

LIB'S GRILL

STEAKS
SEAFOOD
RAW BAR

APPETIZERS

AVOCADO TOAST • 12

smoked salmon, radishes, cucumbers, onions, capers, micro greens

BAKED BRIE • 14

apples, pecans, calvados liquor, crostini

SHRIMP & GRITS • 12 (GF)

Andouille sausage, Cajun cream

FISH TACOS • 8

crispy fish, crunchy slaw, spicy aioli

PUMPKIN RAVIOLI • 14

braised oxtail, brown butter, sweet potatoes, pecans, sage, parsley, lemon

SALADS

BABY KALE CAESAR • 7

crispy parmesan, creamy caesar

SPINACH • 8 (GF) (V)

dried cranberries, goat cheese, candied cashews, champagne vinaigrette

WEDGE • 8 (GF)

iceberg, bleu cheese, bacon, tomato, deviled eggs

BABY ARUGULA • 8 (GF) (V)

poached pear, blue cheese, walnuts, raspberry vinaigrette

SOUPS

MD CRAB (GF)

spicy Maryland style crab soup
6.5 / 8

OYSTER STEW (GF)

creamy oyster base soup
8 / 10

SOUP DU JOUR

ask your server for details
MKT

ENTRÉES

GRILLED PORK CHOP • 25 (GF)

whipped potatoes, green beans, apple butter

MARYLAND CRAB CAKES • MKT

whipped potatoes, green beans

ROSEDA FARM MEATLOAF MARYLAND • 18

hand-crafted beef, tomato jam, sunny side egg, whipped potatoes, green beans

CEDAR PLANK SALMON • 25 (GF)

fennel mussel chowder, lemon, dill, asparagus, herb oil

SHORT RIB RIGATONI • 24

braised short rib, house made rigatoni pasta, whipped burrata, basil, parmesan cheese

LOBSTER MAC & CHEESE • 20

homemade lumache noodle, mac & cheese, truffle oil, panko bread crumbs

ROASTED PORTOBELLOS • 18 (GF) (V)

sautéed spinach, sun dried tomatoes, shallots, smoked mozzarella, balsamic glaze

SEA BASS • 34

miso marinade, black tea broth, shrimp dumplings

FRIED LOBSTER TAIL • 46

whipped potatoes, green beans, honey butter

PAN ROASTED CHICKEN • 20

mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach

COFFEE RUBBED KOBE STEAK (GF) • 28

edamame kale sauté, grilled onions, mushroom shallot aioli

PAN SEARED SCALLOPS • 32

butternut squash risotto, grilled squash, toasted hazelnut & bacon crumble, beurre blanc

BBQ GLAZED SHORT RIB • 27

cheddar bacon mash, grilled asparagus, crispy onions

NY STRIP CREEKSTONE (GF)

creamed spinach, duck fat fingerling potatoes, mushrooms, port wine demi glaze

12 | 16

\$ 26 | \$ 32

PEPPERCORN & BOURBON FILET (GF)

whipped potatoes, asparagus, mushroom bourbon & peppercorn sauce

6 | 10

\$ 27 | \$ 34

HONEYGO RIBEYE CREEKSTONE (GF)

