

TOWNE GRILL & PUB

Serving Great Food and Drink since 2007!

..... SNACKS & STARTERS

LOADED FRIES • Aged cheddar, Boar's Head applewood bacon, on a bed of ranch dressing • 8

CRAB FRIES • Topped with our famous crab dip, aged cheddar and crab meat • 12.5 ❁

CRAB DIP • Aged cheddar, whipped cream cheese, lump crab, pretzel twists and fresh baked Italian crustini • 13.5 ❁

❁ **CREAM OF CRAB FRIES** • "Like gravy fries... only better!!" Signature fries, topped with cream of crab, sherry wine drizzle, and lump crab meat • 10 ❁

BRAIDED PRETZEL TWISTS • oven toasted with honey mustard and craft beer cheese • 9.75

BEER BATTERED ONION RINGS • Thick cut, beer battered and served with house hot ranch • 6.75

FRIED GREEN BEANS • Crispy battered and served with house chipotle ranch • 6.75

FRIED PICKLES • Dipped, dusted and served with house pickle sauce • 8.5

MOZZARELLA STICKS • Battered, golden fried, and house marinara (6) • 8

TG&P NACHOS • Corn tortillas, aged cheddar, fire roasted black bean corn salsa, jalapeños, black olives, fresh salsa and shredded lettuce. Served with sour cream and smashed avocado • 10.5

Taco Meat • 12.5 ~ Chicken • 12.5 ~ Seafood • 15.5

MEATBALLS • Hand rolled 3 meat blend, swimming in our house marinara, favoloso whole milk mozzarella and garlic bread (5) • 11 ❁

MAC 'N' CHEESE BITES • 7

SOUTHWEST EGG ROLLS •

Served with a side of our own cilantro crema • 9.5

SOUP

CREAM OF CRAB • 6.75 ❁

MARYLAND CRAB • 6

50/50 • 6.75

CHILI • Fresh ground Angus, topped with red onion, shredded cheese blend with sour cream • 6.5

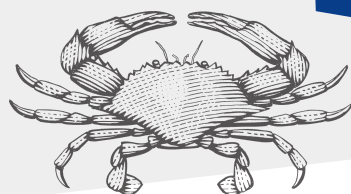
CHICKEN WINGS • *Fresh Never Frozen* ❁
5 • 8.5 ~ 10 • 14.5 ~ 20 • 27

CHICKEN TENDERS ❁
5 • 8.5 ~ 10 • 14.5 ~ 20 • 27

Add fries • 3

Celery by request

Sauces: BBQ, Honey BBQ, Bourbon BBQ, Sweet Chili, Mild, Hot, Fire, Mango Habañero, Old Bay, Honey Old Bay, Lemon Pepper, Jerk, Cajun, Sunset (hot, Old Bay, grated Parmesan)



❁ **HOUSE SPECIALTY**
❁ **NEW ITEM**

FROM THE DOCKS

STARTERS

STEAMED SHRIMP • Old Bay, onions, lemon, cocktail sauce 1/2 lb. • 9.5 ~ 1 lb. • 17.5

MUSSELS •

Garlic butter or spicy marinara with garlic toast points

1 lb. • 10

2 lb. • 19



CLAMS • Garlic butter or spicy marinara with garlic toast points 1 lb. • 13 ~ 2 lb. • 23

❁ **STEAM BUCKET** • 1 lb mussels or clams and 1/2 lb jumbo shrimp in Old Bay garlic butter with garlic bread • 18

❁ **SHERRY GARLIC SHRIMP** • Succulent shrimp, creamy sherry wine marinara, served atop garlic toast points • 14

COCONUT SHRIMP • Butter flied shrimp, coconut crusted, sweet chili dipping sauce 5 • 8 ~ 10 • 14

CRAB BALLS • Four jumbo lump broiled crab balls served with tartar sauce • 13.5

CRAB CAKE PLATTER • Broiled Jumbo Lump, coleslaw, Old Bay tomato slices, and choice of mashed potatoes, fries, asparagus, mac'n'cheese, bean and corn salsa • 25 ❁

❁ **FIRECRACKER SHRIMP** • Flash fried, sriracha garlic pepper aioli, mango salsa • 13.5

