



Raw Bar

- oysters on the halfshell • \$MKT
- steamed clams 1 doz • \$12
- boh steamed shrimp 1/2 lb • \$14
- shrimp cocktail • \$12
- crab cocktail • \$14
- clams on the half shell • \$.99 / each
- Oyster shooters (GF)
 - boh vodka mary
 - 3 • 4 • 5

SANDWICHES

[served with hand cut fries]

ROSEDA FARM BURGER • MARYLAND • 12
seedless bun, hand-crafted beef, lettuce, tomato, onion, cheese

CHICKEN • 12
whole grain ciabatta, bacon, brie, apple, honey mustard

CRAB CAKE • MKT
seedless bun, tartar, lettuce, tomato

*** LOBSTER ROLL • 19**
butter poached lobster, toasted split-top roll, basil aioli

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

*** GRILLED SALMON BLT • 14**
croissant bun, lettuce, tomato, basil aioli

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

FLATBREADS

*** CHICKEN FLATBREAD • 13**
marinated cranberries, grilled chicken, brie, honey mustard

*** STEAK FLATBREAD • 13**
grilled steak, bleu cheese, caramelized onions, horseradish aioli

SEAFOOD FLATBREAD • 15
crab dip spread, shrimp, crab meat, mozzarella cheese blend, old bay

SNACKS

OLD BAY & RANCH POPCORN • 5 (GF) (V)

CANDIED BACON • 5
house-cured, brown sugar

DEVILED EGGS • 5 (GF)
deviled, stuffed with crab & old bay

ASIAN FRIED BRUSSELS SPROUTS • 7
crispy pork, honey, Sriracha, soy, garlic, ginger

PRETZELS & BEER CHEESE • 5 (V)
beer cheese fondue

ROASTED GARLIC HUMMUS • 7 (V)
grilled pita chips, cucumbers, olives

MARINATED OLIVES • 7 (GF) (V)
olives, orange & rosemary

APPETIZERS

AVOCADO TOAST • 12
smoked salmon, radishes, cucumbers, onions, capers, micro greens

SHORT RIB POUTINE • 9 (GF)
truffle fries, short rib, cheese, gravy, scallion

*** PORK STREET TACOS • 12**
braised pork, queso fresco, sriracha aioli

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

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

*** FRIED BURRATA • 14**
marinara, EVOO, basil, parmesan

FRIED OYSTERS • 11
chipotle tartar

BAKED BRIE • 14
apples, pecans, calvados liquor, crostini

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

SAUTÉED MUSSELS • 10
roasted garlic butter, white wine, herbs, french baguette

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

HAND-BATTERED BUFFALO CHICKEN TENDERS • 8
bleu cheese

*** SEARED SCALLOPS • 16**
shaved brussels sprouts, shallots, red peppers, brie fondue

SALADS

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

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

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

*** SPRING MIX • 8 (GF) (V)**
mixed berry salad, roasted beets, blue cheese crumble, raspberry vinaigrette

*** GRILLED TENDERLOIN • 17**
honey mustard vinaigrette, bleu cheese crumble, crispy onions, mesclun mix, roasted potatoes, demi glaze

MARINATED CHICKEN • 14
romaine, tomato, feta, avocado, lemon dijon vinaigrette

ENTRÉES

*** NY STRIP CREEKSTONE (GF)**
truffle fries, asparagus, A1-my way
12 | 16 \$ 26 | \$ 32

*** HONEYGO RIBEYE CREEKSTONE (GF)**
whipped potatoes, grilled asparagus, demi glaze
12 | 16 \$ 27 | \$ 34

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

*** BONE-IN SMOKED SHORT RIB • 25**
potato hash, liquid cheese, sunny side egg

GRILLED PORK CHOP • 25 (GF)
whipped potatoes, green beans, apple butter

*** FISH & CHIPS • 25**
crab tartar, old bay fries, malt vinegar, green onion

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

MARYLAND CRAB CAKES • MKT
whipped potatoes, green beans

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

*** MISO GLAZED SALMON • 25**
potato spring roll, napa cabbage, Japanese mustard aioli

SHORT RIB RIGATONI • 24
braised short rib, house made rigatoni pasta, whipped burrata, basil, parmesan cheese

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

ROASTED PORTOBELLOS • 18 (GF) (V)
sautéed spinach, sun dried tomatoes, shallots, smoked mozzarella, balsamic glaze

S · I · D · E · S

- 5
- | | |
|-------------------|-----------------------------|
| GARLIC SPINACH | HAND CUT FRIES |
| FRENCH BEANS | BAKED POTATO |
| GRILLED ASPARAGUS | WHIPPED POTATOES |
| SAUTÉED MUSHROOMS | LOBSTER MAC & CHEESE (\$10) |
| TRUFFLE FRIES | |



Follow the flower to see our spring items

(GF) GLUTEN FRIENDLY
(V) VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

HOSTING A PARTY SOON?

Skip all of the cooking and let Lib's Grill cater!

