

APPETIZERS/SHARABLES

CHICKEN NACHOS ^{GF}

Corn tortillas, cheddar cheese, sour cream, Pico de Gallo and jalapenos.

11

FRIED CALAMARI

House pickled banana peppers with horseradish aioli and marinara sauce.

10

CARNE ASADA TACOS ^{GF}

Soft flour and crisp corn tortillas, green cabbage slaw, avocado, and lime wedge.

6 One Taco
15 Three Tacos

MUSSELS ^{GF}

Your choice of style:

Autumn style— hard apple cider, sage, & bacon.
White wine style— garlic, lemon juice, whole butter.
Sicilian style— spicy chorizo, garlic, and tomato coulis.

12 Half a lb 16 Whole lb

GRILLED CHICKEN FINGERS ^{GF}

Grilled chicken breast with maple mustard sauce and crispy French fries.

10

SHRIMP & GRITS ^{GF}

Creamy parmesan cheese grits, tomato and bacon jus.

14

JUMBO SHRIMP TEMPURA TACOS

Soft flour and crisp corn tortillas, jumbo shrimp served with a crispy citrus slaw, avocado, lime wedge and chipotle aioli

6 One Taco
16 Three Tacos

BAJA BLUE CATFISH TACOS ^{GF}

Soft flour and crisp corn tortillas, green cabbage slaw, chipotle sour cream, lime wedge, cilantro and avocado.

5 One Taco
14 Three Tacos

SALADS

All salads may be served with the following toppings at your request:

Grilled Chicken 7 / Beef Skirt Steak 9 / Tuna 10 / Crab Cake 11 / Grilled Shrimp 6 / Salmon 9

CAESAR SALAD ^{GF}

Romaine leaves, parmesan cheese, rustic croutons, marinated white anchovy, served with house made Caesar dressing

6 Regular 8 Large

EYC POWER SALAD ^{GF}

Watercress, red leaf kale, baby spinach, arugula, mango, sweet potato, avocado, toasted walnuts, hard cooked eggs and farro grain. Served with a cilantro turmeric vinaigrette.

10 Regular 14 Large

TACO BOWL ^{GF}

Pulled roasted chicken, lettuce, black beans, Monterey jack cheese, avocado, Pico de Gallo, tomatillo salsa, served in a tortilla shell.

11

EYC HOUSE SALAD ^{GF}

Local baby greens, jicama, tomato, cucumber, goat cheese and croutons. Served with your choice of dressing.

6 Regular 8 Large

TUNA POKE SALAD ^{GF}

Marinated raw tuna, sesame seeds, arugula, avocado, pickled ginger, sweet soy sauce, soy sauce aioli and sesame seed oil drizzle.

11 Regular 14 Large

INDIAN SUMMER PANZANELLA SALAD ^{GF}

Fall squash, Romaine lettuce, dried cranberries, toasted pumpkin seed, sage, gorgonzola cheese, rustic Ciabatta croutons and roasted shallot vinaigrette.

11 Regular 14 Large

SANDWICHES

TA-BLT ^{GF}

Tuna, avocado, bacon, lettuce, and tomato on a Ciabatta roll with Victoria Ashley dressing.

14

TURKEY CLUB SANDWICH ^{GF}

House roasted turkey breast, natural cured smoked bacon, lettuce, tomato, mayonnaise, Swiss cheese, toasted farm white bread.

11

GRASS FED HAMBURGER ^{GF}

Butter lettuce, tomato, pickle, Brioche bun with sesame seeds, Old Bay sea salt fries.

10

VEGETABLE GYRO ^{GF}

Crispy chickpeas, lettuce, cucumber, tomato, red onion, avocado, butternut squash hummus and feta vinaigrette on toasted Pita bread.

14

JUMBO LUMP CRAB CAKE SANDWICH

Bibb lettuce, tomato and whole grain mustard sauce on a Brioche bun dusted with Old Bay spice.

17

REUBEN SANDWICH ^{GF}

Corned beef, Swiss cheese and sauerkraut on seeded rye bread with 1000 Island dressing.

13

SOUTHWEST GRILLED CHICKEN SANDWICH ^{GF}

Avocado, pepper jack cheese, chipotle ranch, balsamic onion marmalade on Ciabatta bread.

12

ENTREES

BEER BATTERED CODFISH & "CHIPS"

Creamy slaw, whole creole mustard and lemon aioli, served with Old Bay sea salt fries.

