# APPEIIZERS

**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. 12.95

**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. 21.95

HALF POUND CRAB CAKE On crackers, 28.95

**CRAB DIP** With bread sticks. 13.95

CRISFIELD DEVILED EGGS With crab. 10.00

**IALAPEÑO CRAB POPPERS** 10.95



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

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

FRENCH ONION CROCK 8.50



## 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 16.95 • Five 21.95

#### **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. 12.95

# 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 G** Fresh leaf lettuce with feta, kalamata olives, pepperoncini, cucumbers, tomato and onion. Regular 8.50 | For 2 or more 12.95

**COBB SALAD G** 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)

G Gluten Free Salads will not have croutons

# Pasta DISHES Lunch Time

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

<u>Toss in any two of:</u> 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.

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**COSTAS' COMBO\*** 12 oz. New York strip and a jumbo lump crab cake. 38.95

**FILET MIGNON\*** © 10 oz. of grilled beef tenderloin with demi glaze. 34.95

#### STEAK TRIANTAFILOS\* @

12 oz. New York strip, topped with jumbo lump crab imperial. 38.95

**PORK CHOPS\* G** A pair of fresh center cuts grilled over an open flame. 22.95

#### **NEW YORK STRIP STEAK\*** @

12 oz. sirloin, grilled to your liking topped with demi glaze. 27.95

**TEXAS BBQ RIBS** 17 oz. of tender danish baby backs served with French fries and cole slaw. 21.95

**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

7.00 each

Macaroni & Cheese • Creamed Spinach Sautéed Mushrooms

# Desserts-

**FUDGE NUT BROWNIE A LA MODE** 7.00

**COSTAS HOT FUDGE SUNDAE** 

With nuts 7.00

**PEACH MELBA** 7.00

MARY'S HOMEMADE RICE PUDDING 5.00

**CARROT CAKE** 6.00

**FUNNEL CAKE FRIES** 6.00

THREE LAYER CHOCOLATE MOUSSE 6.00

**CARAMEL APPLE PIE** 

With vanilla ice cream 7.00

**BREAD PUDDING** With vanilla ice cream 7.00

CHEESECAKE

With strawberry or blueberry topping 5.00

**GALAKTOBOURIKO** Cream custard wrapped in filo dough and baked to a golden brown, topped with cinnamon and honey. 8.00

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 @

Three colossal shrimp stuffed with jumbo lump crab imperial. 26.95

STUFFED ORANGE ROUGHY

**OR SALMON TO Orange roughy fillet stuffed with jumbo lump crab imperial. 26.95**Broiled Roughy 18.95

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

#### ORANGE ROUGHY ROCKEFELLER @

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

**SALMON ST. MICHAEL** G 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). 38.95

**JUMBO CRAB CAKE** Half pound cake of sweet lump crab meat. 32.95

#### STUFFED LOBSTER TAIL @

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

**GULF SHRIMP G** Tender Gulf Shrimp, blackened, broiled or fried. 22.95

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

**SCALLOPS** © Divers Sea Scallops blackened, broiled or fried. 23.95

**SEAFOOD PLATTER** New Zealand roughy, lump crab cake, gulf shrimp and scallops (broiled or fried). 38.95

# 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. 22.95 • 8oz. 29.95

SHRIMP SALAD Sandwich 14.95 • Sub 15.95

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. 10.95

**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. 21.95

**BLACKENED CHICKEN** With a side of honey mustard. 12.95

#### MARINATED CHICKEN BREAST

With a side of honey mustard. 12.95

**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)