



STARTERS

Bavarian Pretzel.....\$6.95

Braided pretzel, baked until golden brown, brushed with butter & 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 with bacon glazed with honey.

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.

Gourmet Cheese Plate.....\$11.95

Chef's choice of assorted cheeses, sliced apples, grapes, marinated kalamata and green olives, & toasted garlic crostini. Served with Dijon mustard.

Shrimp Cocktail.....\$11.95

(6) gulf shrimp lightly poached with old bay & a blend of citrus. Served with house-made cocktail sauce and 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 wing sauce. Served with celery and ranch or bleu cheese.

Loaded Potato Wedges.....\$7.95

House cut Idaho potatoes piled high with melted cheddar cheese, crispy smoked bacon, & scallions. Served with sour cream.

SOUPS

Loaded Potato Soup.....\$6.95

Thick cheesy, creamy potato soup with bacon and scallions. Garnished with cheddar cheese, crispy chopped bacon, & scallions. Served with toasted garlic crostini.

SALADS

Harvest Salad.....\$12.95

Fresh mixed greens topped with brown sugar glazed butternut squash, sliced apples, & 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. Served with your choice of dressing.

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

PANINI'S

Apple Cheddar Chicken.....\$13.95

Grilled chicken breast topped with locally made apple butter, bacon, & cheddar cheese on grilled Artisan bread. Served with your choice of chips or roasted tri-colored potatoes.

Chicken Parmesan.....\$12.95

Grilled chicken breast generously topped with Tomato sauce, shredded mozzarella & provolone cheese on grilled Artisan bread. Served with your choice of chips or roasted tri-colored potatoes.

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.....\$14.95

Slow roasted beef brisket topped with BBQ sauce on grilled Artisan bread with a side of horseradish aioli & coleslaw. Served with your choice of chips or roasted tri-colored potatoes.

ENTRÉES

Crab Cake.....\$16.95

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.

Add an additional crab cake for \$12.95.

Pointe Pub Crab Pretzel.....\$12.95

Bavarian braided pretzel topped with our house-made crab dip, melted cheddar cheese & scallions.

Seafood Mac & Cheese.....\$14.95

Cavatappi pasta in a thick & creamy cheese sauce with shrimp and jumbo lump crabmeat seasoned to perfection with eastern shore spices. Topped with cheddar cheese & scallions.

Baked Ziti with Sausage.....\$12.95

Classic Italian American comfort food of pasta baked with sausage, tomato sauce, and cheese. Topped with melted mozzarella cheese and Italian seasoning. Served with garlic bread.

Chicken Tenders.....\$8.95

Baked golden brown & served with your choice of chips or roasted tri-colored potatoes.

****Upgrade ANY side dish to a baked potato for an additional \$2.00****

SANDWICHES

The Pointe Burger.....\$12.95

½ lb. of angus beef topped with your choice of bleu cheese, fresh mozzarella, provolone, or cheddar cheese on a toasted ciabatta roll. Served with your choice of chips or roasted tri-colored potatoes.

Pulled Pork.....\$11.95

Savory, slow roasted pork shoulder topped with BBQ sauce on a toasted ciabatta roll. Served with a side of house-made coleslaw and your choice of chips or roasted tri-colored potatoes.

PIZZA – 12” PIE

Traditional Cheese Pizza.....\$11.95

Tomato sauce & shredded mozzarella.

Grilled Chicken White Pizza.....\$13.95

White sauce pizza topped with grilled chicken, crispy crumbled bacon, sauteed spinach & mozzarella cheese.

White Pizza.....\$11.95

Olive oil, roasted garlic, shredded mozzarella & parmesan cheese.

Margherita Pizza.....\$13.95

Garlic infused olive oil, sliced tomatoes, fresh 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, Bacon, Onion, Broccoli, and Spinach

DESSERTS

Warm Chocolate Chip Cookie.....\$7.95

Homemade chocolate chip cookie served with a scoop of vanilla ice cream.

Cinnamon & Sugar Soft Pretzel.....\$6.95

A Philadelphia style soft pretzel baked with cinnamon & sugar. Served with a scoop of vanilla ice cream & caramel sauce.

No-Bake Pumpkin Cheesecake.....\$6.95

Creamy layers of pumpkin, cheesecake, and whipped topping on a graham cracker crust topped with pumpkin pie spices.

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