

APPETIZERS

ONION RINGS Fried canyon sweets. 10

CALAMARI With marinara and duck sauces. 16

BUFFALO WINGS BBQ, Texas Pete, Old Bay or Insane with celery and bleu cheese. 15

CHICKEN TENDERS With honey mustard. 13

BBQ SHRIMP Grilled and wrapped in bacon with melted provolone. 22

MUSHROOM CAPS GF Stuffed with jumbo lump crab Imperial. 22

MOZZARELLA STICKS
Served with marinara sauce. 11

MOZZARELLA & TOMATO
Fresh mozzarella & burrata w/ tomato, basil, balsamic & olive oil. 13

POTATO SKINS Stuffed with bacon and cheddar cheese, served with sour cream. 11

5 OZ. CRAB CAKE On crackers. 27

HALF POUND CRAB CAKE On crackers. 34

CRAB DIP With bread sticks. 16

CRISFIELD DEVEILED EGGS With crab. 12

JALAPEÑO CRAB POPPERS 14

CRAB EGG ROLLS
With sweet chili dipping sauce. 23

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

BREAD 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 20 - Five 25

TOP NECK CLAMS GF Half dozen. Raw* or Steamed. 12

CLAMS CASINO
Half dozen tender clams broiled with bacon and melted provolone. 14

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. Side 6 | Med 8 | Lg 10

EURO SALAD GF Baby field greens, crumbled bleu cheese, walnuts and cranberries, tossed with raspberry vinaigrette. Side 8 | Med 10 | Lg 12

GARDEN SALAD Fresh garden greens with tomato, cucumber, onions, cheddar cheese and croutons. Side 6 | Med 8 | Lg 10

WEDGE SALAD GF Crisp iceberg lettuce with crumbled bleu cheese, bacon, sliced tomato, red onion & bleu cheese dressing. Side 8 | Med 10 | Lg 12

GREEK SALAD GF Fresh leaf lettuce with feta, kalamata olives, pepperoncini, cucumbers, tomato and onion. Side 9 | Med 11 | Lg 13

COBB SALAD GF Fresh field greens, with chopped bacon, tomato, cucumber, crumbled blue cheese and egg. Tossed with blue cheese dressing. Side 8 | Med 10 | Lg 12

CHEF SALAD GF Fresh leaf lettuce topped with cucumber, tomato, julienne ham, turkey, American and Swiss cheese. Side 8 | Med 10 | Lg 12

TUNA SALAD
Fresh chunk light tuna garnished with lettuce, tomato and cucumber. 12

SHRIMP SALAD
Fresh shrimp salad garnished with lettuce, tomato and cucumber. 16

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 22

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. 20

SPAGHETTI & MEATBALLS
Homemade meatballs with marinara sauce and parmesan cheese. 18

FETTUCINE
With chicken or shrimp & scallops.
Choice of alfredo, marinara or scampi sauce.
Chicken 20 • Shrimp & Scallops 30

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. 32

JOHN'S JAMBALAYA Sautéed jumbo gulf shrimp, sausage, chicken, and veggies, simmered in a New Orleans Cajun style tomato sauce, over saffron rice. 25

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. 52

FILET MIGNON* **GF** 10 oz. of grilled beef tenderloin with demi glaze. 42

STEAK TRIANTAFILOS* **GF** 13 oz. New York strip, topped with jumbo lump crab imperial. 50

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. 35

TEXAS BBQ RIBS 17 oz. of tender Danish baby backs served with French fries and coleslaw. 25

MEAT LOAF Home style meatloaf with gravy, mashed potato and sautéed mixed veggies 16

SIDE ORDERS

4 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

Desserts

FUDGE NUT BROWNIE A LA MODE 8

COSTAS HOT FUDGE SUNDAE
With nuts 8

PEACH MELBA 8

MARY'S HOMEMADE RICE PUDDING 6

CARROT CAKE 7

FUNNEL CAKE FRIES 7

THREE LAYER CHOCOLATE MOUSSE 7

CARAMEL APPLE PIE
With vanilla ice cream 8

BREAD PUDDING With vanilla ice cream 8

CHEESECAKE
With strawberry or blueberry topping 6

GALAKTOBOURIKO Cream custard wrapped in filo dough and baked to a golden brown, topped with cinnamon and honey. 9

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. 32

STUFFED ORANGE ROUGHY

OR SALMON **GF** Orange roughy fillet stuffed with jumbo lump crab imperial. 32
Broiled Roughy 25

CRAB IMPERIAL **GF** Jumbo lumps of crab tossed with imperial sauce, broiled to a golden brown. 32

ORANGE ROUGHY ROCKEFELLER **GF**

Fillet of roughy baked with an Amaretto creamed spinach and melted provolone. 25

SALMON ST. MICHAEL **GF** Broiled Atlantic salmon, topped with crab lumps, diced tomato and a rose cream sauce. 32
Also available with diced tomatoes, olive oil and light marinara

SCALLOPS **GF** Divers Sea Scallops blackened, broiled or fried. 35

MARYLAND CRAB CAKES Two 5 oz. cakes made with jumbo lump crab (broiled or fried). 52

JUMBO CRAB CAKE Half pound cake of sweet lump crab meat. 41

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. 25

BREADED OYSTERS Plump Blue Points breaded and fried to a golden brown. 25

SEAFOOD PLATTER New Zealand roughy, lump crab cake, gulf shrimp and scallops (broiled or fried). 50

SOFT CRABS 30

Two Soft-Shell Crabs, fried to a golden brown, served with a choice of two sides. *Stuffed with crab Imperial 40, as a sandwich 1 soft crab, on white toast w/ let, tom & mayo, served w/ fries 25*

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. 29 • 8oz. 36

SHRIMP SALAD Sandwich 17 • Sub 20

TUNA SALAD Sandwich 12 • Sub 14

CHEESE STEAK SUB 14

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. 14

TURKEY CLUB Sliced turkey, American cheese and bacon on white toast with lettuce, tomato, and mayonnaise. 14

SALMON BLT OR AHI TUNA Grilled Atlantic salmon or Ahi tuna, topped with crisp bacon. 23

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. 14

• 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. 16

SANDWICH CHESAPEAKE Broiled crab cake and shrimp salad on toasted 12 grain bread with lettuce, tomato and mayo, served with fries. 27

EASTERN SHORE GRILLED CHEESE

Our very own crab dip between Texas bread with crisp bacon and cheddar cheese, served with fries. 16

OPEN FACE SANDWICHES

REUBEN Thinly sliced corned beef piled high on toasted rye with thousand island dressing, sauerkraut and melted Swiss cheese. 16

LONG ISLAND Thinly sliced corned beef, piled high on rye with thousand island, coleslaw and melted Swiss cheese. 16

TUNA MELT Tuna salad on toasted English muffin with bacon, tomato and provolone cheese. 15

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)