



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.....\$8.95

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.....\$12.95

Chef's choice of assorted cheeses, salami, 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 & 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.....\$8.95

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

Add BBQ pulled pork for \$2.00

Pimento Cheese Potato Wedges.....\$9.95

House cut Idaho potatoes topped with pimento cheese, Bacon, and pickled jalapeños.

Add BBQ pulled pork for \$2.00

SOUP

Summer Gazpacho.....\$6.95

Cold refreshing soup made from a blend of tomatoes, cucumbers, red peppers, and onion.

SALADS

Caesar Salad.....\$10.95

Chopped Romaine lettuce tossed with creamy Caesar dressing, topped with Parmesan cheese & house-made croutons.

Add grilled or breaded 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 or breaded chicken - \$2.00

Caprese Salad.....\$11.95

Fresh vine ripe tomatoes, fresh mozzarella, & fresh basil drizzled with olive oil & balsamic vinaigrette.

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**
- **Honey Mustard**
- **Raspberry Vinaigrette**
- **Balsamic Vinaigrette**
- **Olive Oil & Balsamic Vinegar**

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.

Southwest Chicken.....\$12.95

Breaded chicken breast with pickled jalapeños & a spicy aioli, lettuce, tomato, & onion. Choice of cheddar cheese or bleu cheese.
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.

BLT.....\$7.95

Crispy bacon, tomatoes, and iceberg lettuce on a grilled Artisan bread. 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.
Served with garlic bread.

Tomato & Pesto Pasta.....\$12.95

Cavatappi pasta tossed in a house-made pesto sauce & tomatoes, topped with parmesan cheese. Served with garlic bread.
Add grilled chicken - \$2.00

Chicken Tenders.....\$8.95

Baked golden brown & served with your choice of chips or roasted tri-colored potatoes. Served with Honey Mustard or BBQ sauce for dipping.

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.

\$2.00 per additional topping : Extra Cheese, Sausage, Pepperoni, Bacon, Onion, Broccoli, and Spinach

White Pizza.....\$11.95

Garlic infused olive oil, shredded mozzarella & parmesan cheese.

Margherita Pizza.....\$13.95

Garlic infused olive oil, sliced tomatoes, fresh chopped basil, & fresh mozzarella.

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

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

Vegetable Pizza.....\$13.95

White sauce pizza with mozzarella cheese, tomatoes, spinach, Onion, broccoli, & red peppers.

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.

Strawberry Parfait.....\$7.95

House-made strawberry basil jam layered with lemon whipped cream and sugar cookies.

****21 & OLDER ONLY DESSERT****

Bailey's Chocolate Mousse.....\$8.95

Chocolate mousse infused with Bailey's Irish Cream. Served with whipped cream and a chocolate chip cookie.

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