

SOUP AND STARTERS

Baked Potato Soup Available Every Day 6

Thur-Fri French Onion 6

Pickled Ginger,

Sat-Sun Cream of Crab 7

Cucumber

SHERRY CREAM MUSSELS 14

Sautéed Shallots, Garlic, Sherry Cream Sauce,

Bacon,

Grilled Focaccia

HALF RACK GRILLMARX BABYBACK RIBS 13

Half Rack of Ribs, Smoky Chipotle BBQ,

Tenders,

House Cut French Fries

SPINACH DIP 12

Tortilla Chips, Fresco Salsa

Aioli

KONA KABOB* 13

Two Mini Kabobs with Marinated Kona Steak,

Dijon

Red Peppers and Onions

CRAB DIP 13

Served Warm with Baguette

HABANERO-MANGO-TERIYAKI WINGS 10

Bone In and Hickory Grilled

PORK STREET TACOS 13

Slow Roasted Pork, Grilled Yellow Corn,

Tomato, Cilantro Aioli, Queso Fresco

AHI TUNA POKE 16

Sushi Grade Tuna, Brown Rice,

Lemon-Wasabi Dressing, Mango,

OYSTERS ROCKEFELLER 18

4 Baked Oysters, Creamed Spinach,

Cheese, Fresco Salsa

CHICKEN TENDERS 12

Three Lightly Battered Crispy

House Cut French Fries

GRILLED ARTICHOKE 10

Hickory Grilled, Grilled Jalapeno

SOFT PRETZEL STICKS 10

Melted Cheddar Cheese, Honey

PROSCIUTTO AND MELON 13

Shaved Prosciutto, Pistachio,

Pineapple Infused Simple Syrup,

Olive Oil, Grilled Focaccia

BREAD AND BUTTER 4

Warm Bread and Butter

RAW BAR

BLUE POINTS* ½ Doz. 13 Doz. 25

SNOW CRAB CLUSTER MKT

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 Prime Rib, 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

CRAB CAKE SANDWICH 17

4 oz. Crab Cake, 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, Parmesan Cheese,
Croutons,
House Caesar Dressing

SPICED PECAN AND CHICKEN SALAD 14

Mixed Field Greens, Shaved Grilled Chicken,
Cinnamon Pecans, Tomato, Tortilla Strips,
Honey Lime Vinaigrette & Peanut Dressing

GRILLMARX WEDGE 12

Iceberg Lettuce, Brown Sugar Candied Bacon,
Crumbled Bleu Cheese, Tomato, Scallions,
House Made Bleu Cheese Dressing

JAMIE'S COBB SALAD* 15

Mixed Field Greens, Avocado, Egg, Bacon,
Tomato and Crispy Chicken Tenders

BLEU CHEESE STEAK SALAD* 18

Mixed Field Greens, Grilled Steak, Tomato,
Red Onion, Crumbled Bleu Cheese,
Balsamic Reduction

AHI TUNA SALAD* 19

Mixed Field Greens, Sushi Grade Tuna,
Avocado, Cucumbers, Lemon-Wasabi-Soy
Dressing, Champagne Vinaigrette

TROPICAL BREEZE* 15

Mixed Field Greens, Baby Spinach,
Roasted Cashews, Mandarin Orange, Tomato,
Mango, Toasted Coconut, 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 \$1 for Side Caesar Salad or Side Mixed Green Salad

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

SAUTEED MUSHROOMS 2 SAUTEED ONIONS 2

ROSEMARY CABERNET REDUCTION 2 BLEU CHEESE 2

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

PEPPERCORN ENCRUSTED FILET MIGNON* 39

8 oz. Center Cut Filet Encrusted with Cracked Black Peppercorns

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

Blackened Fish, Shredded Lettuce,
Mango, Crispy Wonton, Cilantro Aioli,
House Cut French Fries

GUAVA BBQ GRILLED SALMON** 26

Hickory Grilled, Guava BBQ Glaze,
Red Bliss Mashed Potatoes, Broccoli

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

Grilled Steak Tips, Mushrooms, Red
Pepper, Shallots, Garlic, Au Jus, Jasmine
Rice

TORTELLINI A LA VODKA 16

Tomato-Basil-Vodka Sauce, Cheese
Tortellini, Spinach, Tomato, Garlic

Chicken 6 Salmon/Fresh Catch 9

Steak 10

Shrimp 12 Scallops 16

PROSCIUTTO AND PARMESAN CHICKEN 21

Twin 6 oz. Chicken Breasts, Grilled
Asparagus, Shaved Parmesan, Prosciutto,
Balsamic

PAN SEARED SCALLOPS 27

Spinach Risotto, Piquillo Pepper Cream
Sauce, Chipotle Peppers, Grilled Focaccia

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, Mango, Cilantro Aioli

SHRIMP AND GRITS 27

Shrimp, Cajun Tasso Ham, Shallots,
Garlic, Chardonnay, Cheddar Scallion
Grits, Sriracha

PORK TENDERLOIN** 23

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

TERIYAKI SHRIMP AND PINEAPPLE 25

Red Peppers, Scallion, Sesame Seed
Jasmine Rice, Roasted Cashews

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 * Spinach Risotto *

Side Mixed Green Salad or Side Caesar Salad

Substitutions may be available upon request for an additional charge

WE ARE GLAD TO SPLIT AN ENTRÉE FOR A SPLIT PLATE

CHARGE OF \$5.00

WE TAKE PRIDE IN PREPARING OUR FOOD FROM SCRATCH

EVERY DAY AND 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.**

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