❁ **LEMON BUTTER GARLIC SHRIMP** • Succulent shrimp, diced vine ripe tomatoes, sautéed in Old Bay lemon garlic butter on top of garlic toast points • 14

CHARBROILED OYSTERS • 4 select oysters, lump crab meat, garlic butter, aged Parmesan, broiled to perfection • 13

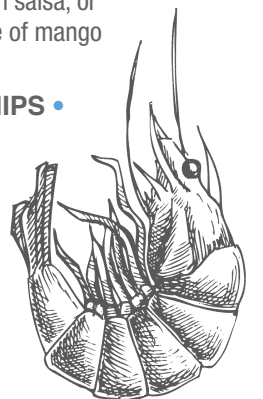
MAINS

CAJUN SALMON • North Atlantic salmon, cajun seasoned and broiled, choice of mashed potatoes, mac'n'cheese, fries, bean & corn salsa, or asparagus, and served with side of mango salsa • 18

COCONUT SHRIMP & CHIPS •

Ten coconut encrusted butterfly shrimp, signature fries, served with sweet chili sauce and mango salsa • 17

FISH & CHIPS • Four Crispy Golden Fried Yuengling Battered Cod Filets, signature fries, cole slaw, house tartar sauce • 16



FROM THE GRILL

All sandwiches and Burgers are served with a side of fries, and a pickle spear

CHEESESTEAK • 1/2 lb ribeye steak on fresh baked Italian steak roll, shredded iceberg, vine ripe tomatoes, signature mayo, grilled onions, hot chopped peppers, choice of cheese • 13 ❁
Also available as a wrap

POT ROAST • Marinated pot roast, smothered in gravy with grilled potatoes, onions, choice of mashed potatoes, mac'n'cheese, fries, bean & corn salsa, or asparagus • 18

HAMBURGER STEAK • 16 oz. Black Angus fresh hamburger steak, in gravy with grilled potatoes, onions, choice of mashed potatoes, mac'n'cheese, fries, bean & corn salsa, or asparagus • 18

BURGERS

1/2 lb, Fresh Black Angus

HAMBURGER • Lettuce, tomatoes, mayonnaise • 11

CHEESEBURGER • Lettuce, tomatoes, mayonnaise and your choice of cheese • 12

MUSHROOM SWISS • Lettuce, tomatoes, mayonnaise, grilled onions and Boar's Head Swiss cheese • 13

CHEESEBURGER MELT • Served on grilled Texas toast with mayonnaise, pickles, grilled onions, oozing with white American cheese • 13

WESTERN BURGER • Topped with two onion rings, BBQ sauce, bacon and provolone cheese • 13

CRABBY BURGER • Our burger topped with crab dip, cheddar cheese and lump crab • 15

RISE AND SHINE BURGER • Bacon, fried egg, aged cheddar • 13



QUESADILLAS

Served with sour cream, salsa, and shredded lettuce

MARINATED CHICKEN • Grilled chicken, aged cheddar, fire roasted black bean and corn salsa • 10

PHILLY STEAK • Boar's Head aged provolone, fire roasted pepper and onion • 10

❁ **FAJITA** • Stuffed with fajita style marinated chicken, fire roasted pepper and onion, aged cheddar • 10

❁ **TACO** • Black Angus seasoned taco meat, aged cheddar, tortilla strips • 10

SEAFOOD • aged cheddar, lump crab, shrimp and Old Bay • 14

Add side of smashed avocado • 1.5

Add extra side of sour cream • 1

Proudly Featuring

Boar's Head

Our products may contain wheat, egg, dairy, soy or fish allergens. In addition our products may be processed in facilities that process tree nuts and peanuts. Please be advised that consuming cooked to order raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have special medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

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❁ **CRISPY CHICKEN** • 2 crispy white meat seasoned tenders, sriracha aoli, lettuce, vine ripe tomato, dill pickle chips • 12

REUBEN • Boar's Head corned beef brisket, sauerkraut, Russian dressing, Boar's Head Swiss cheese on grilled marble rye • 12

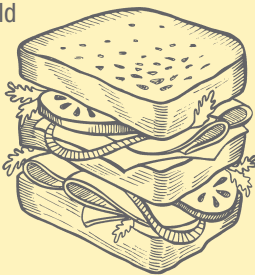
TURKEY CLUB • Triple decked with layers of Boar's Head Ovigold turkey, bacon, Boar's Head aged cheddar cheese, lettuce, tomatoes and mayonnaise • 13 (available as a wrap)

