

# Federal Pointe Pub

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## Starters

<b>Bavarian Pretzel</b>	<b>\$6.95</b>	<b>Gourmet Cheese Plate</b>	<b>\$11.95</b>
Braided pretzel, baked until golden brown, brushed with Garlic-Infused Olive Oil and topped with Pretzel salt. Served with Dijon or Honey Mustard. Add a side of Cheese Sauce - \$.50		Chef's choice of assorted cheeses, sliced Apples, Grapes, marinated Kalamata & Green Olives, and Toasted Garlic Crostini. Served with Dijon Mustard	
<b>Stuffed Poblano Peppers</b>	<b>\$8.95</b>	<b>Shrimp Cocktail</b>	<b>\$11.95</b>
Roasted Poblano Peppers stuffed with a house-made Cream Cheese filling, wrapped in Honey-Glazed Bacon		(6) Gulf Shrimp, lightly poached with Old Bay and a blend of citrus. Served with House-Made Cocktail sauce & a Fresh Lemon Wedge	
<b>Spinach &amp; Artichoke Dip</b>	<b>\$7.95</b>	<b>Murphy's Wings</b>	<b>\$10.95</b>
Sautéed Baby Spinach & Artichokes blended with cream cheese & Italian spices. Served with toasted Garlic Crostini		(8) Large, juicy wings tossed with your choice of Old Bay, BBQ, Garlic Parmesan, Hot or Mild Sauce. Served with Celery & Ranch or Bleu Cheese	
<b>The Inn's Special Crab Dip</b>	<b>\$9.95</b>	<b>Loaded Potato Wedges</b>	<b>\$7.95</b>
Lump Crab and Roasted Red Peppers blended with Cheddar, Cream Cheese, & Eastern Shore Spices Served with toasted Garlic Crostini		House cut Idaho Potatoes piled high with melted Cheddar Cheese, Smoked Bacon, & Scallions. Served with Sour Cream	



## Salads

<b>The Loni</b>	<b>\$11.95</b>	<b>Wedge Salad</b>	<b>\$11.95</b>
Fresh Mixed Greens topped with Cucumbers, Red Onion, Broccoli, & house-made Croutons Served with your choice of dressing. <i>Add grilled chicken \$2.00</i>		Wedge of fresh Iceberg lettuce topped with chopped smoked Bacon, Bleu Cheese crumbles, Grapes, and Bleu Cheese Dressing	
<b>Caprese Salad</b>	<b>\$10.95</b>	<b>Caesar</b>	<b>\$10.95</b>
Fresh Vine Ripe Tomatoes, Fresh Mozzarella, & Fresh Basil drizzled with Olive Oil & Balsamic Vinaigrette		Chopped Romaine lettuce tossed with creamy Caesar dressing, topped with Parmesan and house-made Croutons <i>Add grilled chicken \$2.00</i>	
<b>Side Salad</b>	<b>\$5.95</b>		
Mixed Greens topped Tomatoes, Cucumbers, Red Onion, & house-made Croutons			

*Dressings: Ranch, Bleu Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, Olive Oil & Balsamic Vinegar*



\*\*\* NOTE – Consuming raw or undercooked poultry, meat, eggs, shellfish, or seafood may increase your risk of food-illness\*\*\*

## Pizza – 12” Pie

### Traditional Cheese

Tomato Sauce and Shredded Mozzarella

**\$11.95**

### Build Your Own

**\$11.95**

Our traditional Cheese or White Pizza created just the way you like it!

*\$2.00 per Additional Topping: Extra Cheese, Sausage Pepperoni, Onion, & Broccoli*

### White

Olive Oil, roasted Garlic, shredded Mozzarella & Parmesan Cheese

**\$11.95**

### Margherita

Garlic infused Olive Oil, sliced Tomatoes, chopped Basil, & fresh Mozzarella

**\$13.95**

## Panini's

### Chicken Parm

Grilled Chicken Breast topped with marinara sauce and shredded mozzarella cheese on grilled Artisan Bread. Served with your choice of chips or roasted Tri-Colored Potatoes.

**\$13.95**

### Chicken Chesapeake

**\$15.95**

Grilled Chicken Breast topped with our signature crab cake, lettuce, & tomato on grilled Artisan bread. Served with your choice of chips or roasted Tri-Colored Potatoes.

### BBQ Brisket

Slow roasted Beef Brisket topped with BBQ sauce and home-made coleslaw on grilled Artisan Bread. Served with your choice of chips or roasted Tri-Colored Potatoes.

**\$14.95**

### Chicken – Jalapeño

**\$13.95**

Grilled Chicken Breast topped with jalapeños, Cheddar & Monterey Jack Cheese, sliced red onion & sour cream on grilled Artisan Bread. Served with your choice of chips or roasted Tri-Colored Potatoes.

## Entrées

### Crab Cake

6 oz. of our house blend of Jumbo Lump Crab meat Lemon, Dijon Mustard & Eastern Shore Spices baked to a golden brown. Served with your choice of chips or roasted Tri-Colored Potatoes & Tarter or Cocktail Sauce  
*Add an additional crab cake for \$12.95*

**\$16.95**

### The Pointe Burger

**\$12.95**

½ lb. of Angus beef topped with your choice of Bleu Cheese, Mozzarella, or Cheddar Cheese and served on a toasted Ciabatta Roll. Served with your choice of chips or roasted Tri-Colored Potatoes.

### Pulled Pork Sandwich

Savory, slow-roasted Pork Shoulder topped with BBQ sauce on a toasted Ciabatta Roll. Served with a side of house-made coleslaw and chips or Tri-colored Potatoes

**\$11.95**

### Pointe Pub Crab Pretzel

**\$12.95**

Bavarian Braided Pretzel topped with our house-made Crab Dip, melted Cheddar Cheese & Scallions

### Brisket Sandwich

Sliced, smoked Beef Brisket piled high on a toasted Ciabatta roll. Served with chips or Tri-Colored Potatoes

**\$14.95**

### Chicken Tenders

**\$8.95**

Baked golden brown & served with chips and your choice of BBQ or Honey Mustard

## Desserts

### Warm Chocolate Chip Cookie

**\$7.95**

Served with Vanilla Ice Cream

### Cinnamon & Sugar Philadelphia Style Soft Pretzel

**\$6.95**

Served with Vanilla Ice Cream & Caramel Sauce

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