

## PASSAGES BAR & GRILL

### SOUPS and SALADS

**Crab Chowder (Mkt)** Hearty seafood stock with Fresh Start Market local corn and potatoes, topped with lump crab meat and bacon.

**Gazpacho \$12** Fresh Start Market local Maryland tomatoes, bell peppers, jalapenos and cucumbers, with red onion, cilantro, garlic, red wine vinegar, salt, pepper and Old Bay, blended smooth with soft Country White bread, EVOO finish and chili oil.  
*Add Shrimp \$6, or Crab at Mkt.*

**Caesar Salad \$12** Fresh Start Market local Romaine hearts chopped and tossed in a Caesar dressing and topped with house-made croutons.  
*Add Bacon or Anchovies \$3, Shrimp or Chicken \$6*

**Garden Salad \$12** Local mixed greens, tomatoes, cucumber, red onion, cheddar-jack cheese and house croutons served with choice of dressing.  
*Add Bacon or Anchovies \$3, Shrimp or Chicken \$6*  
*Dressings: Ranch, Bleu Cheese, Caesar, Oil & Vinegar*

**Tomato Cucumber Burrata \$12** Maryland tomatoes, cucumbers and red onion tossed and set on a bed of mixed greens with 4 oz. burrata.

**Shrimp Cocktail & Petit Celery Salad \$16** Four-count jumbo shrimp atop house-made cocktail sauce and a petite celery salad.

### HOT STARTS

**Crab Bowl \$20** Evergrain Bread Co. sourdough bread bowl, filled with lump crab meat and served in our Signature Dip sauce with celery and carrots.

**Mozzarella Sticks \$12** Six deep-fried mozzarella sticks served with marinara and celery sticks.

**Nachos \$12** Diced Maryland tomatoes, jalapenos and grilled local sweet corn presented on a bed of tortilla chips and topped with white queso sauce. Served with pico de gallo and sour cream.  
*Add Chicken for \$6*

**Quesadilla \$12** Cheddar-jack cheese, sauteed onions and bell peppers with cilantro on a golden corn tortilla. Served with pico de gallo and sour cream for dipping.  
*Add Bacon \$3, or Chicken \$6*

**Wings \$16** 8-count jumbo wings and drums in Buffalo or Old Bay (or served naked), with celery and carrots. Choice of Ranch or Bleu Cheese.

**Mac & Cheese \$12** Half-moon pasta shells in a cheddar-jack and Old Bay bechamel sauce blend, topped with toasted and seasoned panko.  
*Add Bacon \$3, Chicken \$6, or Crab at Mkt.*

### SEA FARES

**Crab Cake \$28** 6-oz. house-made jumbo lump Maryland-style crab cake, served either as a sandwich or platter, accompanied by house coleslaw and choice of additional side (*see reverse*).

**Fish & Chips \$25** Waterman's Wife fresh cod, lightly-hand breaded with panko and fried. Served with house-made tartar sauce, kettle chips choice of additional side (*see reverse*).

**Salmon Cake \$25** 6-oz. house-made salmon cake seasoned with fennel and celery seed. Served either as a sandwich or platter, accompanied by house coleslaw and choice of additional side (*see reverse*).

**Shrimp \$28** Six jumbo shrimp, sauteed in a citrus brown butter, and served with Maryland sweet corn fritters and a side of cocktail sauce.

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 PASSAGES BAR & GRILL



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### LAND LOVERS – Vegan and Vegetarian Options

**Courgette Rolls & Hummus \$22** Fresh Start Market's local Maryland squash and tomatoes seasoned with oregano, garlic and red onion in Phyllo dough pinwheels. Served with dipping hummus drizzled with chili oil.

**Grilled Corn & Feta Beans \$18** Fresh Start Market's local Maryland corn, tossed with black beans, red onion, garlic, cumin, chili oil and EVOO. Feta-topped.

**Corn Fritters \$18** Fresh Start Market's local corn, tomatoes and grated squash, with chopped cilantro, green chilies and red onion, seasoned with garlic, salt and ginger in corn flour, lightly fried, and served with house-made cocktail sauce.

### ALL HANDS ON DECK

**8-oz. Angus Burger \$18** 100%-certified angus beef, with lettuce, tomatoes and red onion, served on a Kaiser roll. Accompanied by coleslaw and choice of additional side.

*Add Bacon \$3, or Cheese (American, Cheddar, Pepper-jack) \$2*

**Chicken \$16** 6-oz. chicken breast grilled, blackened or lightly battered and fried. Served on a Kaiser roll with lettuce, tomato and red onion with coleslaw and choice of additional side.

*Add Bacon \$3, or Cheese (American, Cheddar, Pepper-jack) \$2*

**Asian Slaw Tacos \$12** Locally sourced sliced cashews, radicchio, cabbage, green onion, cilantro and carrots, tossed in rice vinegar, soy, chili oil, garlic and salt, and presented in a corn tortilla. Served with coleslaw and choice of additional side.

