



HAVEN HARBOUR MARINA RESORTS

PASSAGES BAR & GRILL

THIS WEEKEND'S SPECIALS

Bologna Fries \$10

Yes we did! Fried bologna sticks served with French's mustard for dipping.

Filet Mignon Dinner \$32

(available after 5:00 p.m.)

8 oz. filet served at the temp of your choice with mashed potatoes and fresh green beans and a biscuit. Add a side salad for \$5.

Seafood Stuffed Potato Skins \$16

Four crispy potato skins filled with a blend of shrimp, crab and imperial sauce, topped with cheddar-jack cheese.

Spicy Chicken Egg Rolls \$14

Two egg rolls filled with shredded chicken, cabbage, mushrooms, carrots and cheddar served with spicy slaw and poblano ranch sauce.

Lobster & Crab Mac-N-Cheese \$16

Add Garden or Caesar side salad for \$5
Add Bacon for \$2

Maria's Special Beef Quesadilla \$16

Maria's special blend beef, sautéed onions, cheddar-jack cheese, cilantro and red sauce, served with spicy slaw.

APPETIZERS

Crab Dip \$15 Blend of backfin and claw crabmeat, cream cheese and spices. Served with choice of crackers, tortilla chips or warm pretzel bread.

Tuna Tartare \$15 Fresh ahi tuna tartare served over guacamole and pico de gallo with tortilla chips.

Bacon Wrapped Jalapenos \$14 Four jalapenos stuffed with pork BBQ and cheddar-jack, wrapped in bacon and served with ranch dipping sauce.

Applewood Bacon-Wrapped Ocean City

Sea Scallops \$16 Five sea scallops Served with mango mustard or mango BBQ sauce and garnished with spicy slaw.

Chicken Tenders \$12 Four juicy, white meat chicken tenders with choice of honey mustard, ranch or barbecue dipping sauce.

Pork Skins \$14 Crispy potato skins filled with the Fish Whistle Pork BBQ, topped with cheddar jack cheese and served with sour cream.

SALADS

Garden Salad \$11 Mixed field greens, grown locally at nearby Red Acres Farm, and fresh vegetables.

Classic Caesar Salad \$11 Romaine hearts, house dressing, freshly grated parmesan and seasoned homemade croutons.

Nettie's Chicken Salad \$12 Traditional Chicken Salad served on a bed of greens.

Mozzarella Tomato Salad \$12 Fresh and local tomatoes, mozzarella, basil pesto, parmesan and balsamic glaze.

Curried Chicken Salad \$12 Golden raisins, dried cranberries, red onion and curry on a bed of greens.

Choice of dressings: Ranch, bleu cheese, tomato basil balsamic or lemon vinaigrette.

Salad add-ons: Grilled chicken breast \$8, grilled salmon \$11, crab cake \$13, avocado \$3, bacon bits \$2, bleu cheese crumbles \$1, cooked ahi tuna \$11.

*Sandwiches, entrees, sides and more on reverse
See drink menu for beverage selection*

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PASSAGES BAR & GRILL



SANDWICHES – With choice of one side

100% Certified ½ lb. Angus Beef Burger \$18 Served on a Kaiser with lettuce, tomato and red onion.

Cheese options: American, cheddar or Swiss.

Add bacon \$2, avocado \$3, fried onions \$1, bleu cheese \$1, or sautéed mushrooms \$1.

Pulled Pork BBQ Sandwich \$14 House-smoked pork with our Old Mill BBQ sauce served on a Kaiser with choice of side.

Nettie's Cold Chicken Salad Sandwich \$12 Served on your choice of bread or toast with fresh tomato and lettuce.

BLT Sandwich \$12 Bacon, lettuce and tomato served on white or wheat toast. *Add avocado \$3.*

Hot Carmen \$15 Prosciutto, Capicola, Genoa, Sopresata, sharp provolone, roasted red peppers, red onion, olive oil and oregano served on panini roll.

Passages Cuban \$15 House-smoked pork loin, pit ham, jack cheese, chipotle mayo and dill pickles served on a panini roll.

Shore Melt \$14 Nettie's Traditional Eastern Shore chicken salad, sliced pit ham and Swiss cheese served on sliced multigrain bread.

Fish Whistle Lump Crab Cake Sandwich \$18
Sautéed lump crab cake served on a Kaiser roll with choice of side. Served with our seafood remoulade or tartar sauce.

ENTREES

Eastern Shore Platter \$20 Sautéed lump crab cake and Nettie's Traditional Chicken Salad served with a side salad. *Curry Chicken Salad may be substituted for the Nettie's Traditional Chicken Salad.*

Sweet & Sticky Baby Back Ribs \$22 Bourbon BBQ ribs with fries and slaw, or substitute with two sides of your choice.

