

Soup & Salad

CRAB BISQUE *

Our Delaware Park signature crab bisque topped with old bay seasoning \$8

SOUP DU JOUR

House-made special of the day \$4



CAESAR SALAD*▪

Fresh romaine lettuce, asiago cheese and butter-herbed croutons tossed with creamy Caesar dressing \$9

COBB SALAD*▪

Fresh Mixed Baby Greens, Grilled Chicken, Bleu Cheese, Applewood Bacon, Egg, Tomatoes, Onions served with our Balsamic Vinaigrette \$10

MEDITERRANEAN SALAD

Tender Baby Spinach, Cucumbers, Tomato, Onions, Cucumbers, Olives, Feta Cheese, with our Balsamic Vinaigrette \$9

SALAD ADD ONS

Grilled and Chilled Chicken* \$6 Crab Cake \$25

DRESSINGS: Ranch, Blue Cheese, Italian, Honey Mustard, Balsamic

Appetizers

BUFFALO FRIED CAULIFLOWER

Crispy Fried Cauliflower Tossed in our Sweet and Spicy Hot Sauce \$8

FRIED CALAMARI*

Breaded and Fried Calamari tossed with Pepperoncini, Onions and Sweet Peppers served with marinara sauce and a Lemon Caper Mayonnaise \$12

CHEESESTEAK EGG ROLLS *

Tender Steak and Cheese Eggrolls \$9

CHICKEN WINGS* \$16



Sandwiches

SPICY CHICKEN SANDWICH*

Crispy Fried Chicken ,Sweet Heat Sauce, Crisp Lettuce, Tomato, and Pickles on a Brioche roll \$12

REUBEN *

Corned Beef, Sauerkraut, 1000 Island, on Marble Rye \$12

TURKEY CLUB *

Turkey, Cheese, Bacon, Lettuce, Tomato, Mayo on Toasted Bread \$10

Sandwiches

CRISPY CHICKEN CORDON BLEU *

Crispy Fried Chicken, Honey Baked Ham, Swiss Cheese, and Honey Mustard on a Toasted Brioche Roll \$12

CRAB CAKE SANDWICH *

Our Famous Crab Cake served with Crisp Baby Greens, Tomato and Onions on a Toasted Brioche Roll with a Lemon Caper Mayonnaise \$40

AMERICAN BURGER *

All Beef Burger, Seared to perfection, Served with Lettuce, Tomato and Onion on a toasted Roll \$12

Add: Bacon \$ 1 | Cheese \$ 1 (American / Swiss / Provolone)

Sandwich Sides: Fries, Chips or Cole slaw



Entrees

CRAB CAKE*

Our Famous Crab Cake, \$42

CHICKEN TENDERS* \$8

ADD Fries + \$2

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

White Wine

CUPCAKE PROSECCO Central Coast, California -/\$8

PIQUITOS MOSCATO Valencia, Spain \$9/\$28

Sweet with citrusy, floral flavors. Pairs with Fruit, Cheese, Dessert

ROSE CLOS du BOIS California \$7/\$28

Aromas of pomegranate, watermelon and fresh wild strawberry with notes of vibrant cranberry and hints of citrus.

URBAN RIESLING Mosel, Germany \$8/\$28

Sweet with honeysuckle & citrus flavors.

PINOT GRIGIO Line 39, California \$9/\$36

Bright with a crisp, clean finish, scents of green.

CHARDONNAY CLOS du BOIS California \$9/\$36

Aromas of apple blossom, ripe pear and citrus hints of butter and toasted oak.

Red Wine

MERLOT CLOS du BOIS California \$9/\$36

Displays aromas of ripe black cherry, brown spice and lightly toasted oak.

PINOT NOIR CLOS du BOIS California \$9/\$38

Displays aromas of black cherry, cranberry and baking spice with a silky finish.

14 HANDS CABERNET SAUVIGNON \$10/\$36

Dry with rich berry and oak flavors.

CABERNET SAUVIGNON Line 39 California \$9/\$38

Flavors of blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak.



THE TERRACE
RESTAURANT WITH A VIEW

Beer Cans

COORS LIGHT

MILLER LITE

HEINEKEN

MICHELOB ULTRA

BUDWEISER

CORONA EXTRA

YUENGLING

DOGFISH HEAD 60 MINUTE

BUD LIGHT

O'DOUL'S

Seltzers

White Claw Black Cherry, Mango, Grapefruit

Cocktails

HORSE'S NECK

Brandy, Ginger ale, Bitters \$7

WHISKEY GINGER

Whisky, Sour, Bitters, Ginger Ale \$8

TRIPLE CROWN MARTINI

Crown Apple, Amaretto, Cranberry juice \$10

APPLE MARGARITA

Tequila, Apple liqueur, Apple juice, Sour \$9

SALTED CARAMEL ESPRESSO MARTINI

Coffee, Vodka, Kahlua, Caramel \$8

ORANGE CRUSH

Vodka, Triple Sec, Orange juice \$7

MINT JULEP

Old Forester, Mint Syrup \$6



Dessert

CHEESECAKE \$8

CARROT CAKE* \$8

DOUBLE CHOCOLATE BROWNIE

Served with Ice Cream \$10

APPLE PIE \$10