

Crushes

ORANGE

orange vodka, FRESH squeezed orange juice, simple syrup, splash of sprite 8

MANGO

mango vodka, mango juice, simple syrup, splash of sprite 8

PINEAPPLE

pineapple vodka, pineapple juice, simple syrup and a splash of sprite 8

BLOOD ORANGE

blood orange vodka, blood orange juice, simple syrup, splash of sprite 8

GRAPEFRUIT

grapefruit vodka, grapefruit juice, simple syrup, splash of sprite 8

LEMON

citron vodka, lemon juice, simple syrup, splash of sprite 8

Bloody Marys

CELERY | LIME | OLIVE | PEPPERONCINI
PICKLES | AWFUL ARTHUR'S SEASONING RIM

TRADITIONAL

ask your server about vodka choices to add to our house-made bloody mary mix 10

SPICY

stoli jalapeño vodka, with house-made bloody mary mix 10

VEGGIE

effen cucumber vodka, with house-made bloody mary mix 11

ADD-ONS \$1 EACH
PICKLED GREEN BEAN
PICKLED ASPARAGUS
SPICY PICKLE SPEAR

Mimosas

TRADITIONAL

champagne, orange juice 7

BELLINI

champagne, peach schnapps 7

SUNRISE

champagne, pineapple juice, grenadine 7

BLOOD ORANGE

champagne, blood orange juice 7

MANGO

champagne, mango juice 7

POINSETTIA

champagne, cranberry juice, cointreau 7



OYSTER SHOOTER 5/7

hand shucked, house choice oyster, cocktail sauce, choice of craft beer or vodka.

Appetizers

BLACKENED TUNA BITES

seared yellowfin tuna served with choice of horseradish ranch and ginger soy dipping sauce 17

DAY BOAT SCALLOPS (5)

wrapped in bacon with hollandaise sauce 16

FRIED OYSTERS

fried local oysters with a spicy remoulade and tarter sauce 16

SHRIMP & GRITS

grilled bbq shrimp with cheesy grits 13

CRAB DIP

lump crabmeat, blended cheeses, water crackers 16

OYSTERS AWFUL (5)

baked oysters topped with chorizo, jalapeno and smoked gouda cheese 15

JUMBO LUMP CRAB BALLS (4)

miniature versions of our crab cakes, broiled, homemade tartar 19

LOBSTER MAC & CHEESE

New England lobster, Chapel's Country Creamery cheddar, elbow macaroni 25

Soups

MARYLAND CRAB SOUP

Blue Crab, fresh vegetables, tomato broth, JO spice 7

NEW ENGLAND CLAM CHOWDER

local farm raised clams, fresh vegetables, cream based 7

LOBSTER BISQUE

New England lobster, sherry, cream 10

Salads

HOUSE SALAD

mixed greens, cherry tomatoes, cucumber, sweet red onion, honey vinaigrette dressing 9

CAESAR SALAD

crisp romaine, croutons, shredded parmesan cheese, Caesar dressing 9

SEASONAL SALAD

strawberries, blackberries, goat cheese, candied walnuts, spring mix, lemon poppy dressing 10

ADD YOUR FAVORITE

Tuna 10
Grilled or Blackened

Grilled Shrimp 9
Shrimp Salad 10
Fried Oysters 10

Chicken 7
Grilled or Blackened

Sandwiches

Served with french fries

ANGUS BURGER

grilled 8oz. burger served with lettuce, tomato, onion, choice of cheese 12

ANGUS HOT DOG

grilled 1/4lb. all-american 8

GRILLED MAHI TACOS (2)

crispy cabbage, pico de gallo, fresh crema 17

GRILLED CHICKEN BREAST

chipotle marinade, avocado mayo, bacon, provolone cheese, crispy fried onions 12

BLACKENED AHI

TUNA TACO (2)

crispy cabbage, grilled pineapple salsa, wasabi cream sauce 17

CLASSIC REUBEN

boars head corned beef, thousand island dressing, sauerkraut, swiss, rye 12

SHRIMP SALAD

fresh gulf shrimp, mayo, celery, JO spice 15

FRENCH DIP

shaved medium rare prime rib on a toasted hoagie roll, swiss cheese, caramelized onion & au jus 14

OYSTER PO'BOY

lightly battered plump local oysters, golden fried, shredded lettuce, tomato, spicy cajun remoulade 18

LOBSTER ROLL

classic New England lobster roll, toasted buttered bun 25

FISH & CHIPS

beer battered cod, golden fried, malt vinegar, served without bread 16

JUMBO LUMP CRAB CAKE

broiled, served with lettuce, tomato homemade tartar 22

LOBSTER REUBEN

New England lobster, thousand Island dressing, sauerkraut, swiss, rye 25

Martinis

Home Of The 10oz Martini

CHOCOLATE PEANUT BUTTER CUP

screwball peanut butter whiskey, peanut buttered creamer, creme de cacao 12

BLUE HAWAIIAN

coconut rum, blue curacao, pineapple juice 12

PEACH TEA

cruzan peach rum, fresh lemon juice, simple syrup, splash of house-made tea 12

ESPRESSO MARTINI

van gogh espresso vodka, kahlua coffee liqueur, splash of creme de cacao 13

Specialty Drinks

MILES RIVER BAY BREEZE

cruzan coconut rum, pineapple juice, cranberry juice, fresh lime wedge 9

ST. MICHAEL'S MULE

St. Michaels Gray Wolf Craft Distilling Lone Vodka, fresh lime juice, gosling's ginger beer 12