BLT • Boar's Head applewood bacon, lettuce, tomato and mayonnaise • 10

GRILLED SALMON BLT • North Atlantic cajun salmon, Boar's Head applewood bacon, sweet leaf lettuce, vine ripe tomato, kaiser roll • 14

FISH • Crispy Golden Fried Yuengling Battered Cod Fillets, cole slaw, kaiser bun, house tartar sauce • 13

ITALIAN COLD CUT SUB • Fresh baked Italian hoagie roll, Boar's Head Genoa salami, soprasatta, cappicola, mortadella, pepperoni, provolone cheese, lettuce, tomatoes, mayonnaise, onions, hot peppers and Italian dressing • 13



CHICKEN BACON RANCH WRAP • Grilled chicken, chopped bacon, lettuce, tomatoes and ranch • 12

CHICKEN CAESAR WRAP • Grilled chicken, fresh romaine, shredded Parmesan and Caesar • 12

BUFFALO CHICKEN WRAP • Deep fried chicken tender with lettuce, tomatoes, ranch and mild sauce • 12

SOUTHWEST CHICKEN WRAP • Cheddar jack cheese, lettuce, fire roasted black beans and corn, fresh salsa, tortilla strips and chipotle ranch • 12

SPICY COCONUT SHRIMP WRAP • Coconut encrusted shrimp, lettuce, mango salsa and sweet chili sauce • 12

BLACK BEAN AND CORN SALSA WRAP • Lettuce, smashed avocado and chipotle ranch dressing • 12

Cheese options: American, Provolone, Swiss, Cheddar, and Bleu Cheese Crumbles

SANDWICH SHOP

All sandwiches and wraps are served with a side of fries and a pickle spear.

SHRIMP SALAD • Old Bay steamed house shrimp salad, sweet leaf lettuce, vine ripe tomato, kaiser bun • 14 ❁ (available as a wrap)

CRAB CAKE SANDWICH • Jumbo lump, house imperial sauce, broiled, sweet leaf lettuce, vine ripe tomato • 19 ❁

CRAB CAKE MELT • Jumbo lump, house imperial sauce, broiled, sweet leaf lettuce, vine ripe tomato served on grilled Texas toast with Boar's Head provolone cheese • 19

POT ROAST MELT • Marinated pot roast, onions, white American cheese • 12.5

❁ **HOUSE SPECIALTY** ❁ **NEW ITEM**

SALADS

GARDEN • Fresh iceberg, cherry tomatoes, cucumbers, carrots, red onions, green peppers and croutons • 8.5

GARDEN SIDE • 4 (no substitutions)

CAESAR • Romaine, shaved Parmesan, croutons, Caesar dressing • 9.5

CAESAR SIDE • 4.5 (no substitutions)

SEAFOOD CAESAR • Romaine, shaved Parmesan, croutons, succulent shrimp and lump crab meat, Caesar dressing • 16

WEDGE COBB • Crisp iceberg, hardboiled egg, Boar's Head applewood bacon, bleu cheese crumbles, smashed avocado and tomatoes • 13

BUFFALO CHICKEN • Crisp iceberg, cherry tomatoes, onions, Boar's Head applewood bacon, bleu cheese crumbles and topped with hot sauce tossed chicken tenders • 15

SOUTHWEST • Fresh iceberg, smashed avocado, fire roasted black beans and corn, fresh salsa, tortilla strips and cheddar jack cheese, served with chipotle ranch • 13

Dressings: Ranch, Bleu Cheese, Caesar, Garden Italian, Chipotle Ranch, Honey Mustard

Salad Add-ons:

Ahi Tuna • 12 ~ Grilled Salmon • 9

Grilled or Blackened Chicken • 5

Shrimp Salad • 6

Fire roasted black beans and corn • 2

Smashed avocado • 1.5

Extra Salad Dressing • 1 ea.

