

Federal Pointe Pub

Starters

Bavarian Pretzel	\$6.95	Gourmet Cheese Plate	\$11.95
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		Chef's choice of assorted cheeses, sliced Apples, Grapes, marinated Kalamata & Green Olives, and Toasted Garlic Crostini. Served with Dijon Mustard	
Stuffed Poblano Peppers	\$8.95	Shrimp Cocktail	\$11.95
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	
Spinach & Artichoke Dip	\$7.95	Murphy's Wings	\$10.95
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	
The Inn's Special Crab Dip	\$9.95	Bacon Wrapped Potato Roses	\$8.95
Lump Crab and Roasted Red Peppers blended with Cheddar, Cream Cheese, & Eastern Shore Spices Served with toasted Garlic Crostini		4 Thinly sliced potatoes seasoned with olive oil, rosemary, garlic, thyme, salt & pepper, wrapped in bacon to create a delicate rose bud. Served with a Tabasco infused sour cream sauce for dipping.	
Loaded Potato Wedges	\$7.95		
House cut Idaho Potatoes piled high with melted Cheddar Cheese, Smoked Bacon, & Scallions. Served with Sour Cream			



Salads

The Loni	\$11.95	Wedge Salad	\$11.95
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	
Caprese Salad	\$10.95	Caesar	\$10.95
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>	
Side Salad	\$5.95		
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 Our traditional Cheese or White Pizza created just the way you like it! <i>\$2.00 per Additional Topping: Extra Cheese, Sausage Pepperoni, Mushroom, Onion, & Broccoli</i>	\$11.95
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

Caprese Fresh Mozzarella, Vine Ripe Tomatoes, & Fresh Basil Drizzled with Balsamic Vinaigrette on grilled Artisan Bread Served with your choice of chips or roasted Tri-Colored Potatoes. - <i>Add grilled chicken \$2.00</i>	\$10.95	Chicken Chesapeake 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	\$15.95
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 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	\$13.95



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 <i>Add an additional crab cake for \$12.95</i>	\$16.95	The Pointe Burger 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.	\$12.95
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 Bavarian Braided Pretzel topped with our house-made Crap Dip, melted Cheddar Cheese & Scallions	\$12.95
Brisket Sandwich Sliced, smoked Beef Brisket piled high on a toasted Ciabatta roll. Served with chips or Tri-Colored Potatoes	\$14.95	Chicken Tenders Baked golden brown & served with chips and your choice of BBQ or Honey Mustard	\$8.95



Desserts

Warm Chocolate Chip Cookie Served with Vanilla Ice Cream	\$7.95	Cheesecake Ask your server for the featured flavor	\$8.95
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