Jeff's Baked Mac-N-Cheese \$12 Topped with melted cheddar. Add bacon \$2, or side salad \$5.

Grilled Canadian Salmon \$20 6 oz. filet lightly seasoned and grilled to perfection, served with your choice of two sides.

Jumbo Lump Crab Cake Platter \$22 The Fish Whistle's famous crab cake served fried or broiled, with choice of two sides, and accompanied with seafood remoulade or tartar sauce.

Ahi Tuna Platter \$20 Fresh Ahi tuna prepared to temperature of your choice with choice of two sides.

CHOICE OF SIDES and MORE

Fries, baby red potato salad, coleslaw, cucumber salad, house-made Old Bay chips, or regular chips. Mashed potatoes and green beans after 5:00 p.m.

For \$2 more: Side Caesar salad, side garden salad, or basket of onion rings.

Additions: Regular or Old Bay chips \$3. Fries, baby red potato salad, coleslaw, cucumber salad, mashed potatoes or green beans \$5. Garden salad, Caesar salad or onion rings \$7.

KID'S MENU \$7 Each served with a side of fries

Hot Dog	Grilled Cheese
Mac-n-Cheese	Chicken Tenders (2)

DESSERTS \$7 Add ice cream to any pie or cake \$1

Ice cream sundae	Cherry pie
Assorted homemade ice cream sandwiches	Freshly baked Jewish apple cake
Hummingbird cake	



HAVEN HARBOUR MARINA RESORTS

PASSAGES BAR & GRILL

CLASSIC COCKTAILS

Bloody Mary \$10 Vodka and house-made mix.

Mimosa \$10 Champagne and fresh orange juice.

Bellini \$10 Champagne and peach puree.

Mules \$8

Moscow: Vodka, ginger beer and lime

Irish: Whiskey, ginger beer and lime

Kentucky: Bourbon, ginger beer and lime

Mojito \$9 Light rum, muddled mint and lime.

Margarita \$9 *On the rocks or Frozen*

Tequila, triple sec, lime and sour.

Add flavor: Watermelon or Strawberry

Dark & Stormy \$8 Goslings rum, ginger beer and fresh lime.

Ice Pick \$8 Choice of flavored vodka with sweet or unsweetened tea.

Mint Julep \$9 Bourbon, muddle mint, a splash of 7-UP and bitters.

Tequila Sunrise \$8 Tequila, orange juice, grenadine and Sprite.

Bay Breeze \$8 Light rum, pineapple juice and cranberry juice.

Old Fashioned \$9 Bourbon, muddled orange, cherry and walnut bitters.

Painkiller \$10 Spiced rum, coconut crème, pineapple juice, orange juice, grenadine and nutmeg.

Long Island \$12 Rum, vodka, whiskey, bourbon, tequila, gin sour mix and Coke.

SPECIALTY COCKTAILS

Crush \$10 Flavored vodka, triple sec, freshly squeezed juice and a splash of Sprite.

Choose from the following crush flavors or mix it up by concocting a two-flavor combination:

Ruby Red Grapefruit, Orange, Lemon, Key Lime, Orange Creamsicle, Peach

Bahama Mama \$9 Dark rum, light rum, coconut rum, orange juice and a splash of cranberry juice.

Seabiscuit \$9 Cucumber vodka, fresh lime, mint and club soda.

Mermaid Dreams \$9 Gin, muddled cucumber, lemon, blue curacao and mint.

Shark Bite \$9 Ruby red vodka, amaretto, ruby red juice, orange and a splash of grenadine.

Parrot Punch \$9 Spiced rum, coconut rum, orange, pineapple and grenadine.

Cartel \$12 Patron, Cointreau, lime, orange, Grand Marnier float with a salted rim.

Adios MF \$12 Long Island with blue curacao.

FROZENS – \$10

Dirty Banana Vanilla vodka, banana liqueur, coffee liqueur, cream and chocolate.

Pina Colada Light rum, coconut crème and pineapple juice.

Strawberry Daiquiri Light rum and strawberry puree.

Rum Runner Spiced rum, light rum, banana liqueur, orange and pineapple juice.

Mudslide Vanilla vodka, coffee liqueur, Irish crème and chocolate.

More on reverse

DRAFT BEER

Dogfish Head 60 Minute IPA \$8
RAR Nanticoke Nectar American IPA \$8
Blue Moon \$8
Yuengling Lager \$7
Miller Lite \$6

Draft beers subject to availability and change. Please confirm with bar staff that your choice is on tap prior to ordering.

