

SOUP & STARTERS

Please refer to the raw bar menu for daily selection

Baked Potato Soup Available Everyday - 6
 Tuesday - Chicken Noodle - 6
 Wednesday - NE Clam Chowder - 7
 Thursday - French Onion - 6
 Friday - Maryland Crab - 7
 Saturday - Cream of Crab - 8
 Sunday - Chili - 8

Sherry Cream Mussels

Sautéed shallots and garlic, sherry cream sauce - 12

Half Rack Grillmarx Babyback Ribs

Smoky chipotle BBQ, house cut French fries - 14

Spinach Dip

Fresh tortilla chips, fresco salsa - 13

Crab Dip

Served warm with sliced baguette - 14

BBQ Bacon Wrapped Shrimp

Four shrimp served on a bed of grilled corn and red pepper succotash - 18

Kona Kabob

Three mini kabobs with marinated kona steak, red peppers and onions - 18

Ahi Tuna Poke

Spicy marinated tuna, cucumber, sriracha, wakame seaweed salad, crispy wonton bowl - 17

Chicken Tenders

Three lightly battered crispy tenders, house cut French fries - 12

Lamb Chop Lollipop

Four grilled lamb chops topped with rosemary cabernet reduction served over a bed of arugula - 16

Grilled Artichoke

Hickory grilled jalapeño aioli - 11

BURGERS & SANDWICHES

Cheeseburger

Cheddar, lettuce, tomato, onion, mayonnaise, French fries - 15

Smokehouse Burger

Smoky chipotle BBQ sauce, smoked bacon, lettuce, tomato, onion, house cut French fries - 16

House Made Veggie Burger

Molasses glaze, pepper jack cheese, chipotle mayonnaise, lettuce, tomato, onion, side mixed green salad - 15

Grilled Chicken Sandwich

Chicken breast, pepper jack cheese, bacon, mayonnaise, tomato, onion, shredded lettuce, house cut French fries - 15

French Dip

Shaved prime rib, mayonnaise, house cut French fries, au jus - 16

Fresh Fish Sandwich

Grilled fish topped with cole slaw, jalapeño aioli, lettuce, tomato, onion, house cut French fries - MKT

Crab Cake Sandwich

Pan seared crab cake, jalapeno aioli, lettuce, tomato, onion, house cut fries - 19

SALADS

Mixed Green Salad

Mixed field greens, tomato, cucumber, red onion and croutons - 10

Caesar Salad

Romaine lettuce, Reggiano cheese, croutons, house Caesar dressing - 12

Spiced Pecan and Chicken Salad

Mixed field greens, shaved grilled chicken, cinnamon pecans, tomato, tortilla strips, honey lime vinaigrette and peanut dressing - 14

Warm Goat Cheese Salad

Mixed field greens, walnuts, dried cranberries, balsamic reduction - 14

Grillmarx Wedge

Crisp iceberg lettuce, brown sugar candied bacon, crumbled bleu cheese, tomato, scallions, house made bleu cheese dressing - 12

Quinoa Salad

Quinoa mixed with tomatoes, scallions, black beans. Served with fresh spinach, cucumber, avocado, lemon and olive oil - 14

Jamie's Cobb Salad

Crispy chicken tenders, mixed field greens, avocado, egg, bacon, tomato - 16

Kale and Cabbage

Pulled roasted chicken, sliced almonds, shredded cheddar, creamy roasted garlic dressing - 14

Bleu Cheese Steak Salad

Grilled steak, mixed field greens, tomato, crumbled bleu cheese, balsamic reduction - 20

Ahi Tuna Salad

Sushi grade tuna, lemon wasabi dressing, soy sauce. Served with mixed greens, avocados, diced mango, champagne vinaigrette - 20

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

We take pride in preparing our food, dressings and sauces in house from scratch daily.

We care about each guest, if you have allergies, please alert us

20% will be added to parties of 8 or larger

FRESH CUT STEAKS

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 - 32 · 10 oz - 27

All steaks above served with choice of one side item

Add any of the following to the steaks above:

Sautéed Mushrooms - 1.5 | Sautéed Onions - 1.5
 Rosemary Cabernet Reduction - 1.5 | Bleu Cheese - 1.5
 Grilled Shrimp - 13 | Crab Cake 4 oz - 12 | Grilled Scallops - 16

Peppercorn Encrusted Filet Mignon

8 oz center cut filet encrusted with cracked black peppercorns rosemary-cabernet reduction, loaded baked potato and grilled asparagus - 41

SIDES - 5

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

ENTRÉES

Dijon Roasted Chicken

Half rotisserie chicken, dijon and spice rub, topped with mashed potatoes, stout gravy - 19

Chicken Tender Platter

Five lightly battered crispy tenders, served with house cut French fries, cole slaw - 17

Fresh Fish Tacos

Jalapeño-cilantro-red onion, avocado, shredded lettuce, chipotle roasted garlic sauce, house cut French fries - Market Price

Hickory Grilled Salmon

Served on a bed of fingerling potato, bacon & onion hash, topped with chardonnay lemon butter - 26

Maryland Style Crab Cake

One pan seared crab cake, hickory grilled yellow corn, roasted garlic remoulade - 18 · Add a la Carte Crab Cake - 12

Grillmarx BBQ Ribs

Full rack of ribs, smoky chipotle BBQ sauce, house cut French fries and cole slaw - 26

Mushroom Ravioli

Mushroom stuffed ravioli served in a sherry cream sauce with mushrooms, shallots, garlic and tomato - 19

Pork Tenderloin

Hickory grilled medallions, served on a bed of cheddar scallion grits and topped with rosemary cabernet reduction - 23

Hickory Grilled Steak Tips

Sautéed with mushroom, red pepper, shallot and garlic reduction, served with jasmine rice - 20

Chicken Kabobs

3 kabobs grilled with red pepper and onion, brushed with pineapple glaze, served with jasmine rice - 22

Sesame Seared Ahi Tuna Steak

Sliced and drizzled with ponzu, topped with baby field greens, served with jasmine rice - 30

Chef's Fresh Catch of the Day

Hickory grilled & lightly seasoned, served with mashed sweet potatoes and broccoli - Market Price

Shrimp and Grits

Sautéed shrimp, cajun Tasso ham, shallots, garlic and white wine, cheddar scallion grits, sriracha - 27

Pan Seared Scallops

Served on a bed of asparagus risotto, topped with chardonnay lemon butter sauce, and garnished with jalapeno-cilantro salsa - 29

Bone In Short Rib

20oz slow braised short rib. Served with asparagus risotto and topped with stout gravy - 31

Bone In Pork Chop

14oz. served on a bed of fingerling potato bacon & onion hash, topped with rosemary cabernet reduction and julienned apple - 27

Chicken and Wild Mushroom

Sautéed chicken breast, marsala style, served with mashed potatoes and broccoli - 24

Grilled Lamb Chops

Eight lollipop lamb chops topped with rosemary cabernet reduction, served on a bed of asparagus risotto - 33

Please enjoy your time with us. Bon Appetit!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.