



STARTERS

Blackened Bacon Wrapped Shrimp

Jumbo shrimp wrapped in applewood bacon, blackened, served atop mango salsa, with chipotle BBQ sauce. 11

Mozzarella Moons

Italian bread crumb encrusted buffalo mozzarella, lightly fried. Served with a marinara sauce. 7

Mac and Cheese

A blend of cheddar and American cheeses, topped with toasted panko breadcrumbs, baked to a cheesy, bubbly goodness!! 7

Shore Billy Crab Dip

A special house blend of cheeses and spices with lump crabmeat baked until golden brown. Served with celery, carrots, and grilled pita chips. 12

Bruschetta

Roma tomatoes, Bermuda red onions, basil, and buffalo mozzarella and roasted garlic oil. Served on toasted baguette points finished with balsamic glaze. 7
Add crabmeat. 4

Gouda Mac 'n Cheese Egg Rolls

Smoked gouda, bacon mac 'n cheese egg rolls, lightly fried, served with Sriracha ranch. 9

Nachos Grande

Tri colored tortilla chips with cheddar jack cheese, tomatoes, red onions, corn, black beans, jalapenos, and green onions. 9

Caribbean Jerk

Char-grilled jerk chicken, cheddar jack cheese, mango salsa. 11

Slow Braised Chili

Slow braised beef chili, cheddar jack cheese, tomatoes, red onions, corn, black beans, jalapenos, and green onions. 11

Crabby

Lump crabmeat smothered with pepperjack cheese sauce, pico de gallo, and Old Bay. 13

All nachos served with sour cream and salsa.

Rockfish Tenders

"A Chesapeake Bay Classic!" Tempura battered and lightly fried. Served with chipotle aioli. 11

Rare Peppercorn Ahi Tuna

Sliced thin, atop avocado corn relish finished with cucumber wasabi and teriyaki glaze. 13

Firecracker Shrimp

Gulf shrimp and jalapenos, lightly battered and fried, tossed in our creamy Sriracha Thai chili sauce. Served in a lettuce cup. 10

Jerk Marinated Chicken Tenders

Chicken tenders in our jerk seasonings, char-grilled, topped with mango salsa. Served with honey mustard. 10

Boh Battered Chicken Tenders

Chicken tenders lightly battered and fried over waffle fries, served with Sriracha ranch. 10

Wings or Bites

One full pound of chicken served with celery and your choice of bleu cheese or ranch. 10

Mild, Hot, Mango Habanero, Old Bay, Caribbean Jerk, Chipotle BBQ, Garlic Parmesan, Garlic Sriracha Honey

SALADS

Dressings: *Buttermilk Ranch, Pepper Parmesan, Balsamic Vinaigrette, Raspberry Walnut Vinaigrette, Honey Mustard, Creamy Caesar, Golden Italian, Cucumber Wasabi, Bleu Cheese.*

Salad Add-on Toppers

Grilled Chicken 4 Grilled Salmon 6 Grilled Shrimp 6

New York Strip Steak 5 Jumbo Lump Crabmeat 8 Seared Ahi Tuna 7

House

Mixed greens topped with cheddar jack cheese, carrots, tomatoes, onions, cucumbers and croutons. Small 5, Large 9

BLT Wedge

Wedge of iceberg with bleu cheese dressing, tomatoes, red onions, applewood bacon and bleu cheese crumbles. 9

Caesar

Chopped romaine hearts tossed with creamy Caesar dressing with parmesan and asiago cheese and house croutons. Small 5, Large 9

Grilled Romaine

Char-grilled split romaine heart with roasted garlic oil, topped with cherry tomatoes, red onions, fresh buffalo mozzarella cheese, parmesan and asiago cheese, finished with balsamic glaze. 9

SOUPS

Maryland Crab

A tasty blend of vegetables, potatoes, spices, and TRUE BLUE Maryland crabs, made the way it should be! Cup 5, Bowl 7

