## EASTPORT <br> SANJWW/ICH-IIES

APPIETIZERS
Chips and . . .

| Cuacamole | 6 |
| :--- | ---: |
| Salsa | 4 |
| Queso | 5 |
| All Three | 10 |
| Fried Calamari | 14 |
| Pickled banana peppers, basil, horseradish |  |
| aioli, and marinara sauce. |  |
| Crab Dip | 18 |

Cream cheese, baby spinach, artichoke hearts, and jump lump crab meat topped with shredded cheese and Old Bay, served with crostini.
Cheese Flatbread
$+\$ 4$ add grilled chicken, brisket, skirt steak, or shrimp.
Loaded Nachos
Chips, guacamole, salsa, queso,
sour cream, and ground beef.
Cauliflower Bites
Breaded and fried in-house.
Choice of BBQ, Buffalo, or Old Bay.
Wings ©
106 wings, 1612
wings
Your choice of Hot, BBQ, or Old Bay
Coconut Shrimp
Fried coconut shrimp, fries, and coleslaw with sweet chili sauce and homemade remoulade.
Baldo's Chili 7 cup, 10 Bowl

## SAI_ADS

Add burger +7 , chicken +8 , shrimp +9 , salmon +10 , Impossible burger +10 , crab cake +market
House ©
7 Regular, 10 Large
Spring mix, tomato, carrots, cucumber,
red onions, and croutons.
Caesar © 7 Regular, 10 Large
Romaine lettuce, parmesan cheese, and croutons, with house-made Caesar dressing.
Ahi Tuna Poke Bowl (6)
Spinach and arugula salad with avocado,
chilled rice, seaweed salad, and sushi-grade diced tuna with sweet soy dressing.
Crispy Chopped18

Iceberg and romaine lettuce, com, black beans, red onions, cucumbers, jicama, avocado, shredded cheese, chipotle ranch dressing, and tri-color crispy chicken.
Wedge
Iceberg wedge with bacon, hard boiled egg, diced tomatoes, green onion, cucumber, blue cheese crumbles, grilled shrimp, and blue cheese dressing.
Pear ©
20
Spinach, arugula, goat cheese, red onions, walnuts, pears, and grilled shrimp with balsamic glaze and champagne dressing.
cobb20

Romaine, bacon, hard boiled egg, diced tomatoes, cucumber, red onion, avocado, blue cheese crumbles, blackened chicken breast, and blue cheese dressing.

Served with a choice of French fries, chips, coleslaw, fruit cup, tater tots, or sweet potato fries. Substitute onion rings, roasted potatoes, vegetable du jour, or side salad +2 Crab Cake Sandwich market Jumbo lump crab meat with lettuce and tomato on a bun with a lemon wedge and tartar sauce.
Seafood Cake
Classic cake with salmon, cod, rockfish, mahi mahi, and swordfish on a brioche bun with lettuce, tomato, and tartar sauce.
Southwest Chicken © 17
Grilled Chicken, avocado, pepper jack cheese, chipotle ranch, and balsamic onion marmalade on Ciabatta.
Cheesesteak 16
$60 z$ of shaved beef, mushrooms, onions, red and green peppers, and provolone cheese on a hoagie roll.
Swordfish Tacos 18
Three flour tortillas stuffed with lemon-pepper swordfish, corn \& black bean salsa, lettuce, and lemon sour cream.
Reuben
Rye bread, corned beef, Swiss cheese, sauerkraut, and 1000 island dressing.

## BURGERS

Lettuce, tomato, and onion on a Brioche roll. Served with a pickle and choice of French fries, chips, coleslaw, fruit cup, tater tots, or sweet potato fries.

Substitute onion rings, roasted potatoes, vegetable medley, or side salad +3
Add American, cheddar, Swiss, provolone, or bleu cheese +1.50
EYC Burger © ${ }^{\text {© }}$
Add an extra patty +4
Turkey Burger ©13

Impossible Burger ©
Vegetable protein vegan patty.

