



## APPETIZERS AND SOUPS

**French Onion Soup**  
Sherry, beef broth, Vidalia onions, gruyere cheese · \$10  
**Cream of Crab** · \$12  
**Lobster Bisque** · \$12  
**Fresh Summer Gazpacho**  
Cucumber, tomatoes, avocado, Jerez vinegar · \$9 with crab · \$13  
**Grilled Oysters**  
Lemon buerre blanc, fresh chives · \$18  
**Clams Casino** · \$16  
**Chilled Old Bay Shrimp Cocktail** · \$18  
**Beef Tenderloin Carpaccio**  
Marinated shiitake, pickled red onion, pistachio, truffle toast · \$18  
**Chilled Seafood Tower**  
Maine lobster, 4 jumbo shrimp, 4 Blue Point oysters,  
jumbo lump crab, seaweed salad · Mkt  
Add caviar · Mkt

**Baked Oysters with Crab Lump Au Gratin**  
Blue Points, imperial crab, gruyere cheese · \$21  
**Fried Almond Crusted Brie**  
Orange marmalade, warm cheese fondue, baguette · \$15  
**Citrus Beets & Goat Cheese**  
Orange segments, pistachios, baby arugula, dried cranberries,  
balsamic reduction, honey citrus vinaigrette · \$12  
**Heirloom Tomato & Mozzarella Stack**  
Fresh micro basil, aged balsamic vinegar, toasted baguette · \$12  
**Parfait of Tuna Tartar**  
Avocado, cucumber, crème fraiche, caviar, chive oil · \$16  
**Chilled Blue Point Oysters**  
Cucumber & apple mignonette, cocktail sauce · \$18  
**Pan-Fried Oysters**  
Baby spinach, andouille sausage, beet-horseradish emulsion · \$16

## SALADS

**The Grille Salad**  
Grilled romaine hearts, dried cranberries, gorgonzola,  
spiced pecans, raspberry vinaigrette · \$12  
**Fresh Berry Berry Salad**  
Mixed greens, blueberries, strawberries, goat cheese, almonds, strawberry  
marscapone · \$14  
**Port Wine Poached Pear & Prosciutto**  
Baby arugula, goat cheese, blood orange segments, vinaigrette · \$14  
**Kurtz**  
Bibb lettuce, gorgonzola, grated egg, smoked chicken breast,  
grape tomato, cucumber, pumpkin seeds, house vinaigrette · \$14  
**Mixed Greens**  
baby lettuce, cucumber, carrot, red onion, grape tomatoes, vinaigrette · \$10

**The Oregon**  
Belgian endive, watercress, button mushrooms, granny smith apple,  
hearts of palm, house vinaigrette · \$12  
**Wedge Salad**  
Applewood bacon, vine ripe tomatoes, bleu cheese dressing · \$14  
**Steak Tip Salad**  
Marinated sirloin steak, red piquillo peppers, zucchini, gorgonzola,  
shitake mushrooms, romaine wedge · \$14  
**Chopped Seafood Cobb**  
Romaine, large gulf shrimp, jumbo lump crab,  
avocado, tomato, swiss, chopped egg · \$22  
**Classic Caesar**  
Ciabatta croutons, parmesan, roasted garlic dressing · \$11

With ~ Grilled Chicken Breast · \$6 Grilled Salmon · \$9 Grilled Shrimp · Mkt Grilled Sliced Tenderloin · \$10 Lump Crab · \$8

## SANDWICHES

**Creole Peace Maker**  
Fried oysters, tartar sauce, cheddar cheese, bacon · \$12  
**The Polo Club**  
Grilled chicken, applewood bacon, bibb lettuce, tomato, mayonnaise,  
brioche roll · \$16  
**Shrimp Salad Sandwich**  
Large gulf shrimp, brioche roll · \$15  
**Maryland Crab Melt**  
Sliced tomato, aged cheddar, toasted english muffin · \$18  
**Lobster Club**  
Lobster, truffle mayo, applewood bacon, bibb lettuce,  
tomato, toasted brioche roll · \$24

**Filet Mignon Sandwich**  
Caramelized onions, melted blue cheese, horseradish-merlot aioli · \$16  
**The Prime Grille Burger**  
Choice of cheese, brioche roll · \$13  
**Malibu Burger**  
Sliced avocado, bacon, pepperjack cheese · \$15  
**Classic Club**  
Tavern ham, maple turkey, bibb lettuce, tomato, applewood bacon,  
mayonnaise, toasted wheat · \$14  
**Reuben**  
Open faced, traditional preparation · \$13

## FLATBREADS

**Duck Confit & White Bean**  
Pulled duck confit, white bean puree,  
baby spinach, parmesan cheese · \$17

**Andouille Sausage & Shitake Mushrooms**  
Red onion, fresh mozzarella,  
zesty marinara · \$16

**Caprese**  
Sliced tomatoes, fresh mozzarella,  
fresh basil pesto, balsamic reduction · \$13

## ENTREES

**Warm Lobster Salad**  
Julienne vegetables, watercress, truffled brioche,  
buttery lemon vinaigrette · Mkt  
**Grilled Salmon**  
Butter sweet corn, snow pea, potato, tomato puree · \$22  
**Jumbo Lump Crab Cake**  
Fresh sweet corn, grape tomatoes, avocado mousse · \$18  
**Chicken Madrilena**  
Egg dipped, sautéed garlic, parsley, parmesan, orzo,  
smoked tomato butter · \$17  
**Roasted Honey & Balsamic Chicken**  
Ricotta gnocchi, brussel sprouts, roasted red peppers · \$18  
**Jumbo Lump Crab & Avocado Louis**  
Olive-chili mayonnaise, corn tortilla chips · \$18  
**Shrimp Fra-Diablo**  
Linguini, spicy red sauce · \$23

**Grilled Filet Mignon & Honey Buttered Shrimp**  
6 oz filet mignon, honey buttered shrimp,  
ratatouille, chive oil · \$23  
**Bacon Wrapped Scallops**  
Grilled zucchini, red onion, parmesan, smoked paprika butter · \$23  
**Grilled Chop Steak**  
8 oz Chopped sirloin, whipped potatoes, broccolini,  
wild mushroom demi-glace · \$15  
**Dry Aged Prime Sirloin Strip Steak**  
Fingerling potatoes, broccolini · Mkt  
**Pan Seared Rainbow Trout**  
Diced potatoes, artichoke hearts, mushrooms,  
capers, lemon, butter · \$19  
**Maryland Kitchen Style Swordfish**  
Jumbo Lump Crab, grilled sweet corn, asparagus tips,  
green onion, balsamic · \$23

## SIDE DISHES

Creamy Mashed Potatoes · \$9 Pomme Frites · \$7 Ratatouille · \$7  
Buttered Broccolini · \$10 Creamed Spinach · \$10 Asparagus · \$10 Crispy Onions · \$5  
Wild Mushrooms · \$8 Black Truffle Macaroni & Cheese · \$11 Brussel Sprouts · \$10