

GrillMar

STEAKHOUSE & RAW BAR

** PLEASE SEE RAW BAR MENU FOR TODAY'S SELECTIONS **

STARTERS

SHERRY CREAM MUSSELS 13
Sautéed shallots and garlic, sherry cream sauce,
served with toast points

SPINACH DIP 13
Fresh tortilla chips, fresco salsa

CRAB DIP 14
Served warm with sliced baguette

KONA KABOB** 14
Two mini kabobs with marinated kona steak,
red peppers and onions

AHI TUNA POKE** 18
Spicy marinated tuna, cucumber, sriracha,
wakame seaweed salad, served in a crispy wonton bowl

GRILLED ARTICHOKE 12
Hickory grilled, served with grilled jalapeño aioli

GRILLMARX GUACAMOLE 13
House made, served with tortilla chips

HEIRLOOM TOMATO SALAD 14
Local sliced tomatoes, baby arugula, grilled corn,
pickled red onion, crumbled feta cheese, cracked black pepper

HICKORY GRILLED CAULIFLOWER 12
Half head of cauliflower, cajun seasoning, lemon dill crème

AVOCADO CROSTINI 13
Grilled french baguette, guacamole, feta, cherry tomatoes,
pickled red onions and cracked black pepper

Please Refer to the Raw Bar Menu for Daily Selections

BURGERS & SANDWICHES

CHEESEBURGER** 15
White cheddar, lettuce, tomato, onion, mayonnaise,
house cut french fries

SMOKEHOUSE BURGER** 16
Smoky chipotle BBQ sauce, smoked bacon, lettuce,
tomato, onion, house cut fries

HOUSE MADE VEGGIE BURGER 15
Molasses glaze, pepper jack cheese, chipotle mayonnaise,
lettuce, tomato, onion, side mixed green salad

GRILLED CHICKEN SANDWICH 15
Chicken breast, pepper jack cheese, bacon, mayonnaise, tomato,
onion, shredded lettuce, house cut french fries

FRENCH DIP** 16
Shaved prime rib, mayonnaise, house cut french fries, au jus

FRESH FISH SANDWICH MKT
Chef's fresh catch, topped with coleslaw, grilled jalapeño aioli,
lettuce, tomato, onion, house cut french fries

CRAB CAKE SANDWICH 19
Pan seared crab cake, jalapeño aioli, lettuce, tomato,
onion, house cut fries

SOUPS

Available Every Day ☒ **Baked Potato Soup** 6

Tuesday ☒ **Chicken Noodle** 6

Wednesday ☒ **NE Clam Chowder** 7

Thursday ☒ **French Onion** 6

Friday ☒ **Maryland Crab** 7

Saturday ☒ **Cream of Crab** 8

Sunday ☒ **Skillet Chili** 7

SALADS

MIXED GREEN SALAD 10
Mixed field greens, cherry tomato, cucumber,
red onion and crouton

CAESAR SALAD 12
Romaine lettuce, reggiano cheese, croutons,
house caesar dressing

SPICED PECAN AND CHICKEN SALAD 15
Mixed field greens, shaved grilled chicken, cinnamon pecans,
cherry tomato, tortilla strips, honey lime vinaigrette
& peanut dressing

WARM GOAT CHEESE SALAD 15
Mixed field greens, walnuts, dried cranberries,
balsamic reduction

GRILLMARX WEDGE 12
Crisp iceberg lettuce, brown sugar candied bacon,
crumbled bleu cheese, cherry tomato, scallions and
bleu cheese dressing

JAMIE'S COBB SALAD 16
Mixed field greens, avocado, egg, bacon, cherry tomato
and crispy chicken tenders

BLEU CHEESE STEAK SALAD** 20
Mixed field greens, grilled steak, cherry tomato,
crumbled bleu cheese, pickled red onion, and balsamic reduction

AHI TUNA SALAD** 22
Sushi grade tuna topped with lemon wasabi and soy sauce.
Served with mixed greens tossed in champagne vinaigrette
with diced avocado and mango

SHRIMP & ARUGULA SALAD 24
Baby arugula, grilled shrimp, cucumber, cherry tomato,
avocado & feta, tossed with lemon and olive oil

Add proteins to entrée size salads only

Chicken 6 ☒ Salmon 12 ☒ Steak 12
Shrimp 13 ☒ Tuna 14 ☒ Scallops 16

HOUSE MADE DRESSINGS

Honey Lime Vinaigrette ☒ Bleu Cheese ☒ Honey Dijon
Balsamic Vinaigrette ☒ Spicy Peanut
Balsamic Reduction ☒ Creamy Roasted Garlic
Caesar ☒ Champagne Vinaigrette