14

SMOKED PORK CHOP ^{GF}

With fennel seeds, red potato, sauerkraut, vegetable du jour, and whole grain mustard.

17

OPEN FACE BBQ BEEF BRISKET MELT ^{GF}

House cured beef brisket served with house made cornbread and Old Bay BBQ sauce, charred red onion, white cheddar and vegetable du jour.

18

CHESAPEAKE CRAB CAKE

Sweet and Sour roasted corn relish, Spa Creek style cabbage slaw and potatoes.

1 for 20 | 2 for 34

GRILLED 6oz BONE IN FILLET ^{GF}

Served with sautéed mushroom and onions, homemade chimichurri and red bliss potatoes

28

^{GF} GLUTEN FREE OPTION AVAILABLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

N 38° 58.517'  W 76° 28.733'

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!

5.25

CHOCOLATE BOMB

Hot chocolate, Bailey's Irish Cream and Kahlua. Topped with whipped cream, topped off with a splash of peppermint schnapps.

6.50

CRANBERRY MARGARITA

Try this classic cocktail with a Fall twist! Altos Tequila with lime and cranberry juices makes a nice autumn combination.

6

MAINSAIL SANGRIA

Zinfandel or Shiraz, with a splash of orange juice, pineapple juice, cranberry juice, sour mix, soda water, and a squeeze of fresh lime, lemon and orange.

5.25

KITCHEN SINK COFFEE

Irish Whiskey, Irish cream and coffee liqueur. Topped with whipped cream.

5.25

DARK AND STORMY

A sailing mainstay... Goslings Black Seal Bermuda Rum served with Goslings Ginger beer and a slice of lime.

6.25

DRAUGHT BEER

GUINNESS STOUT

Ireland

5.50

YUENGLING

Pennsylvania

3.65

STELLA ARTOIS

Belgium

5.50

MILLER LITE

Wisconsin

3.65

LOOSE CANNON IPA

Maryland

5.25

GOOSE ISLAND IPA

Illinois

5.95

FLYING DOG PALE ALE

Maryland

5.25

BOTTLED BEER

NATTY BOH

Baltimore

2.95

CORONA LIGHT

Mexico

4.25

MICHELOB ULTRA

Michigan

3.45

BUDWIESER COORS LIGHT

Missouri

3.45

Colorado

3.45

HEINEKEN

Netherlands

4.25

CLAUSTHAULER

Germany (Non-alcoholic)

4.25

SAM ADAMS

Lager, Seasonal

4.50

SMIRNOFF ICE YUENGLING

3.95

Pennsylvania

3.45

VICTORY HOP DEVIL

Pennsylvania

4.95

BLUE POINT TOASTED LAGER

New York

4.95

ANGRY ORCHARD^{GF}

New York

4.25

NORTH COAST SCRIMSHAW CORONA

Pilsner, California

4.95

OMISSION^{GF}

Mexico

4.25

(Pale Ale or Lager), Oregon

4.25

BUD LIGHT

New Jersey

3.45

SPIKED^{GF}

SELTZER

4

RED WINE

BY THE GLASS

WYNDHAM ESTATES BIN

555

Shiraz, Australia

6

APOTHIC

Blend, California

7

ALAMOS

Malbec, Argentina

6

ARIEL

Cabernet (Non-alcoholic)

5

GREG NORMAN

Pinot Noir, California

8

DANCING BULL

Zinfandel, California

6

BOGLE

Merlot, California

6

LEESE FITCH

Cabernet Sauvignon, Sonoma

8

LINDEMAN'S

Pinot Noir, Australia

6

FRANCIS COPPOLA

Claret, Sonoma

8

WHITE WINE

BY THE GLASS

KIM CRAWFORD

Sauvignon Blanc, Marlboro, New Zealand

10

WILLIAM HILL

Chardonnay, Central Coast

6

MEZZACORONA

Pinot Grigio, Italy

6

LA MARCA

Prosecco, Spain— 325ml Split

7

10 SISTERS

Sauvignon Blanc, Marlboro, New Zealand

8

ARIEL

Chardonnay (Non-alcoholic)

5

DRY CREEK

Fume Blanc, California

6

NESSA

Albarino, Spain

8

MINUTY

Rose, France

8

RELAX

Riesling, Germany

6

BOGLE

Chardonnay, California

6