

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. 13.95
- CHICKEN TENDERS With honey mustard. 9.95
- BBQ SHRIMP Grilled and wrapped in bacon with melted provolone. 17.95
- MUSHROOM CAPS GF 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 DEVEILED EGGS With crab. 10
- JALAPEÑO CRAB POPPERS 13



RAW BAR & STEAMERS

- BOWL OF MUSSELS With garlic butter and parmesan bread sticks. 12
- OYSTERS ROCKEFELLER GF Topped with Amaretto creamed spinach and melted provolone cheese. Chef's special recipe! Three 16.95 • Five 21.95
- TOP NECK CLAMS GF Half dozen. Raw* or Steamed. 10.95
- CLAMS CASINO Half dozen tender clams broiled with bacon and melted provolone. 12.95
- ONE POUND JUMBO STEAMED SHRIMP GF (16/20 ct.) 21
- NORTH ATLANTIC OYSTERS GF Half dozen. Raw* or Steamed. 13.95

SALADS

- CAESAR SALAD Romaine lettuce, topped with Caesar dressing, croutons and parmesan cheese. 8.50
- EURO SALAD GF Baby field greens, crumbled bleu cheese, 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

- 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)

GF Gluten Free Salads will not have croutons

Soups

- MARYLAND CRAB GF A Maryland favorite! Cup 7 • Bowl 9
- CREAM OF CRAB With jumbo lump crab meat. Cup 7 • Bowl 9
- CHILI In true spirits of the Southwest. Cup 5 • Bowl 6.50
- NORTHERN BEAN & HAM Delicious smoked ham. Cup 5 • Bowl 6.50
- SOUP DU JOUR Our Chef's Daily Creation. Please ask your server
- FRENCH ONION CROCK 9

All Time FAVORITES

- CLASSIC PIT BEEF Tender slices of Beef piled high on a soft brioche roll with horseradish, mayo and raw onion, served with French fries. 13.95
- ROAST BEEF MELT Thin slices of Pit Beef piled high on toasted 12 grain bread with lettuce, tomato, horseradish, mayo and melted Swiss cheese, served with French fries. 13.95
- HAM & SWISS Thin slices of pit ham piled high on toasted 12 grain bread with lettuce, tomato, mustard, mayo and melted Swiss cheese, served with French fries. 13.95
- TURKEY & AMERICAN Thin slices of pit Turkey piled high on toasted 12 grain bread with lettuce, tomato, mustard, mayo and melted American cheese, served with French fries. 13.95
- HOT OR MILD ITALIAN SAUSAGE Served on a brioche roll with peppers and onions, accompanied with French fries and pickle spear. 13.95

Pasta DISHES

All served with a tossed salad and garlic bread.

- ULTIMATE PASTA BAR 16.95
- 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. 15.95
- SPAGHETTI & MEATBALLS Homemade meatballs with marinara sauce and parmesan cheese. 14.95
- FETTUCCINE With chicken or shrimp & scallops. Choice of alfredo, marinara or scampi sauce. Chicken 16.95 • Shrimp & Scallops 22.95
- CHICKEN PARMESAN Over fettuccine pasta. 18.95
- 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. 42
- FILET MIGNON*** GF 10 oz. of grilled beef tenderloin with demi glaze. 36.95
- STEAK TRIANTAFILOS*** GF 12 oz. New York strip, topped with jumbo lump crab imperial. 38.95
- PORK CHOPS*** GF A pair of fresh center cuts grilled over an open flame. 22.95
- NEW YORK STRIP STEAK*** GF 12 oz. sirloin, grilled to your liking topped with demi glaze. 29
- TEXAS BBQ RIBS** 17 oz. of tender danish baby backs served with French fries and cole slaw. 22.95
- MEAT LOAF** Home style meatloaf with gravy, mashed potato and sautéed mixed veggies 14

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 each
Macaroni & Cheese • Creamed Spinach
Sautéed Mushrooms

Desserts

- FUDGE NUT BROWNIE A LA MODE** 7
- COSTAS HOT FUDGE SUNDAE**
With nuts 7
- PEACH MELBA** 7
- MARY'S HOMEMADE RICE PUDDING** 5
- CARROT CAKE** 6
- FUNNEL CAKE FRIES** 6
- THREE LAYER CHOCOLATE MOUSSE** 6
- CARAMEL APPLE PIE**
With vanilla ice cream 7
- BREAD PUDDING** With vanilla ice cream 7
- CHEESECAKE**
With strawberry or blueberry topping 5
- GALAKTOBOURIKO** Cream custard wrapped in filo dough and baked to a golden brown, topped with cinnamon and honey. 8

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.

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. 27.95
- STUFFED ORANGE ROUGHY OR SALMON** GF Orange roughy fillet stuffed with jumbo lump crab imperial. 29.95
Broiled Roughy 21.95
- CRAB IMPERIAL** GF Jumbo lumps of crab tossed with imperial sauce, broiled to a golden brown. 27.95
- ORANGE ROUGHY ROCKEFELLER** GF
Fillet of roughy baked with an Amaretto creamed spinach and melted provolone. 22.95
- SALMON ST. MICHAEL** GF 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** GF
Broiled 9 oz. Lobster tail, stuffed with jumbo lump crab imperial. 45 • Broiled Tail 35
- 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. 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** 12.95
- FRIED OYSTERS** 14.95
- ORANGE ROUGHY** Broiled or Fried 14.95
- COSTAS COLD CUT SUB** Sliced turkey, ham, salami provolone & American on a sub roll with lettuce, tomato, mayonnaise, hots, raw onion & our house dressing. 12
- TURKEY CLUB** Sliced turkey, American cheese and bacon on white toast with lettuce, tomato, and mayonnaise. 12
- SALMON BLT OR AHI TUNA** Grilled Atlantic salmon or Ahi tuna, topped with crisp bacon. 22
- BLACKENED CHICKEN** With a side of honey mustard. 13.95
- MARINATED CHICKEN BREAST**
With a side of honey mustard. 13.95
- COSTAS CHEESEBURGER*** Char-grilled half pound burger, topped with melted American cheese. 13.95
- MEATBALL PARMESAN SUB**
Homemade meatballs on a toasted sub roll with marinara and melted provolone cheese. 12

• 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. 13.95
- SANDWICH CHESAPEAKE** Broiled crab cake and shrimp salad on toasted 12 grain bread with lettuce, tomato and mayo, served with fries. 22.95
- EASTERN SHORE GRILLED CHEESE**
Our very own crab dip between Texas bread with crisp bacon and cheddar cheese, served with fries. 12.95

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. 12.95

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)