BOTTLES and CANS

Single \$4, or bucket of six \$20

Budweiser	Bud Light	Bud Light Lime
Corona Extra	Corona Light	Coors Light
Miller Lite	Beck's Non-Alc.	Michelob Ultra

Single \$5, or bucket of six \$25

Stella Artois	Heineken
Sierra Nevada Pale Ale	Fat Tire Amber Ale
Bold Rock Pear Cider	Stella Cidre

Single \$3, or bucket of six \$15

Natural Light (cans)	National Bohemian
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SELTZERS

White Claw \$5 Clementine, Raspberry Grapefruit
Bud Light \$5 Mango, Strawberry, Lemon Lime, Black Cherry

VIRGIN DRINKS

Non-Alcoholic Frozen Drinks \$6 Refreshing treats.
Your choice of the following flavors:
Strawberry Daquiri, Pina Colada, Watermelon Slushie, Frozen Lemonade, Oreo Cookie Blast, French Vanilla, Chocolate

Fresh squeezed Orange or Grapefruit juice \$5
Shirley Temple, Apple, Tomato, or Pineapple juice \$3
Milk, Sweet tea, Unsweet tea, or Lemonade \$3
Coke products and Root Beer \$2
Bottled water \$1

WINE

\$8 Glass, or \$28 Bottle
Franciscan Chardonnay or Sauv Blanc, *California*
Woodbridge White Zinfandel, *California*

\$9 Glass, or \$32 Bottle
Barone Fini Pinot Grigio, *Italy*
Mantua Sauv Blanc, *New Zealand*
J. Lohr Merlot or Riesling, *California*

\$10 Glass, or \$36 Bottle
Mark West Pinot Noir, *California*
Greystone Cabernet Sauvignon, *California*
Villa Maria Sauvignon Blanc, *New Zealand*

\$12 Glass, or \$40 Bottle
Maschio Prosecco, *Italy*
Joel Gott Cabernet Sauvignon, *California*

THIS WEEKEND'S FEATURED DRINKS

Sweet Seduction \$10

Malibu Rum, banana liqueur and pineapple juice served over ice and topped with grenadine.

Patron Silver Sail \$12

Patron Silver Tequila mixed with grapefruit and cranberry juice with lemonade served on the rocks.

Grapefruit Gin Spritz \$10

Sapphire Gin, Grapefruit Juice, Prosecco and a Splash of Club Soda, served on the rocks.

Strawberry, Melon or Mango Mojito \$10

Bacardi Rum, strawberries, melon or mango, muddled mint and lime served with soda over ice.

SHOT SPECIALS – \$6

Sunburn Fireball and Malibu rum.
Sweet Tart Cranberry vodka, lemon and lime.
Creamsicle Whipped cream vodka and orange juice.
Deep Blue Sea Vodka, blue curacao and lime.
Green Tea Whiskey, peach and sour.
Salty Dog Whiskey, Irish cream with a salted rim.



PASSAGES BAR & GRILL *for Breakfast!*

Saturdays and Sundays from 9:00 a.m.-11:00 a.m.

Breakfast Skins \$14

Crispy potato skins filled with scrambled eggs and bacon, topped with cheddar cheese and served with pico de gallo and sour cream.

Breakfast Sandwiches \$10

With your choice of breakfast meat and bread. Served with home fries and a delightful fresh fruit garnish. *Add cheese \$1.*

Farmhouse Burger \$18

Our 100% Certified ½ lb. Angus Beef Burger served on a Kaiser roll **with fried egg**, lettuce, tomato, American cheese, home fries and a garnish of fruit. *Add bacon \$2, fried onions \$1, or bleu cheese \$1.*

Two-Egg Platter \$12

Scrambled or fried eggs with your choice of breakfast meat and bread. Served with home fries and fresh fruit garnish. *Add cheese \$1.*

Crabby Eggs Benedict \$22

Served with home fries and a garnish of fresh fruit.

Eggs Benedict \$14

Served with home fries and a garnish of fresh fruit.

Kid's Silver Dollar Pancakes \$7

Four (4) silver dollar-sized pancakes served with choice of breakfast meat, butter, syrup and fresh fruit garnish.

Make it blueberry or chocolate chip for \$1 more.

Pancakes \$12

Two (2) large pancakes served with home fries, choice of breakfast meat, butter, syrup and fresh fruit garnish.

Make it blueberry or chocolate chip for \$2 more.

Assorted muffins \$3.

Fresh mixed fruit bowl \$5.

Fresh coffee how you like it \$3

Breakfast Meats:

Bacon, Sausage or Scrapple.

Bread Options:

White, Wheat, Biscuit or English Muffin

See drink menu for beverage selection

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