERS** Half dozen. Raw\* or Steamed. 11.95

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

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

Gluten Free Salads will not have croutons

## Pasta DISHES

All served with a tossed salad and garlic bread.

**ULTIMATE PASTA BAR** 14.95  
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. 17.95
- 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

## 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. 36.95
- FILET MIGNON\*** <sup>GF</sup> 10 oz. of grilled beef tenderloin with demi glaze. 29.95
- STEAK TRIANTAFILOS\*** <sup>GF</sup> 12 oz. New York strip, topped with jumbo lump crab imperial. 36.95
- PORK CHOPS\*** <sup>GF</sup> A pair of fresh center cuts grilled over an open flame. 19.95
- NEW YORK STRIP STEAK\*** <sup>GF</sup> 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. 19.95
- MEAT LOAF** Home style meatloaf with gravy, mashed potato and sautéed mixed veggies 12.95

# 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

6.00 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

<sup>GF</sup> 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.

# 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). 36.95
- JUMBO CRAB CAKE** Half pound cake of sweet lump crab meat. 30.95
- 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

# 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. 21.95 • 8oz. 28.95
- 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

•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 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
- 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

# 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)