

APPETIZERS

- ONION RINGS** Fried canyon sweets. 9
- CALAMARI** With marinara and duck sauces. 14
- BUFFALO WINGS** BBQ, Texas Pete, Old Bay or Insane with celery and bleu cheese. 15
- CHICKEN TENDERS** With honey mustard. 10
- BBQ SHRIMP** Grilled and wrapped in bacon with melted provolone. 20
- MUSHROOM CAPS** GF Stuffed with jumbo lump crab Imperial. 20
- MOZZARELLA STICKS**
Served with marinara sauce. 9
- POTATO SKINS** Stuffed with bacon and cheddar cheese, served with sour cream. 9
- 5 OZ. CRAB CAKE** On crackers. 23
- HALF POUND CRAB CAKE** On crackers. 30
- CRAB DIP** With bread sticks. 16
- CRISFIELD DEVEILED EGGS** With crab. 10
- JALAPEÑO CRAB POPPERS** 13
- HUSH PUPPIES** 6

Soups

- MARYLAND CRAB** GF A Maryland favorite!
Cup 9 • Bowl 11
- CREAM OF CRAB** With jumbo lump crab meat.
Cup 9 • Bowl 11
- HALF & HALF** Cup 9 • Bowl 11
- CHILI** In true spirits of the Southwest.
Cup 6 • Bowl 8
- NORTHERN BEAN & HAM**
Delicious smoked ham. Cup 6 • Bowl 8
- FRENCH ONION CROCK** 9
- DOUGH BOY FRESH PRETZEL BOWL**
With any soup. 2

All Time FAVORITES

- 15
- CLASSIC PIT BEEF**
Tender slices of Beef piled high on a soft brioche roll with horseradish, mayo and raw onion, served with French fries.
- ROAST BEEF MELT**
Thin slices of Pit Beef piled high on toasted 12 grain bread with lettuce, tomato, mustard, mayo and melted Swiss cheese, served with French fries
- 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
- 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.
- HOT OR MILD ITALIAN SAUSAGE**
Served on a brioche roll with peppers and onions, accompanied with French fries and pickle spear.



RAW BAR & STEAMERS

- BOWL OF MUSSELS** With garlic butter and parmesan bread sticks. 13
- OYSTERS ROCKEFELLER** GF
Topped with Amaretto creamed spinach and melted provolone cheese. Chef's special recipe!
Three 18 - Five 23
- TOP NECK CLAMS** GF
Half dozen. Raw* or Steamed. 12
- CLAMS CASINO**
Half dozen tender clams broiled with bacon and melted provolone. 13
- ONE POUND JUMBO STEAMED SHRIMP** GF (16/20 ct.) 22
- NORTH ATLANTIC OYSTERS** GF
Half dozen. Raw* or Steamed. 15

SALADS

- CAESAR SALAD** Romaine lettuce, topped with Caesar dressing, croutons and parmesan cheese. 9
- EURO SALAD** GF Baby field greens, crumbled bleu cheese, walnuts and cranberries, tossed with raspberry vinaigrette. 10
- GARDEN SALAD** Fresh garden greens with tomato, cucumber, onions, cheddar cheese and croutons. 6
- WEDGE SALAD** GF Crisp iceberg lettuce with crumbled bleu cheese, bacon, sliced tomato, red onion and bleu cheese dressing. 10
- GREEK SALAD** GF Fresh leaf lettuce with feta, kalamata olives, pepperoncini, cucumbers, tomato and onion. Regular 9 | For 2 or more 13
- COBB SALAD** GF Fresh field greens, with chopped bacon, tomato, cucumber, crumbled blue cheese and egg. Tossed with blue cheese dressing. 10

- CHEF SALAD** GF Fresh leaf lettuce topped with cucumber, tomato, julienne ham, turkey, American and Swiss cheese.
Regular 9 • For 2 or more people 13
- TUNA SALAD**
Fresh chunk light tuna garnished with lettuce, tomato and cucumber. 10
- SHRIMP SALAD**
Fresh shrimp salad garnished with lettuce, tomato and cucumber. 14

DRESSING SELECTION:

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

ADD ONS:

- Chicken 7 • 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

Pasta DISHES

All served with a tossed salad and garlic bread.