SKEWL'S OUT FOR SUMMER

Perfect for graduations, outdoor BBQs, or just about anything else!

bruschetta skewers, cheeseburger sliders, spinach and artichoke dip, field greens salad, pulled pork sliders

THE PRICE: \$19.50 / PERSON

BOUGIE BRUNCH

Perfect for Saturday or Sunday Funday
Don't let your hangover get the best of you!

omelet station, build your own parfait, french toast, tater tots, the meats

THE PRICE: \$22.75 / PERSON

I'LL NEED A SIESTA

Who doesn't like tacos? This package is perfect for lunchtime partying and pool party festivities!

taco bar, buffalo chicken meat balls, stuffed potatoes, caesar salad














THE PRICE: \$20 / PERSON

www.LibsGrill.com
catering@libsgrill.com
410-929-4712

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 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 8 | 34
-  **ZINFANDEL** *One Hope*, CALIFORNIA 10 | 42
- 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 Cuvee*, 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
-  **ROSÉ** *Josh*, CALIFORNIA 9 | 32
-  **RIESLING** *Chateau St. Michelle*, WASHINGTON 8 | 30
-  **SAUVIGNON BLANC** *Joel Gott*, CALIFORNIA 8 | 28
-  **SAUVIGNON BLANC** *Haymaker*, NEW ZEALAND 9 | 34
- SAUVIGNON BLANC** *Duckhorn*, NAPA VALLEY, CALIFORNIA 70
- SAUVIGNON BLANC** *Cakebread Cellars*, NAPA VALLEY, CA 50
-  **SAUVIGNON BLANC** *Légende - Chateau Lafite Rothschild*, FRANCE 10 | 42
-  **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

JOIN US AT OUR NEXT WINE DINNER

We host monthly multi-course wine & food pairings at each Lib's Grill location! Visit online to view our upcoming events.

www.LibsGrill.com/events

TWISTED MULES

\$8.25

ORCHARD

apple & pear vodka, apple cider, ginger beer

CITRUS

orange vodka, fresh lemon, fresh orange, ginger beer

CRANBERRY

cranberry & vanilla vodka, mint, ginger beer

CRUSHES

\$8.25

HONEYCOMB

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

LEMON BASIL

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

* CHEETAH COLADA

infused pineapple vodka, shipwreck cream rum, pineapple juice

proceeds go to the **MARYLAND ZOO**

MARTINIS

\$10.25

COCONUTINI

shipwreck cream rum, amaretto, chocolate liquor, vanilla vodka, toasted coconut

* DIRTY DILL

tito's, K&Z pickle juice

* PEARTINI

elderflower liqueur, apples & pears vodka, sour, white cranberry

WHITE COSMO

tito's, cointreau, white cranberry juice, dried cranberries

SPRING FLING

\$9.25

* CUCUMBER COLLINS

hendricks orbium gin, simple, lemon juice

* FIZZY PEAR

xante pear liquor, ruffino prosecco

* ORBIUM BEE'S KNEES

hendricks orbium gin, lemon juice, lavender honey simple

* BLACK CHERRY MOJITO

black cherry rum, soda, simple, lime, mint

* CADILLAC MARGARITA

tequila, grand marnier, agave, fresh lime

* FROZEN BLUEBERRY SOUR

blueberry acai vodka, lemon juice, sour, agave, lemonade

FRISKY "WHISKEY"

\$10.25

* NEW FASHION

redemption rye, ginger beer, simple, cherry, orange, bitters

* BLOOD & SAND

monkey shoulder, fresh OJ, cherry-infused brandy, sweet vermouth

"SMOKING" RUM OLD FASHION

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

* LONGBRANCH SMASH

longbranch, muddled strawberries & blueberries

DRAUGHT

16oz



GUINNESS • 6.25

IRELAND | STOUT | 4.2%

LIB'S GRILL BREW • 5.25

MARYLAND | GOLDEN PALE ALE | 5%

BOLD ROCK • 5.25

VIRGINIA | HARD CIDER | 4.7%

HOEGAARDEN • 5.50

BELGIUM | WHITE ALE | 4.9%

DOGFISH - 60 MINUTE IPA • 5.50

DELAWARE | IPA | 6%

EVOLUTION - DELMARVA PURE PILS • 5.25

MARYLAND | PILSNER | 4.8%

MILLER LITE • 4.5

WISCONSIN | AMERICAN LAGER | 4.17%

DOGFISH - SEAQUENCH • 5.75

DELAWARE | LEIPZIG GOSE | 4.9%

BEER

\$4.25

DOMESTIC

BUDWEISER
BUD LIGHT
MICHELOB ULTRA
COORS LIGHT
YUENGLING
HEINEKEN 0.0 (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%

SIERRA NEVADA - PALE ALE • 5.25

CALIFORNIA | AMERICAN PALE ALE | 5.6%

BREWERS ART - BIRDHOUSE • 5

BALTIMORE | BELGIAN STYLE ALE | 5.0%

FLYING DOG - TRUTH • 5.25

MARYLAND | DOUBLE IPA | 8.7%

NATTY BOH 16OZ • 4

WISCONSIN | PALE ALE | 4.5%