

SOUP AND STARTERS

Baked Potato Soup Available Every Day 6

Thur & Fri French Onion 6

Sat & Sun Cream of Crab 7

SHERRY CREAM MUSSELS 14

Sautéed Shallots, Garlic, Sherry Cream Sauce,
Grilled Focaccia

HALF RACK GRILLMARX BABYBACK RIBS 14

Half Rack of Ribs, Smoky Chipotle BBQ,
House Cut French Fries

SPINACH DIP 13

Tortilla Chips, Fresco Salsa

KONA KABOB** 13

Two Mini Kabobs with Marinated Kona Steak,
Red Peppers and Onions

CRAB DIP 14

Served Warm with Baguette

HABANERO-MANGO-TERIYAKI WINGS 13

Bone In and Hickory Grilled

AHI TUNA POKE** 17

Sushi Grade Tuna, Brown Rice, Pickled Ginger,
Lemon-Wasabi Dressing, Mango, Cucumber

GRILLMARX FIESTA SHRIMP 15

Panko Bread Crumbs, Grilled Pineapple,
Red Pepper, Srirachi Mayo

CHICKEN TENDERS 13

Three Lightly Battered Crispy Tenders,
House Cut French Fries

GRILLED ARTICHOKE 11

Hickory Grilled, Grilled Jalapeno Aioli

SOFT PRETZEL STICKS 11

Melted Cheddar Cheese, Honey Dijon

BREAD AND BUTTER 4

Warm Bread and Butter

HUMMUS PLATE 15

Kalamata Olive, Roasted Red Pepper, Feta
Cucumber, Flatbread

RAW BAR

Tuesday Night \$1 Oyster Selection from 3:00 until we sell out

BLUE POINTS** ½ Doz. 13 Doz. 25

STEAMED SNOW CRAB CLUSTER MKT

SHRIMP COCKTAIL 10 SPICED SHRIMP 10

OYSTERS ROCKEFELLER**

4 Baked Oysters, Creamed Spinach, Bacon, Parmesan, Fresco Salsa

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

CRAB CAKE SANDWICH 17

4 oz. Crab Cake, Lettuce, Tomato, Onion,
House Cut French Fries

***We are unable to accommodate separate checks
for parties of 8 or more***

A 20% gratuity will be added to parties of 10 or more.

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

SALADS

Add proteins to entrée size salads only

Chicken 6 Salmon 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

SOUTHWEST ROMAINE 14

Fresco Salsa, Corn, Avocado, Tortilla Strips
Creamy Roasted Garlic Dressing

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

*** 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
 Rosemary-Cabernet Reduction, Mashed Red Bliss Potatoes, Broccoli

ENTREES

<p>SWEET TEA BRINED CHICKEN 19 Orange-Honey Glaze, Baked Potato</p> <p>CHICKEN TENDER PLATTER 17 Four Lightly Battered Crispy Tenders, House Cut French Fries, Coleslaw</p> <p>GUAVA BBQ GRILLED SALMON** 26 Hickory Grilled, Guava BBQ Glaze, Red Bliss Mashed Potatoes, Broccoli</p> <p>MARYLAND STYLE CRAB CAKE 16 One Pan Seared Crab Cake, Hickory Grilled Yellow Corn, Roasted Garlic Remoulade Add a la carte Crab Cake 10</p> <p>GRILLMARX BBQ RIBS 27 Full Rack of Ribs, Smoky Chipotle BBQ Sauce, House Cut French Fries and Coleslaw</p> <p>RED PEPPER MUSHROOM BEEF TIPS 19 Grilled Steak Tips, Mushrooms, Red Pepper, Shallots, Garlic, Au Jus, Jasmine Rice</p> <p>PROSCIUTTO AND PARMESAN CHICKEN 23 Twin 6 oz. Chicken Breasts, Grilled Asparagus, Shaved Parmesan, Prosciutto, Balsamic</p> <p>SHRIMP TACOS 24 Blackened Shrimp, Fresco Salsa, Lettuce, Grilled Pineapple, Cilantro Aioli, House Cut French Fries</p> <p>BALSAMIC LAMB T-BONES** 27 Grilled T-Bone Chops, Mashed Potato, Broccoli, Feta Cheese, Balsamic Reduction</p>	<p>TORTELLINI A LA VODKA 16 Tomato-Basil-Vodka Sauce, Cheese Tortellini, Spinach, Tomato, Garlic <i>Chicken 6 Salmon 9 Steak 10</i> <i>Shrimp 12 Scallops 16</i></p> <p>PAN SEARED SCALLOPS 27 Spinach Risotto, Piquillo Pepper Cream Sauce, Chipotle Peppers, Grilled Focaccia</p> <p>MUSHROOM RAVIOLI 16 Mushrooms, Garlic, Shallots, Tomato, Sherry Cream Sauce <i>Chicken 6 Salmon 9 Steak 10</i> <i>Shrimp 12 Scallops 16</i></p> <p>SHRIMP AND GRITS 27 Shrimp, Cajun Tasso Ham, Shallots, Garlic, Chardonnay, Cheddar Scallion Grits, Sriracha</p> <p>TOMATO AND MOZZARELLA CHICKEN 25 Twin 6 oz. Chicken Breasts, Fresh Tomato and Melted Mozzarella, Grilled Asparagus, Piquillo Pepper Cream Sauce</p> <p>MEDITERRANEAN CAVATAPI 19 Tomato, Artichoke, Kalamata Olive, Spinach, Feta, Chardonnay Butter Sauce <i>Chicken 6 Salmon 9 Steak 10</i> <i>Shrimp 12 Scallops 16</i></p>
--	---

SIDE ITEMS

5

Baked Potato * Red Bliss Mashed Potatoes * Sweet Potato * House Cut French Fries * Coleslaw
 Broccoli * Garlic Sautéed Spinach * Jasmine Rice* Cheddar Scallion Grits * Creamed Spinach
 Mac & Cheese * Grilled Asparagus * Spinach Risotto* Side Mixed Green Salad * Side Caesar Salad

We are glad to split your entrée or salad 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.****