Cream of Crab

A traditional blend of cream and spices with heaps of lump crabmeat. Cup 6, Bowl 8

Crab Blend

For those who can't decide, we have the best of both worlds. A delicious blend of both Cream of Crab and Maryland Crab soups... A SHORE delight! Cup 5, Bowl 8

Slow Braised Beef Chili

Tender slow braised top round of beef with onions, peppers, tomatoes, kidney beans with just the right amount of spice. Served in a crock topped with cheddar jack cheese, diced tomatoes, diced green/red onions and tri-colored tortilla chips. 6

Ask Your Server about our Soup of the Day

SPECIALTY SALADS

Tilghman Island

Baby spinach topped with crumbled goat cheese, cherry tomatoes, red onions, jumbo lump crabmeat, red and yellow peppers and roasted sunflower seeds. Served with balsamic vinaigrette. 16

Bahamian Delight

Mixed greens topped with cheddar jack cheese, cherry tomatoes, red onions, mangos, and char-grilled jerk chicken tenders. Served with honey mustard. 11

Nutty Berry

Mixed greens topped with crumbled goat cheese, granny smith apples, blueberries, raspberries, cranberries, mandarin oranges and candied walnuts. Served with raspberry vinaigrette. 10

Steak House Spinach

Baby spinach topped with red onions, portabella mushrooms, hard boiled eggs, applewood bacon, bleu cheese crumbles, and char-grilled New York strip steak. Served with balsamic vinaigrette. 13

California Ahi Tuna

Mixed field greens topped with carrots, red onions, cherry tomatoes, cucumbers, artichoke hearts, red peppers, avocado and blackened Ahi tuna. Served with cucumber wasabi vinaigrette. 15

QUESADILLAS

Served with sour cream and salsa. Add guacamole for 1.

Yard Bird

Choice of grilled or blackened chicken with cheddar jack cheese, tomatoes, red onions, and house made pickled jalapenos. 10

The Roast

Shredded pot roast with caramelized onions, portobello mushrooms, creamy horseradish sauce, and mozzarella cheese. 11

Southwestern

Blackened New York strip, black beans, corn, pickled jalapenos, cheddar jack cheese and pico de gallo. 12

Chesapeake

Firecracker shrimp with crab dip, tomatoes, and cheddar jack cheese. 13

SIDES

French Fries 4

Tater Tots 4

Veggie Skewers 5

Waffle Fries 5

Applesauce 2

Steamed Broccoli 2

Chips 2

Grandma's Cole Slaw 2

German "Recher" Potato Salad 2

Red Bliss Smashed Potatoes 4

ENTREES

Served with your choice of sides, except where noted. Veggie skewers, red bliss smashed potatoes, broccoli, wild rice, sautéed spinach, cole slaw, potato salad or french fries. *Substitute a Side Salad or Waffle Fries for 2*

Chicken Neptune

Pan seared chicken breast topped with Virginia baked ham, jumbo lump crab cake and melted cheddar cheese. 21

Honey Maple Bourbon Pork Chops

Twin 6 oz. boneless pork chops, char-grilled and finished with our honey maple bacon bourbon glaze. 17

Cake and Steak "Best of the Best"

Our 6 oz. Jumbo Lump crab cake and an 8 oz. New York strip steak. 24

Rasta Pasta

Char-grilled jerk chicken with bowtie pasta, sundried tomatoes, and red onion in a light jerk spiced cream sauce. Served with side salad & baguette. 17

Ma's Pot Roast

Tender slow braised pot roast with celery, carrots, onions, and potatoes smothered in a red wine demi-glaze served with side salad. 15

Hungry Man

Thinly shaved pit beef over waffle fries smothered in au jus mushroom gravy served with side salad. 13

New Orleans Salmon

Cajun spiced. Atlantic salmon fillet atop wild rice with sautéed spinach and finished with a lemon beurre blanc sauce. 18