crab dip hasselback potatoes, grilled asparagus, mushroom demi glaze

12 | 16

\$ 27 | \$ 34

STEAK ADD-ONS

caramelized onions • +2

sautéed mushrooms • +2

blue cheese • +4

oscar (bearnaise, asparagus, crab meat) • +12

grilled shrimp • +9














half lobster tail (6oz) • +18













(GF) GLUTEN FRIENDLY

(V) VEGETARIAN

WINE

 by the glass

-  **PINOT NOIR** Hangtime Wine, CALIFORNIA 9 | 30
-  **PINOT NOIR** Matua, NEW ZEALAND 8 | 28
- PINOT NOIR** Archery Summit, OREGON 180
- PINOT NOIR** Etude - Lyric, CALIFORNIA 50
- PINOT NOIR** WindVane, NAPA VALLEY, CA 90
- PINOT NOIR** Gehricke - Los Carneros, SONOMA, CA 66
- SANGIOVESE** Gabbiano Chianti Classico, ITALY 38
- SANGIOVESE** Castellare Chianti Classico - Riserva Poggiale, ITALY 76
-  **GAMAY** Maison Louis Jadot, BEAUJOLAIS, FRANCE 9.5 | 36
-  **PORTUGUESE BLEND** Dona Maria, PORTUGAL 9 | 32
-  **MALBEC** Trivento Amado Sur, ARGENTINA 9 | 28
-  **MALBEC** Finca El Portillo, ARGENTINA 8 | 28
- MALBEC** Ernesto Catena, Padrillos, ARGENTINA 30
-  **MEDIUM BODY BLEND** Cocobon Red Blend, CALIFORNIA 7 | 24
-  **SHIRAZ BLEND** Hopes End Red Blend, AUSTRALIA 8 | 27
- MERLOT** Snoqualmie, WASHINGTON 30
-  **MERLOT BLEND** Antico Fuoco Rosso, ITALY 8.5 | 32
- MERLOT** Duckhorn, NAPA VALLEY, CA 90
- GARNACHA** Vinos Piñol - Terra Alta, SPAIN 32
-  **FULL BODY BLEND** Bodegas Salentein - 'Killka', ARGENTINA 9.5 | 36
- ZINFANDEL** Carnivor, CALIFORNIA 34
- ZINFANDEL** The Prisoner, NAPA VALLEY, CA 90
- SHIRAZ** 19 Crimes, AUSTRALIA 25
- CABERNET** Josh Cellars, CALIFORNIA 34
-  **CABERNET** Silver Totem, COLUMBIA VALLEY, WA 9.5 | 36
-  **CABERNET** Yalumba Y Series, AUSTRALIA 8.5 | 30
-  **CABERNET** Daniel Cohn Bellacosa, NORTH COAST, CA 11.5 | 45
- CABERNET** Canoe Ridge, WASHINGTON 36
- CABERNET** Trincherio Mario's Cabernet Sauvignon, NAPA VALLEY, CA 90
- CABERNET** Sequoia Grove, NAPA VALLEY, CA 68
- CABERNET** Worthy, NAPA VALLEY, CA 66
- BORDEAUX STYLE** Chappellet Mountain Cuvée, NAPA VALLEY, CA 70
- CABERNET** Darioush - Caravan, NAPA VALLEY, CA 90
- CABERNET** Silver Oak, ALEXANDER VALLEY, CA 100
- CABERNET** Stags' Leap SLV, NAPA VALLEY, CA 220
- BORDEAUX BLEND** Chateau de Parenchere - Bordeaux Superieur, FRANCE 40

-  **BUBBLES** Ruffino Prosecco, ITALY 8 | 30
- BUBBLES** Gloria Ferrer, Blanc de Blancs, CARNEROS, CA 38
-  **PINK BUBBLES** Segura Viudas - Brut Rosé, SPAIN 9 | 32
- FANCY BUBBLES** Saint Hilaire Brut, FRANCE 40
- FANCY BUBBLES** Dom Pérignon Brut, CHAMPAGNE, FRANCE 228
- FANCY BUBBLES** Veuve Clicquot, CHAMPAGNE, FRANCE 90
-  **MOSCATO** Cavit, ITALY 7 | 24
- DRY ROSÉ** Boordy Vineyard, MARYLAND 30
-  **CRISP ROSÉ** A by Acacia, NAPA VALLEY, CA 7.5 | 28
-  **RIESLING** Chateau St. Michelle, WASHINGTON 8 | 30
-  **SAUVIGNON BLANC** Oxford Landing Estates, AUSTRALIA 7.5 | 27
-  **SAUVIGNON BLANC** Crusher, CALIFORNIA 8.5 | 34
- SAUVIGNON BLANC** Duckhorn, NAPA VALLEY, CALIFORNIA 70
- SAUVIGNON BLANC** Cakebread Cellars, NAPA VALLEY, CA 50
-  **PINOT GRIGIO** Castello Di Gabbiano, ITALY 7 | 26
- PINOT GRIS** Kings Estate, OREGON 42
- PINOT GRIS** Peter Yealands, NEW ZEALAND 35
-  **GRÜNER VELTLINER** Steinig, AUSTRIA 8 | 27
- ALBARIÑO** Martin Codax, SPAIN 30
- ALBARIÑO** Boordy Vineyard, MARYLAND 39
-  **CHARDONNAY** Chateau St. Jean, NORTH COAST, CA 8.5 | 30
-  **CHARDONNAY** Round Hill Chardonnay, CALIFORNIA 7 | 24
- CHARDONNAY** Neyers Vineyard, CALIFORNIA 58
- CHARDONNAY** Mer Soleil Reserve, SAINT LUCIA HIGHLANDS, CA 60
-  **CHARDONNAY** Acacia, NAPA VALLEY, CA 8 | 32
- CHARDONNAY** Rombauer, NAPA VALLEY, CA 75
- CHARDONNAY** Kistler Les Noisetiers, SONOMA COAST, CA 110
- CHARDONNAY** Stags' Leap, NAPA VALLEY, CA 58
- CHARDONNAY** Cakebread Cellars, NAPA VALLEY, CA 68
- CHARDONNAY** Frank Family, NAPA VALLEY, CA 45

