Starters

Bavarian Pretzel — $6.95
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

Stuffed Poblano Peppers — $8.95
Roasted Poblano Peppers stuffed with a house made Cream Cheese filling, wrapped in Honey-Glazed Bacon

Spinach & Artichoke Dip — $7.95
Sautéed Baby Spinach and Artichokes blended with Cream Cheese and Italian Spices.
Served with toasted Garlic Crostini

Loaded Roasted Potato Wedges — $7.95
House-cut Idaho Potatoes piled high with melted Cheddar Cheese, Smoked Bacon and Scallions. Served with Sour Cream

Gourmet Cheese Plate — $11.95
Chef's choice of assorted Cheeses, sliced Apples, Grapes, marinated Kalamata and Green Olives and toasted Garlic Crostini
Served with Dijon Mustard

Shrimp Cocktail — $11.95
(6) Gulf Shrimp, lightly poached with Old Bay and a blend of citrus. Served with house made Cocktail Sauce and Lemon

Murphy's Wings — $10.95
(8) Large, juicy wings tossed with your choice of Old Bay, BBQ, Hot, or Buffalo.
Served with Celery & Ranch or Bleu Cheese

The Inn's Special Crab Dip — $9.95
Lump Crab and roasted Red Peppers blended with Cheddar, Cream Cheese, & Eastern Shore Spices. Served with toasted Garlic Crostini

Salads

Harvest Salad — $12.95
Mixed Greens, roasted Butternut Squash, sliced Apples and Fresh Mozzarella.
Served with Raspberry Vinaigrette
Add grilled chicken $2.00

Wedge Salad — $11.95
Wedge of fresh Iceberg lettuce topped with chopped smoked Bacon, Bleu Cheese crumbles, Grapes, & Bleu Cheese Dressing

The Loni — $11.95
Fresh Mixed Greens topped with Cucumbers, Red Onion, Broccoli & House-made Croutons
Served with your choice of dressing
Add grilled chicken $2.00

Side Salad — $5.95
Mixed Greens topped with Tomatoes, Cucumbers, Red Onion & House-made Croutons

Caesar — $10.95
Chopped Romaine lettuce tossed with creamy Caesar Dressing, topped with Parmesan and house-made Croutons
Add Grilled Chicken $2.00

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 — $11.95
Tomato Sauce and shredded Mozzarella

White — $11.95
Olive Oil, roasted Garlic, shredded Mozzarella, and Parmesan Cheese

Margherita — $13.95
Garlic infused Olive Oil, sliced Tomatoes, chopped Basil and fresh Mozzarella

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, Mushroom, Onion, Broccoli

Entrées

Crab Cake — $16.95
6 oz. of our house blend of Special and 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 & Tartar or Cocktail Sauce
Add an additional crab cake for $12.95

Pulled Pork Sandwich — $11.95
Savory, slow-roasted Pork Shoulder topped with BBQ on a toasted Ciabatta Roll. Served with a side of house made coleslaw and chips or roasted Tri-Colored Potatoes

Brisket Sandwich — $14.95
Sliced, smoked Beef Brisket piled high on a toasted Ciabatta Roll. Served with chips or roasted Tri-Colored Potatoes

The Pointe Burger — ½lb. $12.95 / 1 lb. $15.95
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.

Pointe Pub Crab Pretzel — $12.95
Bavarian Braided Pretzel topped with our house-made Crab Dip, melted Cheddar Cheese and Scallions

Chicken Tenders — $8.95
Baked to a 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.

New York Style Cheesecake — $8.95

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