ULTIMATE PASTA BAR 18

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. 18
- SPAGHETTI & MEATBALLS**
Homemade meatballs with marinara sauce and parmesan cheese. 16
- FETTUCCINE**
With chicken or shrimp & scallops.
Choice of alfredo, marinara or scampi sauce.
Chicken 18 • Shrimp & Scallops 25

CHICKEN PARMESAN
Over fettuccine pasta. 20

SEAFOOD MAC & CHEESE WITH LOBSTER Homemade three-cheese macaroni, topped with bread crumbs in a casserole dish and baked to a golden brown. 25

JOHN'S JAMBALAYA Sautéed jumbo gulf shrimp, sausage, chicken, and veggies, simmered in a New Orleans Cajun style tomato sauce, over saffron rice. 23

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*** 13 oz. New York strip and a jumbo lump crab cake. 45
- FILET MIGNON*** **GF** 10 oz. of grilled beef tenderloin with demi glaze. 37
- STEAK TRIANTAFILOS*** **GF** 13 oz. New York strip, topped with jumbo lump crab imperial. 42
- PORK CHOPS*** **GF** A pair of fresh center cuts grilled over an open flame. 23
- NEW YORK STRIP STEAK*** **GF** 13 oz. sirloin, grilled to your liking topped with demi glaze. 30
- TEXAS BBQ RIBS** 17 oz. of tender Danish baby backs served with French fries and coleslaw. 23
- MEAT LOAF** Home style meatloaf with gravy, mashed potato and sautéed mixed veggies 16

SIDE ORDERS

3 each
Vegetable Du Jour • French Fries • Mashed Potato
Baked Potato (After 5pm) • Apple Sauce
Saffron Rice • Coleslaw • 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
- CREME BRULEE** 10

GF 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. 30
- STUFFED ORANGE ROUGHY OR SALMON** **GF** Orange roughy fillet stuffed with jumbo lump crab imperial. 30
Broiled Roughy 22
- CRAB IMPERIAL** **GF** Jumbo lumps of crab tossed with imperial sauce, broiled to a golden brown. 30
- ORANGE ROUGHY ROCKEFELLER** **GF**
Fillet of roughy baked with an Amaretto creamed spinach and melted provolone. 23
- SALMON ST. MICHAEL** **GF** Broiled Atlantic salmon, topped with crab lumps, diced tomato and a rose cream sauce. 29
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). 46
- JUMBO CRAB CAKE** Half pound cake of sweet lump crab meat. 35
- STUFFED LOBSTER TAIL** **GF**
Broiled 9 oz. Lobster tail, stuffed with jumbo lump crab imperial. 50 • Broiled Tail 40
- GULF SHRIMP** **GF** Tender Gulf Shrimp, blackened, broiled or fried. 23
- BREADED OYSTERS** Plump Blue Points breaded and fried to a golden brown. 23
- SCALLOPS** **GF** Divers Sea Scallops blackened, broiled or fried. 30
- SEAFOOD PLATTER** New Zealand roughy, lump crab cake, gulf shrimp and scallops (broiled or fried). 42

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. 25 • 8oz. 32
- SHRIMP SALAD** Sandwich 15 • Sub 17
- TUNA SALAD** Sandwich 10 • Sub 12
- CHEESE STEAK SUB** 13
- FRIED OYSTERS** 15
- ORANGE ROUGHY** Broiled or Fried 16
- COSTAS COLD CUT SUB** Sliced turkey, ham, salami provolone & American on a sub roll with lettuce, tomato, mayonnaise, hots, raw onion & our house dressing. 13
- TURKEY CLUB** Sliced turkey, American cheese and bacon on white toast with lettuce, tomato, and mayonnaise. 13
- SALMON BLT OR AHI TUNA** Grilled Atlantic salmon or Ahi tuna, topped with crisp bacon. 22
- BLACKENED CHICKEN** With a side of honey mustard. 15
- MARINATED CHICKEN BREAST**
With a side of honey mustard. 15
- COSTAS CHEESEBURGER*** Char-grilled half pound burger, topped with melted American cheese. 15

MEATBALL PARMESAN SUB
Homemade meatballs on a toasted sub roll with marinara and melted provolone cheese. 13

• 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. 15
- SANDWICH CHESAPEAKE** Broiled crab cake and shrimp salad on toasted 12 grain bread with lettuce, tomato and mayo, served with fries. 25
- EASTERN SHORE GRILLED CHEESE**
Our very own crab dip between Texas bread with crisp bacon and cheddar cheese, served with fries. 14

OPEN FACE SANDWICHES

- REUBEN** Thinly sliced corned beef piled high on toasted rye with thousand island dressing, sauerkraut and melted Swiss cheese. 14
- LONG ISLAND** Thinly sliced corned beef, piled high on rye with thousand island, coleslaw and melted Swiss cheese. 14
- TUNA MELT** Tuna salad on toasted English muffin with bacon, tomato and provolone cheese. 13
- HOT BEEF** Slices of beef served on white bread with French fries and gravy. 16

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)