 **ROOT BEER TOFFEE FLOAT**
 vanilla & caramel vodka,
 "Not Your Father's Root Beer",
 sweet cream, heath bar crumbles
 \$8.95

TWISTED MULES

\$8.25

HARVEST

apple & pear vodka, apple cider, ginger beer

CITRUS

orange vodka, fresh lemon, fresh orange, ginger beer

CRANBERRY

cranberry & vanilla vodka, mint, ginger beer

SPECIALTY COCKTAILS

\$9.25

BLUEBERRY PALMER

blueberry vodka, citrus vodka, squeezed lemon, simple syrup, iced tea

"SMOKING" RUM OLD FASHION

dictador 12 year, bitters, cinnamon simple, orange peel, smoke box

BOURBON & GRAPEFRUIT

larceny, lemon juice, lillet blanc, ginger liqueur, simple syrup, fresh squeezed grapefruit

CRUSHES

\$9.25

HONEYCOMB CRUSH

elder liqueur, mint, jack honey, honey simple, fresh lemon, lemon soda

LEMON BASIL CRUSH

squeezed lemon, basil vodka, simple syrup, muddled basil, lemon soda

WINTER STORM CRUSH

tito's vodka, vanilla vodka, cinnamon simple, fresh lemon

MARTINIS

\$10.25

CUCUMBER BASIL GIMLET

cucumber-infused Tito's vodka, fresh squeezed lime, simple, fresh basil, cucumber

PEPPERMINT PATTY

rumplemintz, chocolat liquor, dark crème de cocoa, rumchatta

WHITE COSMO

van gogh blue, cointreau, white cranberry juice, dried cranberries

COCONUTINI

shipwreck cream rum, amaretto, chocolate liquor, vanilla vodka, toasted coconut
 INFUSED "COSMOPOLITAN"

lime-infused Tito's vodka, bitters, simple

REGAL APPLE MARTINI

crown royal regal apple whisky, apple cider, cinnamon simple

LET'S GET COZY

\$9.25

IRISH CAFFÉ

west cork Irish whisky, Lavazza coffee, brown sugar sweet cream

PEPPERMINT LATTE

vanilla vodka, peppermint schnapps, espresso, brown sugar sweet cream

CARAMEL TOTTIE

larceny bourbon, caramel vodka, hot black tea, fresh lemon

FROZEN CARAMEL MACCHIATO

frozen coffee, sweet cream, espresso & caramel vodka, caramel sauce

DRAUGHT

16oz

GUINNESS • 6.25

IRELAND | STOUT | 4.2%

 LIB'S GRILL BREW • 5.25

MARYLAND | GOLDEN PALE ALE | 5%

NATTY BOH • 3

BALTIMORE? | LAGER | 4.3%

BOLD ROCK • 5.25

VIRGINIA | HARD CIDER | 4.7%

HOEGAARDEN • 5.50

BELGIUM | WHITE ALE | 4.9%

BREWER'S ART - RESURRECTION • 6

BALTIMORE | ABBEY DUBBEL | 7%

DOG FISH - 60 MINUTE IPA • 5.50

DELAWARE | IPA | 6%

EVOLUTION - DELMARVA PURE PILS • 5.25

MARYLAND | PILSNER | 4.8%

BEER

\$

DOMESTIC

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

COORS LIGHT

MILLER LIGHT

YUENGLING

BUCKLER (N/A)

\$5.25

IMPORT

SAM ADAMS

CORONA

CORONA PREMIER

BLUE MOON

HEINEKEN

STELLA ARTOIS



CRAFT

BOTTLES & CANS

HEAVY SEAS - LOOSE CANNON • 5.25

BALTIMORE | AMERICAN IPA | 7.2%

NEW BELGIUM - FAT TIRE • 6.25

COLORADO | AMERICAN AMBER | 5.2%

RAVEN PENDULUM - PILSNER • 5

MARYLAND | GERMAN PILSENER | 4.5%

UNION CRAFT BREWING - DUCKPIN • 5.50

MARYLAND | PALE ALE | 5.5%

BREWERS ART - BIRDHOUSE • 5

BALTIMORE | BELGIAN STYLE ALE | 5.0%

FLYING DOG - TRUTH • 5.25

MARYLAND | DOUBLE IPA | 8.7%

NOT YOUR FATHER'S ROOT BEER • 5.25

ILLINOIS | SPECIALTY ALE | 5.9%