

A P P E T I Z E R

Jumbo Chicken Wings 14.9

14.95

Ten crispy fried wings in your choice of sauce. Served with celery and blue cheese.

Mild, Medium, Hot Buffalo, Garlic Parmesan, Carolina Gold BBQ, Old Bay, House BBQ, Honey BBQ

Blue Crab Dip

12.95

14.95

14.95

Creamy homemade crab dip topped with cheddar and parmesan cheese, broiled and served with tortilla chips.

Steamed Clams 🐠

One dozen Virginia Middleneck clams steamed in butter, garlic, and white wine. Served with a toasted baguette.

Crab Pretzel

Two Bavarian Pretzel Sticks topped with our creamy blue crab dip and shredded cheddar jack cheese.

Steamed Shrimp

14.95

1/2 LB steamed and served with cocktail sauce and fresh lemon.

SOUP & SALAD

Soup of the Day	C \$5.95
	В \$9.95

French Onion Crock 8.95

Topped with homemade croutons and melted Swiss cheese

Fresh Green Salad 🔮

8.95

Field greens, blended cheese, tomato, carrot, cucumber, hardboiled egg and shaved red onion with choice of dressing.

Dressings: Ranch, Honey Mustard, Blue Cheese, Balsamic Vinaigrette, Greek Vinaigrette, Olive Oil & Balsamic Vinegar

Crab Fries

15.95

Crispy fries topped with crab meat, cheddar jack cheese and Old Bay. Served with ranch dressing.

Loaded Fries 12.95

A classic to share. Crisp fries smothered in cheddar jack cheese, and smokey bacon. Served with ranch.

Home-Made Meatballs 12.95

A house blend of ground beef and pork hand rolled and simmered in a tomato ragu and topped with shredded parmesan and finished with fresh pesto and cool burrata.

BPH Loaded Nachos 12.95

House fried corn tortilla chips, creamy queso blanco, corn, black beans, fresh jalapenos, Pico de Gallo, guacamole, and Mexican crema. *Add Chicken, Steak or Pork BBQ \$5.95*

Cobb Salad 14

14.95

14.95

Field greens, blue cheese crumbles, tomato, avocado, bacon, and hard boiled egg.

BPH Caesar

Romaine hearts, shredded parmesan, hardboiled egg, homemade croutons and our house specialty Caesar dressing.

Add ons: **3 Breaded Chicken Tenderloins \$5.95** Toss it in buffalo! **Grilled or Blackened Bell and Evans Chicken Breast \$6.95 Grilled or Blackened Salmon \$8.95 5 Grilled Shrimp \$6.95**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness **No split checks for parties of 9 or more, please** ***Service charge of 20% applied to parties of 8 or more***

URGERS B

		grilled and served on a brioche roll with h stato Fries or Onion Rings for an additiona	
Plain Jane*	11.95	Mushroom Swiss*	13.95
American Cheese, lettuce, tomato, and onion	I	Grilled portobello mushroom, Swiss cheese, lettuce, and tomato	
Eastern Shore Style* Crab Dip, cheddar cheese, lettuce, and tomato		Texas*	14.95
		Fresh jalapenos, cheddar cheese, applewood smoked bacon, house BBQ sauce, lettuce, tomato, and onion	
BW Pub*	13.95		
Bacon, cheddar cheese, Pub Sauce, ettuce, and tomato			
I A N D H E L D S	 ips. Substitu	 ute French Fries, Sweet Potato Fries or Onion R	ings fo
Crab Cake Sandwich	addit 22.95	ional \$2 Carolina Gold Melt	13.95
Broiled all jumbo lump with home- nade remoulade, lettuce and tomato on a brioche roll.	22.00	Grilled Bell & Evans chicken breast, applewood smoked bacon, cheddar cheese and Carolina gold bbq sauce	10.00
Prime Rib French Dip	16.95	on a brioche roll.	
low roasted shaved prime rib with		Chicken Caesar Wrap	14.95
nelted provolone and swiss cheese on a toasted baguette. Served with au jus		Romaine lettuce, tomato and parmesan cheese tossed with our	
Salmon BLT	18.95	Caesar dressing with grilled Bell & Evans chicken tucked into a wrap.	
resh Atlantic grilled salmon, lettuce, omato and crisp applewood smoked			
bacon drizzled with lemon dill aioli on a toasted baguette.		California Wrap	14.95
House Smoked Pulled Pork	14.95	Grilled Bell & Evans chicken and applewood smoked bacon with fresh spinach, tomato, and cheddar cheese	
ork smoked low and slow, piled high		with a zesty avocado ranch.	
on a brioche roll with a side of fresh ole slaw and a side of your choice of		Meatball Sub	14.95
angy BBQ or Carolina Gold BBQ. Grilled Portobello Wrap (13.95	4 House-made meatballs smothered i marinara and mozzarella cheese and toasted in an Amoroso roll.	n
	13.95		
Marinated portobello mushroom, onions, peppers, zucchini, and squash whar grilled with smoked gouda chees and a balsamic reduction packed ightly into a wrap.	e	Grilled Cheese Swiss, provolone and cheddar cheese on sourdough toast.	12.9
Carne Asada Tacos (3) hree golden corn and flour blended ortilla soft tacos stuffed with grilled narinated flank steak, fresh home-	13.95	Baja Shrimp Tacos (3) Crispy fried shrimp, Baja slaw, and chipotle crema on three golden corn and flour blended tortillas. Served wit tortilla chips	14.9

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tortilla chips.

made Pico de Gallo, and Mexican crema. Served with tortilla chips.

