

STARTERS

HANDHELDS

SMOKED TOMATO DEVILED EGGS Duke's	10	SERVED WITH CHOICE OF SIDE	
Mayonnaise, BBQ Thousand Island & Tomato-Bacon Relish		MURDOCH'S SIGNATURE SMASH BURGER* House Ground Prime Grade Beef, American Cheese,	18
CLASSIC WINGS Crispy Dozen, Served with Celery, Blue Cheese or Ranch Dressing, Tossed in Buffalo, BBQ, Barbalo, Sweet Thai Chili, Garlic Parmesan,	18	Applewood Smoked Bacon, Shredded Lettuce, House Pickles & Signature Burger Sauce	
Lemon Pepper, or Old Bay		CHICKEN CAESER WRAP Grilled Chicken Breast, Chopped Romaine Hearts, Classic Caesar Dressing, & Shaved Parmesan, in a Flour Tortilla Wrap	16
CRISPY BANG BANG SHRIMP Half Pound Fried Shrimp Tossed in Bang Bang Sauce, Served with House Coleslaw	18	GRILLED PORTOBELLO SANDWICH Marinated Grilled Portobello Mushroom, Swiss Cheese,	15
PIMENTO CHEESE Tomato Jam & Everything-Spiced Lavash Crackers	13	Mixed Greens, Pickled Red Onions & Truffle Aioli, Served on a Brioche Bun ADD SINGLE SMASH BURGER PATTY \$5	
SMOKED SEAFOOD GRATIN Baked Fish Dip with Smoked Local Fish, Gulf Shrimp, Chesapeake Blue Crab, Cream Cheese, Old Bay & Lemon Served with Baguette	14	DELI CORNED BEEF REUBEN Deli Sliced Corned-Beef, Sauerkraut, Swiss & Thousand Island Served on Butter Toasted Marble Rye	15
LOCAL CHESAPEAKE OYSTERS* Served Raw with Accoutrements or Chargrilled with a blend of Shallots, Garlic, Bacon, Lemon & Pecorino Romano, Topped with Brown Butter Breadcrumbs	17	SOURDOUGH CLUB SANDWICH House Roasted Turkey Breast, Applewood Smoked Bacon, Smoked Ham, Lettuce, Tomato & Bistro Sauce, on Toasted Sourdough Bread	15
SOUPS & SALADS		GULF SHRIMP ROLL Lemon-Dill Shrimp Salad, Shredded Romaine, & Spring Onion Relish, Served on a Split-Top Bun	16
SOUP DU JOUR Chef Daily Selection; 6 Cup or Bowl	11	VIRGINIA GRILLED CHEESE Cheddar & Provolone Cheese, Sliced Tomato, & Crispy Bacon, Sandwiched Between Buttered Sourdough Toast	13
GF BRUNSWICK STEW Smoked Chicken, 7 Pulled Pork, Brisket & Mixed Vegetables in a Sweet & Savory Tomato Based Broth.	12	QUESADILLA Fajita Peppers, Onions, Cheddar Jack Cheese Served with Pico de Gallo, Sour Cream & Guacamole	16
GF GARDEN SALAD Mixed Greens, Shaved Carrots, Cucumber, Red Onion, Radish & Served with House Vinaigrette or Green Goddess Dressing;	11	ADD: GRILLED CHICKEN BREAST (5OZ) \$6, OR GULF SHRIMP (4) \$7	
CHOPPED CARGAD Channel Danseine Hearts		MAINS	
CHOPPED CAESAR Chopped Romaine Hearts Tossed with Classic Caesar Dressing, Shaved Parmesan & Focaccia Croutons	10	AVAILABLE AFTER 4:00 PM	••
WILTED SPINACH SALAD Spinach, Shaved Granny Smith Apples, Blue Cheese Crumbles, Toasted Pistachios, Pickled Fennel &	14	GF PAN SEARED SALMON* Served with Pimento Cheddar Grits, Grilled Asparagus & Pearl Onion Cream Sauce	32
Warmed Bacon Vinaigrette		FISH & CHIPS Beer-Battered Cod, Boardwalk Wedge Fries & Tartar Sauce	24
GF♥ ASIAN NOODLE SALAD Rice Noodles, Chopped Romaine Hearts, Purple Cabbage, Cucumber, Shaved Carrots, Toasted Peanuts, Mint, Basil & Cilantro, Tossed in a Lime-Sesame Dressing	13	BANGERS & MASH Beer Braised Bratwursts, Garlic Mashed Potatoes, Guinness Onion Gravy & Braised Green Beans	25
ADD ON: Grilled Chicken Breast (5oz), \$6, Gulf Shrimp (4) \$7, Grilled Salmon* (6oz) \$7		RICOTTA RAVIOLI PUTTANESCA Ricotta Ravioli Served in a Savory Tomato Sauce with Olives, Capers, Garlic, Onions, & Peppers	25
SIDES	••	COUNTRY FRIED CHICKEN Pounded and Lightly Breaded Chicken Cutlet; Served with Onion Gravy, Cheddar Mac n Cheese & Braised Green Beans	27
FRENCH FRIES ONION RINGS	5 5	GF SOUTHERN MEATLOAF Thick Cut Classic	28
SWEET POTATO WAFFLE FRIES	5	Meatloaf served over Mashed Potatoes with BBQ	_0
GF COLESLAW	4	Onion Gravy and Grilled Asparagus	
GF FRESH SEASONAL FRUIT	4		
GF GRANDMA'S POTATO SALAD	5		

GF GLUTEN FREE

V VEGAN

vegetarian