



STARTING LINEUP

Artisanal and House Made Charcuterie
Cheeses w/Honeycomb and House Made Jam

Assorted Pickles

Hummus and Mezze Platter

Artisanal and House Baked Breads

SALADS

Caprese Salad
Heirloom Tomatoes, Fresh Mozzarella, Arugula,
Lemon Basil Vinaigrette

Forager Salad
Roasted Shiitakes, Arugula, Feta, Shaved Red
Onion, Sherry Vinaigrette

Grilled and Chilled
Balsamic Marinated Grilled Zucchini, Red Onion,
Portobello, Bell Pepper, Asparagus

CAMDEN CLASSICS

Berk's 100% Beef Franks, Traditional Condiments

Peanuts, Popcorn, Pretzel Sticks

Daily/Series Feature
BLT Flatbread
Applewood Bacon, Lettuce, Tomato, Three Cheese
Blend, Artisan Flatbread

THE GRIDDLE

Paisano Burger
Creekstone Farms Angus Beef, Mozzarella, Tomato
Basil Jam, Pesto Aioli, King's Hawaiian Roll

THE BUTCHER BLOCK

Three Little Pigs
Maple Smoked Pork Loin, Bratwurst, Pork Belly,
Whiskey Maple Sage Jus, Smoked Gouda Mac and
Cheese

Peppercorn Crusted Strip Loin
Roasted Fingerling Potatoes, Creamed Spinach,
Brandy Peppercorn Demi

FRESH CATCH

Pastrami Spiced Faroe Island Salmon
Lyonnaise Potatoes, Asparagus, Grain Mustard
Beurre Blanc

Hudson Bay Chowder
Applewood Smoked Bacon, Clams, Potatoes,
Aromatics, Creamy Broth

ON THE HALF SHELL

Littleneck Clams (VA)

Local Oysters (MD/VA)

Old Bay Steamed Shrimp (LA/TX)

Cocktail Sauce, Hot Sauces, Mignonette,
Lemon, Crackers

SWEETS

Chocolate Chip, Oatmeal Raisin Cookies

Chocolate Chip Brownies, Blondies

Assorted Tarts, Cannolis and Cakes

Maple Walnut Bread Pudding



STARTING LINEUP

Artisanal and House Made Charcuterie
Cheeses w/Honeycomb and House Made Jam

Assorted Pickles

Hummus and Tzatziki

Artisanal and House Baked Breads

SALADS

Caprese Salad
Heirloom Tomatoes, Fresh Mozzarella, Arugula,
Lemon Basil Vinaigrette

Greek Salad
Chopped Romaine, Cucumber, Red Onion,
Tomato, Bell Pepper, Kalamata Olives, Feta Cheese,
Oregano Vinaigrette

Grilled and Chilled
Balsamic Marinated Grilled Zucchini, Red Onion,
Portobello, Bell Pepper, Asparagus

CAMDEN CLASSICS

Berk's 100% Beef Franks, Traditional Condiments

Peanuts, Popcorn, Pretzel Sticks

Daily/Series Feature
Encore Bratwurst
Pork Sausage, Caramelized Onions, Assorted
Mustards

THE GRIDDLE
Pierogis and Kielbasa
Griddled Potato and Cheese Pierogis, Kielbasa,
Caramelized Onions, Sauerkraut, Sour Cream,
Cornichons, Dill

THE BUTCHER BLOCK

Italian Sausage Stuffed Pork Loin
Roast Pork Loin, House Made Sausage, Roasted
Garlic Potato Gratin, Stewed Green Beans, Pickled
Tomato Jam, Roasted Garlic Aioli

Pastrami Spiced New York Strip
Grain Mustard Demi, Candied Sweet Potatoes,
Creamed Spinach, IPA Onions, Sauerkraut, Brick
Sauce, Marble Rye

FRESH CATCH

Pan Roasted Arctic Char
Herbes de Provence, Creamy Horseradish and
Boursin Grits, English Pea Puree

Tomato Basil Bisque
Creamy Tomato Soup, Basil Pesto, Parmesan
Croutons

ON THE HALF SHELL

Littleneck Clams (VA)
Local Maryland Oysters (MD)
Old Bay Steamed Shrimp (LA/TX)
Cocktail Sauce, Hot Sauces, Mignonette,
Lemon, Crackers

SWEETS

Chocolate Chip, Oatmeal Raisin Cookies
Strawberry Shortcake
Chocolate Chip Brownies, Blondies
Assorted Tarts, Cannolis and Cakes



STARTING LINEUP

Artisanal and House Made Charcuterie
Cheeses w/Honeycomb and House Made Jam

Assorted Pickles

Hummus and Tzatziki

Artisanal and House Baked Breads

SALADS

Caprese Salad
Heirloom Tomatoes, Fresh Mozzarella, Arugula,
Lemon Basil Vinaigrette

Greek Salad
Chopped Romaine, Cucumber, Red Onion,
Tomato, Bell Pepper, Kalamata Olives, Feta Cheese,
Oregano Vinaigrette

Grilled and Chilled
Balsamic Marinated Grilled Zucchini, Red Onion,
Portobello, Bell Pepper, Asparagus

CAMDEN CLASSICS

Berk's 100% Beef Franks, Traditional Condiments

Peanuts, Popcorn, Pretzel Sticks

Daily/Series Feature
French Onion Flatbread
Caramelized Onions, Dijon Mornay, Thyme Oil