## IENTREEES

Fish and Chips
Codfish, battered and fried with chips, coleslaw, and tartar sauce.
EYC Crab Cake
market
Available as single or double. Jumbo lump crab cake with roasted potatoes and vegetable medley. Add a side salad +5
Penne Alla Vodka 24

Penne pasta, fresh diced tomatoes, garlic, red pepper flakes, cream, vodka, and blackened salmon.
Crab \& Three Cheese Ravioli
24
Three cheese ravioli topped with lump crab meat, ricotta, and lemon cream sauce.
Pot Roast
Slow-roasted beef over mashed potatoes, celery, carrots, demi glaze, and crispy onions.
Crispy Rockfish28
$60 z$ pan-seared rockfish with mashed potatoes, green beans, and a roasted garlic cream sauce.



## EASTPORT $\triangle$

EYC FAVORITES
Juanita's Rum Punch
It's become an EYC tradition....spiced rum, coconut rum, dark rum and a blend of juices make this an anytime favorite! Spicy Margarita
Tanteo jalapeño tequila, margarita mix, and fresh lime juice.
Americano 10
Throwbacks are in! Try this classic cocktail of Campari, sweet vermouth, and club soda today! Fresh Fruit Crush

Rail,

6.50

Deep Eddy/Tito's/Absolut 7.50
A summertime favorite, available year-round!
Choice of vodka with fresh squeezed grapeffuit
or orange juice and a splash of Spite.
Lemonade Mimosa
7.50

A fun twist on a classic: champagne mixed with lemonade a floater of deep eddy lemon.

## BOTTLIED BEEER

Angry Orchard ©
New York
Blue Point Toasted Lager 5.25 New York (Can)
Budweiser / Bud Light 4.5

Missouri

Coors Light
Colorado

Corona / Corona Light
Mexico

| $\begin{array}{l}\text { Heineken } \\ \text { Netherlands } \\ \text { Heineken } \\ \text { Netherlands }\end{array}$ | 5 |
| :--- | :--- |$/ / / / / / / / / / 5$

High Noon
California
Moxico
Michelob Ultra 5

| Michigan |  |
| :--- | ---: |
| Natty Boh |  |
| Baltimore |  |
| Omission © |  |
| Oregon (IPA, Colden Ale, Wheat) | 4 |
|  | 5 |

Shoal Draft Cider 6
Maryland
Smirnoff Ice 5
Russia
Stella Artois
Belgium
$\begin{array}{ll}\text { Victory Hop Devil } & 6 \\ \text { Pennsylvania } & 5 \\ \text { White Claw } & 5\end{array}$
Arizona
7

DRAUGHTIT BEEER

Goose Island IPA 6
llinois
Guinness Stout 6
reland
Miller Lite 5
Wisconsin
Stella Artois
6
Belgium
Yuengling 5
Pennsylvania
Beer of the Month
Ask your server for details
Rotating IPA
Ask your severer for details

## W/I-ITTE W/INE

Ariel
5/20
Chardonnay (Non-Alcoholic)
Bogle
6/22
Chardonnay, California
$\begin{array}{ll}\begin{array}{l}\text { Chateau Fontareche } \\ \text { Rose, France }\end{array} & 8 / 30 \\ \text { Dry Creek } & 9 / 34\end{array}$
Dry Creek
Sauvignon Blanc, California
Dry Creek
9/34
Fume Blanc, Califomia
10/38
Kim Crawford
Sauvignon Blanc, New Zealand
Kendall Jackson 8/30
Riesing, Californa
10/38
La Marca
9/34
Le Vigne Savignon Blanc, Califormia
Mezzacorona
6
Pinot Grigio, Italy
Minuty
10/38
Rose, France
9/34
Albarino, Spain
William Hill
8/30

## RED W/INE

Alamos S RIED ININE
Malbec, Algentina
7/26
Ariel
Cabemet (Non-Alcoholic)
Bogle
6/22
7/26
10/38

| Francis Coppola | $10 / 38$ |
| :--- | :---: |
| $\begin{array}{l}\text { Claret, Sonoma } \\ \text { Gnarly Head } \\ \text { Pinot Noir, Californa }\end{array}$ | $6 / 22$ |

Pinot Noir, California $10 / 38$
Mac Murray
Pinot Noii, Califoria
6/22
Red Diamond
Temperamental Red Blend, Washington
Twenty Acres
Cabenet, California

