Appetizers

Chicken Tenders- all white meat chicken served with choice of sauce 10
Steamed Shrimp- 1/2lb or 1lb of your favorite large Chesapeake Bay seasoned peel and eats 10/18

Crab Dip- Chef’s all new, lump recipe served with soft pretzel sticks 16
Seared Tuna- seared to temp and served with wasabi mayo and teriyaki glaze on a bed of sautéed spinach 16
Fried Arancini- rice, mozzarella, and provolone fried and served with marinara 9

Pretzel Sticks- 4 Bavarian jumbo soft pretzel logs served with nacho cheese, yellow and honey mustard 10
Clam Strips- half pound of colossal tender strips seasoned with parsley and parmesan and served with choice of cocktail or tartar 15
Murph’s Wings- traditional jumbo wings, served plain or in your choice of sauce 12
(BBQ- Old Bay- Bourbon- Murph’s Buffalo Sauce)

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

Sandwiches

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

Cheesesteak- served with your choice of cheese 14
The Classic- marble rye filled with turkey, ham, bacon, lettuce, and tomato with chipotle mayo 14

Ahi Tuna Salad- fresh grilled ahi tuna cooked to medium, chilled then tossed in a light mix of chipotle garlic aioli, celery, and red onion with lettuce, and tomato. Served on a croissant 15

Crab Cake- lump crab broiled to perfection 20
Reuben- lean corned beef, grilled and piled on rye with sauerkraut, Thousand Island dressing, and Swiss 14

The Murph- sliced roast beef with provolone a top a baguette then toasted and served with au jus 14
Fried Chicken Sandwich- crispy fried breast of chicken topped with Murph’s special sauce, lettuce, tomato, and sliced pickles 13

Chicken Cheesesteak- A must try! grilled and sliced white meat chicken topped with choice of cheese 16
Buffalo Chicken Wrap- grilled flour tortilla stuffed with breaded all white meat chicken tossed in Murph’s buffalo sauce, lettuce, shredded cheddar and ranch 15
Traditional Burger- ½ pound of fresh Angus beef with choice of cheese 14

Entrée Salads

Chef Salad- ham, turkey, shredded cheese, tomato, red onion, cucumber, and egg over fresh greens 13
Southwest Chicken Salad- grilled all-white meat chicken, shredded cheese, tomato, avocado, red onion and tortilla strips served with a side of spicy ranch dressing 16
Burrata Salad- fresh mozzarella cheese ball stuffed with black truffle ricotta a top mixed greens with candied pecans, tomatoes, and red onion, all drizzled with balsamic glaze and served with wine and basil vinaigrette 15

Asparagus Salad- herb grilled asparagus a top fresh spinach, mixed greens, tomato, cucumber, and red onion all tossed in Murph’s sundried tomato vinaigrette 10
House Salad 7 or Caesar Salad 10 (entrée size)

Add: grilled or crispy chicken 8/ 6oz salmon 14/ crab cake 18/ steak 12

Entrées

New York Strip- grilled to order and served with mashed potatoes and choice of veg 28

Crab & Shrimp- six colossal shrimp topped with Murph’s crab cake blend, broiled, and served with fries and choice of veg 29

Crab Cakes- two lump cakes broiled to perfection served with mashed potatoes and choice of veg 36
Fried Shrimp- ten colossal shrimp fried to a golden brown, and served with fries and cole slaw 28
BBQ Pork Ribeye- two loins of the most tender cuts of pork, with a side of BBQ sauce. Served on a bed of mashed potatoes with choice of veg. 26

Seafood Scampi- clams, mussels, and crab in a white wine butter garlic sauce a top a bed of pasta. Served with a house salad and garlic bread 29
Fish and Chips- beer battered cod, flash fried, and served with fries 19
Hot Honey Chicken- baked ½ chicken topped with hot honey and served with fries and cole slaw 20
Teriyaki Salmon- spicy teriyaki glazed Norwegian salmon served with mashed potatoes and choice of veg 26

Sides: fries, coleslaw, mashed potatoes, green beans, broccoli, baked potato
Premium Sides: house salad 1 Caesar salad, white cheddar mac & cheese, loaded baked potato, onion rings 2
(additional dressings and sauces .25 each)

Chef- Jeff Bliler
Sous Chef- George Parker
Murphy’s Specialty

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

To-Go orders are permitted for cash and credit only.
All comp purchases must be consumed in dining area.