

SOUP AND STARTERS

- Baked Potato Soup Available Every Day* 6
 Tues-Wed Red Bean and Rice 5
 Thur-Fri NE Clam Chowder 5
 Sat-Sun Cream of Crab 7
SHERRY CREAM MUSSELS 12
 Sautéed Shallots and Garlic, Sherry Cream Sauce, Garlic
 Crostini
HALF RACK GRILLMARX BABYBACK RIBS 13
 Half Rack of Ribs, Smoky Chipotle BBQ,
 House Cut French Fries
SPINACH DIP 12
 Fresh Tortilla Chips
BRAISED SHORT RIB* 16
 Served over Asparagus Risotto
KONA KABOB* 13
 Two Mini Kabobs with Marinated Kona Steak, Red
 Peppers and Onions
CRAB DIP 13
 Backfin Crabmeat Served Warm with Baguette

- HABANERO-MANGO-TERIYAKI WINGS** 10
 Bone In and Hickory Grilled
BEEF BRISKET TACOS 10
 Jalapeno-Cilantro-Red Onion, Smoked Gouda,
 Creamy Roasted Garlic Dressing
AHI TUNA POKE 16
 Spicy Marinated Tuna, Brown Rice,
 Wakame Seaweed Salad, Crispy Wontons,
 Sesame Seeds
OYSTERS ROCKEFELLER 18
 4 Baked Oysters topped with Creamed Spinach,
 Bacon and Cheese. Garnished with House Made Salsa
CHICKEN TENDERS 12
 Three Lightly Battered Crispy Tenders,
 House Cut French Fries
GRILLED ARTICHOKE 10
 Hickory Grilled, Grilled Jalapeno Aioli
SOFT PRETZEL STICKS 10
 Melted Cheddar Cheese, Honey Dijon
***Bread is available upon request for \$3.00**

RAW BAR

BLUE POINTS*	½ Doz.	13	Doz.	25
SHRIMP COCKTAIL	10	SPICED SHRIMP	10	

BURGERS & SANDWICHES

- CHEESEBURGER**** 15
 Cheddar, Lettuce, Tomato, Onion,
 House Cut French Fries
SMOKEHOUSE BURGER** 16
 Smoky Chipotle BBQ Sauce, Smoked Bacon,
 Lettuce, Tomato, Onion, House Cut Fries
HOUSE MADE VEGGIE BURGER 13
 Molasses Glaze, Cheddar Cheese, Chipotle
 Mayonnaise, Lettuce, Tomato, Onion, Side Mixed
 Green Salad
AVOCADO, CHICKEN AND BACON 16
 Chicken Breast, Cheddar Cheese, Bacon, Chipotle
 Mayonnaise, Lettuce, Tomato, Onion, House Cut
 French Fries
FRENCH DIP* 15
 Shaved Roast Beef, Mayonnaise,
 House Cut French Fries, Au Jus
FRESH FISH SANDWICH MKT
 Grilled Fish Topped with Cole Slaw, Grilled
 Jalapeno Aioli, Lettuce, Tomato, Onion,
 House Cut French Fries



SALADS

- *Add proteins to entrée size salads only**
Chicken 6 Salmon/Fresh Catch 9 Steak 10
Shrimp 12 Scallops 16
MIXED GREEN SALAD 10
 Mixed Field Greens, Tomato, Cucumber,
 Red Onion and Crouton
CAESAR SALAD* 12
 Romaine Lettuce, Reggiano Cheese, Croutons,
 House Caesar Dressing
SPICED PECAN AND CHICKEN SALAD 14
 Mixed Field Greens, Shaved Grilled Chicken,
 Cinnamon Pecans, Tomato, Tortilla Strips with
 Honey Lime Vinaigrette & Peanut Dressing
GOAT CHEESE AND BEET SALAD 15
 Spinach, Baby Arugula, Sliced Almonds, Balsamic
 Vinaigrette, Balsamic Reduction Drizzle
GRILLMARX WEDGE 12
 Crisp Iceberg Lettuce, Brown Sugar Candied Bacon,
 Crumbled Bleu Cheese, Tomato, Scallions and
 House Made Bleu Cheese Dressing
JAMIE'S COBB SALAD* 15
 Mixed Field Greens, Avocado, Egg, Bacon, Tomato
 and Crispy Chicken Tenders
KALE AND CABBAGE 14
 Pulled Roasted Chicken, Sliced Almonds, Shredded
 Cheddar, Creamy Roasted Garlic Dressing
BLEU CHEESE STEAK SALAD* 18
 Mixed Field Greens, Grilled Steak, Tomato,
 Red Onion, Crumbled Bleu Cheese and
 Balsamic Reduction
AHI TUNA SALAD* 19
 Mixed Field Greens, Sushi Grade Tuna, Avocado,
 Cucumbers, Lemon-Wasabi-Soy Dressing,
 Champagne Vinaigrette