GrillMar

STEAKHOUSE & RAW BAR

FRESH CUT STEAKS**

Steaks are served with choice of one side item

8 oz. **CENTER CUT FILET MIGNON** 37

14 oz. **KONA RIBEYE** 30

14 oz. **BONELESS RIBEYE** 28

14 oz. **NEW YORK STRIP** 30

SLOW ROASTED PRIME RIB

16 oz. Cut 32  10 oz. Cut 27

All steaks above served with choice of one side item

PEPPERCORN ENCRUSTED FILET MIGNON 41

8 oz. Center cut filet with cracked black peppercorns, rosemary-cabernet reduction, served with loaded baked potato and grilled asparagus

OR

MARKY'S SURF -N - TURF 48

7 oz. Sliced NY strip. 4 oz. Crab cake
2 Grilled shrimp, 2 Pan seared scallops
Choice of side

**Add any of the following to the steaks above:*

Sautéed Mushrooms 1.5  **Sautéed Onions** 1.5

Rosemary Cabernet Reduction 1.5

Bleu Cheese 2  **Grilled Shrimp** 13

4 oz. **Crab Cake** 12  **Grilled Scallops** 16

Fresh Sides 5

 **Garlic Sautéed Spinach**  **Red Bliss Mashed Potatoes**

Cheddar Scallion Grits  **Baked Sweet Potato**

House Cut French Fries  **Coleslaw**

Fresh Vegetables  **Jasmine Rice**

Deluxe Sides 6

Side Mixed Green Salad or Caesar Salad

Asparagus Risotto  **Grilled Asparagus**

Loaded Baked Potato  **Mac & Cheese**

We take pride in preparing our food from scratch every day.
We care about each guest, if you have allergies, please alert us.

**We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!

Multiple forms of payment are accepted, we are unable to accommodate separate checks for parties of 8 or more.

20% Gratuity will be added to parties 8 or larger

ENTREES

DIJON ROASTED CHICKEN 19

Half rotisserie chicken, dijon and spice rub, red bliss mashed potatoes

CHICKEN TENDER PLATTER 18

Lightly battered crispy tenders, house cut french fries, coleslaw

****Half Portion Served with French Fries** 14

FRESH FISH TACOS MKT

Blackened fish, baby arugula, avocado, pickled red onion, mango salsa, lemon dill crème, roasted corn
Substitute tortilla with lettuce wraps 3

HICKORY GRILLED SALMON** 28

Topped with lemon dill crème and fennel salad. Served with mashed potatoes, sautéed spinach and cherry tomatoes

MARYLAND STYLE CRAB CAKE 16

One pan seared crab cake, hickory grilled yellow corn, topped with lemon dill crème

***Add a la carte Crab Cake** 12

GRILLMARX BBQ RIBS 27

Full rack of ribs, smoky chipotle bbq sauce, house cut french fries and coleslaw

***Half Rack - Served with Fries** 14

PORK TENDERLOIN** 23

Hickory grilled medallions, served on a bed of cheddar-scallion grits and topped with rosemary cabernet reduction

CHICKEN PICCATA 24

Chicken breast, chardonnay lemon butter & capers, served with jasmine rice and fresh vegetables

GRILLED LAMB CHOPS** 37

Eight lollipop lamb chops topped with rosemary cabernet reduction, served with asparagus risotto

SESAME SEARED AHI TUNA STEAK** 30

Sliced and drizzled with ponzu, topped with baby field greens, served with jasmine rice

CHEF'S FRESH CATCH OF THE DAY MKT

Served with red bliss mashed potatoes and fresh vegetables, garnished with mango salsa

SHRIMP AND GRITS 27

Sautéed shrimp, cajun tasso ham, shallots, garlic and white wine on a bed of cheddar scallion grits, garnished with Sriracha

PAN SEARED SCALLOPS 30

Chardonnay lemon butter, asparagus risotto, garnished with mango salsa

VEGETABLE PLATTER 23

Couscous mixed with radish, cherry tomatoes, scallions, cranberries and raisins, served with grilled cauliflower and asparagus, sautéed garlic spinach and toast points

MUSHROOM RAVIOLI 20

Mushroom stuffed ravioli served in a sherry cream sauce with mushrooms, shallots, garlic and tomato

HICKORY GRILLED STEAK TIPS 20

Sautéed with mushroom, red pepper, shallot and garlic reduction, served with jasmine rice