

LIB'S GRILL

STEAKS—SEAFOOD—RAWBAR

APPETIZERS

MINI BLACKENED CRAB CAKES • MKT
remoulade sauce

FISH TACOS • 8
crispy fish, crunchy slaw, spicy aioli

SHRIMP & GRITS • 12 (GF)
Andouille sausage, Cajun cream

CRAB DIP • 14
homemade soft pretzels, jumbo lump, old bay

TUNA TARTARE • 14
seaweed salad, avocado, wonton crackers, soy truffle vinaigrette

SEARED SCALLOPS • 16
sliced pears, baby arugula, citrus vinaigrette

GRILLED BRIE • 14
dried cranberries, crostini, truffle honey mustard, candied cashews

SAUTÉED MUSSELS • 10
chorizo, pico de gallo, Negra Modelo, herbs

HAND-BATTERED BUFFALO CHICKEN TENDERS • 8
bleu cheese

FRIED OYSTERS • 11
remoulade, fresh herbs

TRUFFLE PARMESAN FRIES • 7 (GF)
truffle, garlic, parmesan, hand-cut fries

SALADS

BABY KALE OR ROMAINE CAESAR • 7
crispy parmesan, creamy caesar

WEDGE • 8 (GF)
iceberg, bleu cheese, bacon, tomato, deviled eggs

SPINACH • 8 (GF)
dried cranberries, goat cheese, candied cashews, champagne vinaigrette

FIELD GREENS • 6 (GF)
spring mix, pine nuts, shaved parmesan, balsamic vinaigrette

SOUPS

MD CRAB • 6 | 7
spicy Maryland style crab soup

OYSTER STEW • 6 | 7
creamy oyster base soup

ENTRÉES

NY STRIP CREEKSTONE (GF)
truffle fries, asparagus, A-1 my way
12 | 16 \$ 26 | \$ 32

HONEYGO RIBEYE CREEKSTONE (GF)
honeygo steak sauce, grilled asparagus, whipped potatoes
12 | 16 \$ 27 | \$ 34

PEPPERCORN & BOURBON FILET (GF)
whipped potatoes, asparagus, mushrooms, bourbon & peppercorn sauce
6 | 10 \$ 27 | \$ 34

BACON & BLEU FLAT IRON STEAK • 26
grilled asparagus, whipped potatoes, bleu cheese fondue, bacon jam

GRILLED PORK CHOP • 24 (GF)
apple butter, french beans, whipped potatoes, demi

PAN ROASTED CHICKEN • 20
mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach

ROSEDA FARM MEATLOAF MARYLAND • 18
hand-crafted beef, tomato jam, sunny side egg, whipped potatoes, french beans

LOBSTER MAC & CHEESE • 20
homemade lumache noodle, mac & cheese, truffle oil, panko bread crumbs

MARYLAND CRAB CAKES • MKT
remoulade, french beans, baked sweet potato steak fries

ZITI BLACKENED CHICKEN • 22
parmesan butter, house made ziti pasta, peas, tomatoes, green onions, pine nuts

PORCINI DUSTED BLACKENED SALMON • 25 (GF)
sun dried tomato & pine nut risotto, mozzarella, basil, beurre blanc, baby arugula

SHORT RIB RIGATONI • 22
braised short rib, house made rigatoni pasta, whipped burrata, basil, parmesan cheese

THE VEGAN • 18 (GF)
devoo, roasted cauliflower, sautéed spinach, fresh herbs, balsamic glaze

BALTIMORE CLUB • 18
three-piece toast, crab cake, shrimp salad, bacon, lettuce, tomato

S · I · D · E · S

\$5

GARLIC SPINACH
FRENCH BEANS
GRILLED ASPARAGUS
TRUFFLE FRIES
HAND CUT FRIES

BAKED POTATO
LOBSTER MAC & CHEESE • \$10
SAUTÉED MUSHROOMS

(GF) GLUTEN FRIENDLY