*Add Chicken \$6*

**Beef Hot Dog \$12** Quarter-pound all-beef hot dog, topped with diced red onion. Served with coleslaw and choice of additional side.

### SIDE SELECTION

French Fries ... Coleslaw ... Kettle Chips \$6/ea.

Half Garden, Caesar or  
Tomato & Cucumber Salad \$6

Signature Dip Fries \$14  
French fries topped with crab dip

### SKIFF MATES (Ages 12 and under)

**Hot Dog \$10** Quarter-pound all-beef hot dog served plain with choice of side.

**Mac & Cheese \$10** Petite pasta shells in a cheddar-jack and Old Bay bechamel sauce blend.

**Grilled Cheese \$10** Texas Toast slices with American and cheddar cheese, grilled and served with choice of side.

**Tenders \$10** Cubed chicken breast, lightly breaded and fried. Served with choice of side, as well as BBQ sauce or honey mustard for dipping.

### AFTER SNACKS

**Red, White & Blue Ice Cream Sundae \$10** Three generous scoops of vanilla ice cream, served with local strawberries, blueberries and topped with white chocolate sauce and whipped cream.

**Shakes \$10** Two scoops of vanilla ice cream and milk, blended with choice of white or dark chocolate or caramel sauce; local strawberries, blueberries or peaches.

**Sunbun \$10** Evergrain Bread Co.'s Sunbun roll, served with whipped cream and seasonal compote.

## PASSAGES BAR & GRILL

### CLASSIC COCKTAILS

**Crush \$9** Flavored New Amsterdam vodka, triple sec and freshly squeezed juice. Choose between Sweet (lemon, grapefruit, or orange) or Southern flavor.

**Ice Pick \$9** New Amsterdam vodka (original, lemon or orange) with lemonade, iced tea and a lemon.

**Dark & Stormy \$9** Goslings Dark Rum with ginger beer and a dash of bitters, garnished with a lime.

**Mule \$8** *Moscow: Vodka, ginger beer and lime.*  
*Kentucky: Bourbon, ginger beer and lime.*

**Rum Haven \$9** Rum Haven, grapefruit, pineapple and Chambord.

**Bahama Mama \$9** Captain Morgan and Parrot Bay rums, with orange juice and pineapple.

**Mojito \$9** Flor de Caña rum, muddled mint and lime, sugar with lime garnish.

**Blue Lagoon \$9** Titos vodka with blue curacao.

**Paloma \$10** Tequila, fresh grapefruit juice, simple syrup and tonic.

**French 75 \$10** Gin and Cook's Brut Champagne with simple syrup and lemon.

**Margarita \$10** Tequila, triple sec, sour mix and a lime garnish (*available frozen*).

**Sweet Old Fashioned \$12** Long pour of Basil Hayden bourbon, with muddled orange and cherries, dash of bitters, served over ice and finished with grenadine and orange slice.

**RumRunny \$12** Flor de Caña rum, banana liquor, Chambord, lime and pineapple (*also available with Meyer's Dark Rum*).

**Long Island \$12** Flor de Caña rum, Tres Generations tequila, Titos vodka, gin, sweet-sour, lemonade, cola.

### DRAFT BEER – Subject to availability

Maryland Beer Co. Red Sunset Blood Orange IPA \$8  
Bull & Goat Brewery Tooshie Mango IPA \$7  
Pacifico \$6    Yuengling Lager \$6    Miller Lite \$6

### BOTTLES

**Single \$5** (*bucket of 6 \$25*): Corona, Corona Light

**Single \$6** (*bucket of 6 \$30*): Miller Lite, Blue Moon

### CANS

**Single \$6, or bucket of 6 \$30**

Coors Light ... Heineken ... Heineken 0.0 (N/A)  
Truly (Strawberry, Lemon, Margarita, Lime)  
Twisted Tea (Original, Half-&-Half, Raspberry, Peach)  
Dogfish Head 60 Minute IPA  
High Noon (Watermelon, Black Cherry, Grapefruit, Pineapple)

**Single \$8, or bucket of 6 \$40**

Delmarva Craft Rt. 213 New England IPA  
Red Sunset American-Style IPA  
Public Coast Brewing Co. POG Sour  
Nuclear Blonde Ale

### WINE

**Boordy Vineyards**

Alberino \$8 (Bottle \$22)  
Rockfish Icon, White Blend \$9 (Bottle \$30)  
Cabernet Sauvignon \$9 (Bottle \$30)  
Red Sangria ... White Sangria ... Orange Sangria \$10

**Canyon Road**

Pinot Grigio ... Chardonnay \$9

**J. Lohr**

Chardonnay ... Merlot \$10 (Bottle \$32)

### NON-ALCOHOLIC

**Fresh squeezed Orange or Grapefruit juice \$5**  
**Shirley Temple, Roy Roger or Pineapple juice \$3**  
**Milk, Sweet tea, Unsweet tea, Lemonade, Ginger Ale and Coke products \$3.**  
**Bottled water \$1**