THE GRIDDLE

Pierogis and Kielbasa
Griddled Potato and Cheese Pierogis, Kielbasa,
Caramelized Onions, Sauerkraut, Sour Cream,
Cornichons, Dill

THE BUTCHER BLOCK

Herb Roasted Turkey
Maple Sage Veloute, Candied Yams, Roasted
Garlic, Gouda and Cheddar Mac and Cheese

Zaatar Spiced New York Strip
Herb Roasted Potatoes, String Beans with Stewed
Tomatoes, Red Wine Demiglace

FRESH CATCH

Open Blue™ Cobia
Risotto Milanese, Tomato Olive Sauce

Loaded Baked Potato Chowder
Applewood Smoked Bacon, Jalapeno, Potatoes,
Cheddar Cheese

ON THE HALF SHELL

Littleneck Clams (VA)

Local Oysters (MD)

Old Bay Steamed Shrimp (LA/TX)

Cocktail Sauce, Hot Sauces, Mignonette,
Lemon, Crackers

SWEETS

Chocolate Chip, Oatmeal Raisin Cookies

Rum Raisin Bread Pudding

Chocolate Chip Brownies, Blondies

Assorted Tarts, Cannolis and Cakes



BRUNCH

STARTING LINEUP

Smoked Salmon

Salmon Pastrami, Caviar, Accompaniments

Hummus and Tzatziki

Assorted Pickles

Melange of Fruits

Artisanal and House Made Charcuterie

Cheeses w/Honeycomb and House Made Jam

SALADS

Heirloom Tomato Caprese

Heirloom Tomato, Mozzarella, Arugula, Basil
Vinaigrette

Grilled and Chilled

Grilled Zucchini, Red Onion, Portobello,
Red Bell Pepper, Asparagus

Greek Salad

Romaine, Cucumber, Heirloom Tomatoes, Hearts
of Palm, Mixed Olives, Shaved Red Onion, Feta,
Oregano Vinaigrette
anchovies available upon request

CAMDEN CLASSICS

Berk's 100% Beef Franks, Traditional Condiments

Peanuts, Popcorn, Pretzel Sticks

Daily/Series Feature

Petite Quiche Lorraine

THE GRIDDLE

Baltimore Benedict

House Made Maple Sage Sausage, Griddled Egg,
Buttermilk Biscuit, Old Bay Hollandaise

THE CARVERY

Herb Roasted Turkey

Maple Sage Veloute, Candied Yams, Roasted
Garlic, Gouda and Cheddar Mac and Cheese

Pepper Crusted Beef Tenderloin

Whiskey Peppercorn Sauce, Lyonnaise Potato
Gratin, Creamed Spinach

ON THE HALF SHELL

Littleneck Clams (VA)

Local Oysters (MD/VA)

Gulf Shrimp (LA/TX)

Cocktail Sauce, House Made Hot Sauce,
Mignonette, Lemon, Horseradish

THE BAY AND BEYOND

Pan Roasted Atlantic Halibut

Trinity Fingerling Potato Hash, Mimosa Beurre
Blanc

Loaded Baked Potato Chowder

Applewood Smoked Bacon, Jalapeno, Potatoes,
Cheddar Cheese

SWEETS

Chocolate Chunk, Oatmeal Raisin Cookies

Chocolate Chip Brownies, Fruit Tarts

Assorted Cakes and Tarts

Assorted Breakfast Pastries



BEVERAGES

SIGNATURE COCKTAILS 17.99

Orange Crush – Orange, Vodka, Triple Sec, Soda, Mint

Birdland Mojito – Rum, Lime, Agave, Soda & Mint

HOUSE WINES \$13.99

Sparkling

Angels & Cowboys Brut Rose

La Marca Prosecco

White

Kim Crawford Sauvignon Blanc

Benvolio Pinot Grigio

Kendall-Jackson Vintner's Reserve Chardonnay

Red

Brancaia Tre Super Tuscan Red

Josh Craftsman's Collection Cabernet

Meiomi Pinot Noir

Murphy Goode Merlot

DOMESTIC BEER 10.99

Bud Light

Michelob Ultra

Budweiser

Miller Lite

Coors Light

Yuengling

Budweiser Zero Non-Alcoholic Beer

PREMIUM & CRAFT BEER 12.99

Blue Moon Belgian White

Guinness Baltimore Blonde Lager

Corona Extra Lager

Modelo Especial Pilsner

Flying Dog Royal Crush Juicy IPA

Stella Artois Pilsner



BEVERAGES

READY TO DRINK COCKTAILS & SELTZERS 12.99

Surfside Lemonade + Vodka

Surfside Tea + Vodka

High Noon Seltzers

HOUSE SPIRITS 15.99

Tito's Handmade Vodka

Hornitos Silver Tequila

Beefeaters Gin

Jim Beam White Label Bourbon

Captain Morgan Spiced Rum

Jack Daniel's Whiskey

PREMIUM SPIRITS 17.99

Grey Goose Vodka

Patron Silver Tequila

Hendrick's Gin

Maker's Mark Bourbon

Bacardi Superior Rum

Crown Royal Whiskey

CRAFT COFFEE DRINKS 4.99

Cappuccino

Latte

Espresso, steamed milk and
milk foam

Espresso, steamed milk &
frothed milk

Black Eye – Coffee with Shot of Espresso

The Bird – Espresso, Simple Syrup, Orange Juice & Seltzer

INCLUDED SOFT DRINKS

Coke

Lemonade

Soda Water

Diet Coke

Orange

Water

Iced Tea

Sprite

Coffee, Decaf, Tea