

Federal Pointe Pub

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 & Artichokes blended with cream cheese & Italian spices. Served with toasted Garlic Crostini

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

Loaded Potato Wedges

\$7.95

House cut Idaho Potatoes piled high with melted Cheddar Cheese, Smoked Bacon, & Scallions. Served with Sour Cream

Gourmet Cheese Plate

\$11.95

Chef's choice of assorted cheeses, sliced Apples, Grapes, marinated Kalamata & 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 & a Fresh Lemon Wedge

Murphy's Wings

\$10.95

(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

Bacon Wrapped Potato Roses

\$8.95

(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.

Salads

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

Caprese Salad

\$10.95

Fresh Vine Ripe Tomatoes, Fresh Mozzarella, & Fresh Basil drizzled with Olive Oil & Balsamic Vinaigrette

Side Salad

\$5.95

Mixed Greens topped Tomatoes, Cucumbers, Red Onion, & house-made Croutons

Wedge Salad

\$11.95

Wedge of fresh Iceberg lettuce topped with chopped smoked Bacon, Bleu Cheese crumbles, Grapes, and Bleu Cheese Dressing

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

Tomato Sauce and Shredded Mozzarella

\$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

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

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. - **Add grilled chicken \$2.00**

\$10.95

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

Served with Vanilla Ice Cream

\$7.95

Cheesecake

\$8.95

Ask your server for the featured flavor

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