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Creamy Mac & Cheese 12.95

Cavatappi pasta tossed in our homemade cheddar cheese sauce, finished with a toasted herb crumb. Add ons:

House Smoked Pulled Pork BBO \$5.95 Breaded Chicken Tenderloins \$5.95 Toss it in buffalo!

Grilled or Blackened Chicken \$6.95

clams sauteed in white wine, garlic butter and fresh parsley. Served with

Linguini & Clams

Five home-made meatballs served

Meatball Pasta

atop a bed of linguini pasta tossed with rich tomato ragu, parmesan and fresh parsley. Served with garlic butter toast

Virginia Middleneck and chopped

garlic butter toast.

NTREES E

Beer Battered Fish

19.95

Catch of the day, cut in house, beer battered and served with crispy golden french fries and cole slaw.

Broiled Catch of the Day

Catch of the day broiled with a rich herbed butter and crispy rice panko. Served with redskin mashed potatoes and seasonal vegetable.

Atlantic Salmon (

House cut 7 oz. fresh Canadian salmon filet, grilled or blackened and served with jasmine rice and seasonal vegetable.

Ratatouille Niçoise 💷



13.95

23.95

Thinly sliced and delicately layered squash, zuchinni, eggplant and tomatoes smothered with a fresh herbed garlic tomato sauce and finished with a herbed rice panko.

Chicken Tender Basket

Five crispy fried breaded chicken tenderloins and french fries served with honey mustard for dipping.

MARKET PRICE Copper Creek Filet*

29.95

46.95

8 oz. grilled filet mignon topped with an herbed compound butter, served with a rich house jus and paired with house redskin mashed potatoes and seasonal vegetable.

Surf & Turf* 🔮

8 oz Copper Creek filet mignon and 6

oz jumbo lump crab cake. Served with homemade remoulade, redskin mashed potatoes and seasonal vegetable.

Crab Cake Dinner 倾

24.95

Broiled 6 oz all jumbo lump blue crab cake served with home-made remoulade, jasmine rice and seasonal vegetable.

Add a second jumbo lump crab cake \$15.95

Chimichurri Steak 🔮

19.95

8 oz. marinated flank steak, flame grilled and served with a fresh green chimichurri, redskin mashed potatoes and seasonal vegetable.

Poke Bowl

19.95

Chilled shrimp, diced ponzu marinated raw tuna, jasmine rice, pickled vegetables, avocado, wonton crisps and Sriracha mayo.

18.95

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Traditional	7.95	BBQ Pork	10.95
Pizza sauce, mozzarella and parmesar cheese.	1	Slow roasted house smoked pork bbq, house bbq sauce, smoked gouda, pickled red onion.	
Pepperoni	8.95	Drunken Mushroom	12.95
Pizza sauce, mozzarella, pepperoni, parmesan cheese.		Marsala sauce, spinach, portabella mushroom, fontina cheese.	
Chesapeake Crab	13.95	Buffalo Chicken	11.95
Crab dip, cheddar jack cheese, Old Ba seasoning.	у	Diced grilled chicken, ranch dressing hot buffalo sauce, mozzarella cheese.	

A LA CARTE

French Fries \$2.95 House-Made Potato Chips \$2.95 Sweet Potato Fries \$3.95 Onion Rings \$3.95 Redskin Mashed Potatoes \$3.95 Cole Slaw \$2.95 Seasonal Vegetable \$3.95 Side Garden Salad \$4.95 Side Caesar Salad \$6.95

DAILY SPECIALS

Taco Tuesday: \$2.00 Taco Night

Ground beef, lettuce, tomato, cheddar cheese

Wingsday Wednesday: 10 for \$10 Wings & \$2.00 Yuengling drafts

Thirsty Thursday: \$5 Cheese Flatbreads & \$2.00 Miller Lite drafts

Fireball Friday : \$4 Fireball shots

Crush Saturday : \$5 Orange Crush Fishbowls

Burger Sunday : \$8 Plain Cheeseburger w/ Fries & \$5 Bloody Mary

All Happy Hour and Daily Specials for in house dining only. No substitutions or alterations. Not to be combined with other discounts and not available on holidays or during special events. Subject to limited availability. Per PLCB rules, only one alcoholic beverage can be in possession of a patron at any time.