HOUSE MADE DRESSINGS

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

FRESH CUT STEAKS**

CENTER CUT FILET MIGNON 8 oz. 36

KONA RIBEYE 14 oz. 29

BONELESS RIBEYE 14 oz. 28

NEW YORK STRIP 14 oz. 29

SLICED SIRLOIN, 10 oz. 26

SLOW ROASTED PRIME RIB

16 oz. Cut 30 10 oz. Cut 27

All Steaks Above Served with Choice of One Side Item

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

SAUTEED MUSHROOMS 1.5 SAUTEED ONIONS 1.5

ROSEMARY CABERNET REDUCTION 2 BLEU CHEESE 2

GRILLED SHRIMP 12 CRAB CAKE 4 oz. 10 GRILLED SCALLOPS 16

FRESH LOBSTER TAIL - MKT

PEPPERCORN ENCRUSTED FILET MIGNON* 39

8 oz. Center Cut Filet Encrusted with Cracked Black Peppercorns
Rosemary-Cabernet Reduction, Mashed Red Bliss Potatoes, and Broccoli

ENTREES

ROASTED LEMON-THYME CHICKEN 19

Half Rotisserie Chicken, Baked Potato

CHICKEN TENDER PLATTER 16

Four Lightly Battered Crispy Tenders, House Cut
French Fries, Cole Slaw

FRESH FISH TACOS 23

Jalapeno-Cilantro-Red Onion Salsa, Avocado,
Shredded Lettuce, Chipotle Garlic Sauce,
House Cut French Fries

HICKORY GRILLED SALMON** 26

Red Bliss Mashed Potatoes, Broccoli, Chardonnay
Cream Sauce

MARYLAND STYLE CRAB CAKE 16

One Pan Seared Crab Cake, Hickory Grilled Yellow
Corn, Roasted Garlic Remoulade
Add a la carte Crab Cake 10

GRILLMARX BBQ RIBS 26

Full Rack of Ribs, Smoky Chipotle BBQ Sauce,
House Cut French Fries and Cole Slaw

RED PEPPER MUSHROOM BEEF TIPS** 19

Hickory Grilled Steak Tips, Sautéed Mushrooms,
Red Pepper, Shallots, Garlic, Au Jus
Served with Jasmine Rice

PAN SEARED SCALLOPS 26

Pan Seared Scallops, Asparagus Risotto, Chardonnay
Cream Sauce, Jalapeno-Cilantro-Red Onion Salsa

MUSHROOM RAVIOLI 16

Mushrooms, Garlic, Shallots, Tomato,
Sherry Cream Sauce

Chicken 6 Salmon/Fresh Catch 9 Steak 10

Shrimp 12 Scallops 16

CHEF'S FRESH CATCH OF THE DAY MKT

Hickory Grilled, Red Bliss Mashed Potatoes,
Broccoli, Jalapeno-Cilantro-Red Onion,
Chardonnay Cream Sauce

SHRIMP AND GRITS 27

Sautéed Shrimp, Cajun Tasso Ham, Shallots, Garlic
and White Wine. Cheddar Scallion Grits, Sriracha

PORK TENDERLOIN** 23

Hickory Grilled Tenderloin, Cheddar-Scallion Grits,
Rosemary Cabernet Reduction
and Sriracha

CAJUN SHRIMP AND RICE 26

Cajun Spiced Grilled Shrimp Served with Jasmine
Rice, Chorizo Sausage, Chardonnay Cream Sauce

SIDE ITEMS

4 Baked Potato * Red Bliss Mashed Potatoes *

House Cut French Fries * Cole Slaw
Garlic Sautéed Spinach * Jasmine Rice
Sweet Potato * Broccoli

5 Cheddar Scallion Grits * Creamed Spinach *

Mac & Cheese * Loaded Baked Potato
Grilled Asparagus * Asparagus Risotto
Side Mixed Green Salad or Side Caesar Salad

Substitutions may be available upon request for an additional charge

Split/Share Plate Charge = \$3.00

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.

A dessert fee of \$3.00 per guest may be added to your bill for outside desserts Friday – Sunday