Appetizers

Chicken Tenders- all white meat chicken served with choice of sauce 12

Steamed Shrimp- 1/2lb or 1lb of your favorite large Chesapeake Bay seasoned peel and eat 10/18

Crab Dip- Chef's lump recipe served with soft pretzel sticks 16

Seared Tuna- seared, sliced, and topped with teriyaki glaze and sesame seed **16**

Mozzarella Bites- premium hand breaded minis. Served with house marinara 12

Rib Basket- pork rib pieces slathered in BBQ sauce 12

MPhilly Fries- crispy fries topped with cheesesteak, onion, and cheese sauce 12

Bavarian Pretzel Sticks- served warm with house made beer cheese 10

Hot Honey Pizza- flatbread topped with sauce, mozzarella, pepperoni, and drizzled with hot honey 15

Cheesesteak Eggrolls- two crispy fried eggrolls stuffed with meat, onion, and cheez whiz. Served with Murph's burger sauce 12

Murph's Wings- traditional jumbo bone in wings served plain or in your choice of sauce 12

(BBQ- Old Bay- Bourbon- Murph's Buffalo Sauce- Honey Old Bay, Lemon Pepper seasoning)

Murph's Nachos- tortilla chips topped with nacho cheese, fresh salsa, shredded cheese, and jalapenos 10 add chicken or chili 8

Sandwiches

Served with a choice of fries, coleslaw, or chips. Onion rings for additional 2

Cheesesteak- served with your choice of cheese 14

Drunkin Burger- ½ pound of Angus beef topped with Irish whisky onions, bourbon bacon, and beer cheese **17 Brisket Sliders**- three sliced brisket sliders with pickles, BBQ sauce, and a side of coleslaw **14**

MCrab Cake- lump crab broiled to perfection 20

Reuben- grilled corned beef piled on rye with sauerkraut, Thousand Island dressing, and Swiss 14

The Murph- sliced roast beef with provolone on a baguette, toasted and served with au jus 14

Buffalo Chicken Stack- chicken tenders, provolone, hot sauce, and ranch. Served on a brioche bun 15

Chicken Cheesesteak- grilled chopped chicken topped with choice of cheese 15

Traditional Burger- ½ pound of Angus beef with choice of cheese 14

Entrée Salads

Southwest Chicken- grilled chicken chunks, shredded cheese, tomato, avocado, red onion and tortilla strips served with a side of spicy ranch dressing **16**

The Chopped- fresh romaine chopped and tossed with chicken, avocado, eggs, bacon, tomatoes, cucumbers, red onion, blue cheese crumbles, and mango vinaigrette 17

Grilled Salmon BLT- fresh greens, cherry tomatoes, bacon, and croutons served with balsamic vinaigrette 20

**Steak Frites- sliced ribeye over a bed of fresh greens with parmesan truffle fries 18 House Salad 9 or Caesar Salad 10 (entrée size)

Salad Add Ons: grilled or crispy chicken 8 salmon or tuna 10

Entrées

BBQ Ribs- full rack of baby back ribs served with coleslaw and fries 25

Chicken Parmesan- crispy chicken topped with Sunday sauce and mozzarella over pasta. Served with garlic toast and a house salad **23**

Crab Cakes- two lump cakes broiled to perfection served with mashed potatoes and choice of veg 36

Fried Shrimp- nine colossal shrimp fried to a golden brown, and served with fries and coleslaw 28

Open Faced Brisket- piled high on grilled Texas toast topped with brown gravy. Served with fries and veg 25

Tuscan Ribeye- 14oz of one of the most flavorful cuts topped with herb butter. Served with baked potato and choice of veg **30**

Chicken Marsala- chopped chicken breasts topped with marsala sauce and shaved parm. Served over pasta with choice of veg **25**

Blackened Tuna- topped with avocado salsa served over rice with a side of broccoli 27

Filet- most tender cut of beef. Served with baked potato and broccoli 32

Lemon Pepper Salmon- seasoned Norwegian salmon served with rice and choice of veg 26

Sides 4

fries, coleslaw, mashed potatoes, green beans, broccoli, baked potato
Premium Sides 6

house salad, Caesar salad, white cheddar mac, onion rings (additional dressings and sauces .50 each)

Consuming raw or undercooked foods can increase your chances of contracting a foodborne illness, especially if you have certain medical conditions.

Menu items may contain or come into contact with WHEAT, EGGS, NUTS, SESAME, and MILK. Please communicate any allergies

Comps are NOT accepted for to-go orders.

CHEF: Luis Avelar