ROSE SPRITZER

rosé vodka, club soda, prosecco, simple syrup 9

BOURBON SMASH

maker's mark, muddled mint, simple syrup, fresh lemon juice shaken & served on the rocks 14

Beer

BOTTLED BEER

DOMESTIC 4

Bud Light

Budweiser

Coors Light

Miller lite

Yuengling

Michelob Ultra

IMPORT 5

Corona

Corona Light

Heineken

Sam Adams

SIX CRAFT BEERS ON DRAFT

Ask your Server for Selection

Raw Bar

OYSTERS ON THE HALF SHELL

selection changes daily, see our oyster card or blackboard

Awful's Steamed Combo Sampler 65

6 oysters, 6 clams, 1lb. gulf shrimp, 1lb. mussels, 1lb. Alaskan snow crab legs, 1lb. crawfish, drawn butter served with corn on the cob and boiled potatoes

STEAMED OYSTERS

local oysters, drawn butter
½ dz doz ~ Market Price

PRINCE EDWARD ISLAND MUSSELS

1lb. steamed, garlic & white wine 14

STEAMED MIDDLENECK CLAMS

local farm raised, drawn butter
6 ½ dz 12 doz

ALASKAN SNOW CRAB LEGS

1lb. steamed, drawn butter 28

SPICED STEAMED SHRIMP

gulf shrimp, carrots, onion, celery, homemade cocktail sauce
14 ½ pound 26 pound

CRAWFISH

1lb. spiced bayou crawfish, drawn butter 12

Entrees

CRAB CAKE DINNER

Local Maryland Jumbo Lump broiled with grilled corn salsa, herb roasted potatoes & a tomato & bacon aioli 25
additional crab cake 18

CERTIFIED NEW YORK STRIP

grilled 10 oz choice beef with twice baked loaded potato & small house salad 29

CIOPPINO

italian american fisherman's stew mussels, clams, shrimp, whitefish cooked in a white wine & tomato broth over linguine & served with a toasted baguette 28

LINGUINI IN CLAM SAUCE

linguini in a white clam sauce with steamed middleneck clams. Served with toasted French baguette 21

PENNE PASTA PRIMAVERA

broccoli, spinach, asparagus, red onion, cherry tomato, roasted red peppers in a cream sauce 16
add chicken 7 shrimp 9

FRESH CATCH OF THE DAY

served with herb roasted potatoes & vegetable of the day Market Price

CHESAPEAKE BAY ROCKFISH

pan seared, served with herb roasted potatoes & vegetable of the day 26

SCALLOPS

seared scallops, orzo salad, grilled asparagus, basil pesto & crispy prosciutto 28

Wine

HOUSE WINE, SYCAMORE LANE

Pinot Grigio | Chardonnay | Cabernet Sauvignon | Merlot
7

WHITE

Moscato, 14 Hands, Washington 8/24

LIGHTLY SWEET WITH JUICY FLAVORS OF WHITE PEACH, MANGO & MELON

Chardonnay, Butternut, California 8/30

AROMAS OF PEACH, HAZELNUT, SPICED CANDIED APPLE, CREAMY NOTES OF FIG, BUTTERSCOTCH & SWEET OAK

Sauvignon Blanc, Kim Crawford, New Zealand 9/32

AROMAS OF LIFTED CITRUS, TROPICAL FRUIT, CRUSHED HERBS, W/FLAVORS OF RIPE TROPICAL FRUIT, MELON & GRAPEFRUIT

Pinot Grigio, Santa Cristina, Italy 9/32

AROMAS OF ORANGE FLOWERS, REFRESHING SAVORY FLAVORS & MINERALITY

Sauvignon Blanc, Chateau St. Michelle, Washington 9/28

CRISP, BRIGHT FRUIT CHARACTER OF MELONS & A HINT OF HERBS

Chardonnay, The Dreaming Tree, California 10/35

MEDIUM BODIED, TOASTY, CRISP, & ELEGANT WITH FRESH PEAR & WHITE PEACH

RED

Malbec, Septima, Argentina 8/24

FRESH CHERRY & TOASTY OAK ARE PERFECTLY BALANCED WITH SOFT, DELICATE TANNINS

Cabernet Sauvignon, Liberty School California 9/32

AROMAS OF BLACK CHERRY, PLUM & VIOLETS FIRM YET SUPPLE TANNINS

Merlot, Drumheller Cellars, Washington 8/28

BLUEBERRY, SUBTLE SPICE & HINT OF COCOA

Pinot Noir, Mark West Black, California 9/32

RICH JUICY FLAVORS OF BLACK CHERRY & PLUM ARE BALANCED WITH VANILLA NOTES & HINTS OF MOCHA

BUBBLY

J.P. Chenet, Blanc de Blancs, Brut, France 6/24

FRESH & FRUITY WITH FLAVORS OF PEACH & A HINT OF BRIOCHE

Prosecco, Maschio, Italy 7/28

FRUIT FORWARD WITH PEACH & ALMOND FLAVORS

ROSE

Band of Roses, Washington 9/32

PURE, VIBRANT, FRESH, PENETRATING PERFUME GIVING WAY TO LILAC, GUAVA, TANGERINE AND PASSION FRUIT