FLATBREADS

THE YELLOW JACKET • Pepperoni, chili flakes, mozzarella, drizzled with Mike's Hot Honey • 11

CHEESESTEAK • Ribeye steak, peppers, onions, American and aged Boar's Head provolone cheese • 11

BBQ CHICKEN • Bourbon-BBQ chicken, caramelized onions, Cheddar Jack cheese • 11

SEAFOOD • Old Bay garlic butter, shrimp, crab meat, whole milk mozzarella • 14

BUFFALO CHICKEN • Grilled chicken, mozzarella cheese, drizzled with ranch and our house buffalo sauce • 11 (add blue cheese crumbles • 1.5)

ITALIAN STEAK • Ribeye steak, fire roasted peppers and onions, crispy pepperoni, 3 cheese blend on top of homemade marinara • 12

SOUTH OF THE BORDER • Fresh salsa topped with blend of ground taco meat, fire roasted black bean & corn salsa, topped with crispy tortilla strips and drizzled with cilantro lime crema • 12

VEGGIE • Mushroom, green peppers, red onions, tomatoes, black olives • 11

DRINKS

COCKTAILS

SOB • Absolut Vodka, Malibu Rum, schnapps, cranberry juice, orange juice

BLOODY MARY • Absolut Vodka, house made Bloody Mary mix, celery

MARYLAND MULE • Sagamore Rye Whiskey, ginger beer, fresh lime juice, house made ginger syrup

GREEN TEA • Jameson Whiskey, peach schnapps, sour mix, sierra mist

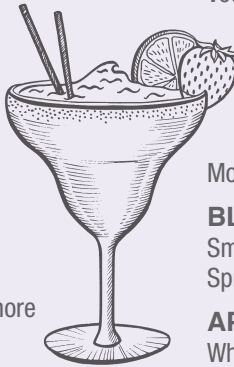
ITALIAN SURFER • Malibu Rum, Amoretto, pineapple juice

DIRTY MARTINI • Tito's Vodka or Bombay Sapphire Gin, vermouth, olive juice

MANHATTAN • Sagamore Rye Whiskey, bitters, vermouth

WHITE RUSSIAN • Tito's Vodka, Kahlua, cream

BRANDY ALEXANDER • House Brandy, Kahlua, cream



MIS-A-RITA • Patron Tequila, Malibu Rum, strawberry schnapps, sour mix

CADILLAC MARGARITA • Patron Tequila, Grand Marnier, sour mix, fresh lime juice

LONG ISLAND ICED TEA • Rum, vodka, gin, tequila, sour mix, Coke with lemon garnish

AUSTIN'S FINEST • Tito's Handmade Vodka, splash of cranberry, fresh lime, ginger beer

RANCH WATER • Crown Royal Whiskey, fresh lemon, soda water

ISLAND BREEZE • Captain Morgan Spiced Rum, pineapple juice, Sprite

BLUEBERRY LEMONADE • Smirnoff Blueberry Vodka, fresh lemonade, Sprite

APPLE SPRITZ • Crown Royal Apple Whiskey, fresh lime, cranberry juice, Sprite

JACK DALY • Jack Daniels Whiskey, fresh lemonade, iced tea

MOSCOW MULE • Tito's Vodka, ginger beer, lime juice

CRUSHES

ORANGE • **GRAPEFRUIT** • **KEY LIME** • **CREAMSICLE** • **BLUEBERRY-LEMON** • **PINEAPPLE** •

RED WINES

J. LOHR CABERNET SAVIGNON, CA

KENWOOD MERLOT, CA

SKYSIDE RED BLEND, CA

MALVASIA DI CASORZO SWEET RED, Italy

WHITE WINES/ROSÉ

CA MONTINI PINOT GRIGIO, Italy

CANTINA GABRIELE MOSCATO, Italy

KENDALL JACKSON CHARDONNAY, CA

SMOKE TREE ROSÉ, CA

STARBOROUGH SAUVIGNON BLANC, New Zealand

BEER ON TAP

COORS LIGHT

NATTY BOH

MILLER LITE

YUENGLING

BLUE MOON

LOOSE CANNON

DOGFISH SLIGHTLY MIGHTY

SEASONAL, FEATURED IPA

BOTTLED BEER

COORS LIGHT

MILLER LITE

BUDWEISER

BUD LIGHT

BUD LIGHT LIME

MIC ULTRA

MIC ULTRA GOLD

ROLLING ROCK

CORONA EXTRA

DOS EQUIS XX

ANGRY ORCHARD

HEINEKEN

TRULY

WHITE CLAW



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