Chesapeake Seafood Bake

Rockfish, gulf shrimp and lump crab meat in a creamy crab gratin sauce topped with puff pastry baked to a golden brown crispy goodness. 19

Firecracker Shrimp Tacos

Gulf shrimp and jalapenos lightly battered and fried tossed in our creamy Sriracha Thai chili sauce served on grilled flowered tortillas with shredded lettuce, tomato, and pico de gallo. 14

Crab Cake

"All killer, no filler!" Twin 6 oz. crab cakes, broiled to perfection. 29

Rock-o-Tortillas

Blackened rockfish with shredded cabbage, diced tomatoes, mango salsa and cucumber wasabi sauce in grilled soft tacos. 15

Angus Beef

Hand Cut Steaks "You Taste the Difference!" 12 oz. New York Strip Steak Served 3 Ways *To Your Liking.*

Classic

Seasoned and char-grilled to your liking. 23

Black-n-Bleu

Pan blackened, topped with melted bleu cheese crumbles, caramelized onion, portabella mushrooms, and roasted red peppers. 25

Scampi

Topped with garlic shrimp scampi sauce. 28

Ask About Our Crabs



Let Us CATER Your Next Event

SANDWICHES & WRAPS

All are served on your choice of brioche roll, white toast, wheat berry, Jewish rye or hoagie roll with lettuce, tomato & red onion. Your choice of Chips, Potato Salad, Cole Slaw, French Fries or Tater Tots. *Substitute a Side Salad or Waffle Fries for 2.*

Ahi Tuna Wrap

Pan blackened, served with lettuce, tomato, avocado, and cucumber wasabi sauce in a grilled flour tortilla. 14

Roast Wrap

Tender slow roasted pot roast with caramelized onions, portabella mushrooms, provolone cheese, creamy horseradish sauce on a grilled flour tortilla with lettuce and tomato. 10

Shrimp Salad

Made the "Baltimore Way" with just the right amount of spice! 12

Rock & Roll

Blackened rockfish fillet with baby spinach, tomato, red onion, shredded cheddar jack cheese and lemon dill aioli. 12

Jerk Chicken BLT

Char-grilled jerk chicken tenders served on a brioche roll with lettuce, tomato, honey mustard and, applewood bacon. 10

Prime Rib Dip

Thinly sliced slow roasted prime rib served on toasted baguette with creamy horseradish sauce, provolone cheese and crispy onion straws. Served with au jus. 11

Crab Cake

"All killer, no filler!" 6 oz. jumbo lump crab cake made the way it should be! 17

Reubens/Rachels

Turkey or corned beef served on Jewish rye with your choice of sauerkraut or cole slaw. 10

Clubhouse

All are served club style on your choice of toast: white, wheat berry, or Jewish rye, with lettuce, tomato, and applewood bacon.

Ragin' Bull

Pit beef with Monterey jack cheese, caramelized onions, and chipotle BBQ sauce. 10

Lombard Street

Corned beef brisket with Swiss cheese, and spicy whole grain mustard. 11

Turkey Avocado

Roasted turkey breast with pepper jack cheese, chipotle aioli, and avocado slices. 9

Home Town Heroes

Two Pollock Johnny's with the works served on potato rolls compliments of our friend George. 9

Tree Hugger Wrap

Caramelized onions, portobello mushrooms, roasted red peppers, creamy horseradish sauce, provolone cheese in a grilled flour tortilla with lettuce and tomatoes. 8

Da Cuban

Spiced slow roasted pork loin with Virginia ham, Swiss cheese, pickle chips, whole grain mustard on a pressed hoagie roll. 10

Grilled Salmon ALT

Atlantic salmon fillet, char-grilled, served on a brioche roll with avocado, lettuce, tomato and roasted garlic aioli. 13

Recher Cheese Steaks

Freshly shaved prime rib or grilled chicken with caramelized onions, portabella mushrooms, provolone cheese served on a hoagie roll with lettuce and tomato. 11

The Guido - "It's a Hot Mess!"

Peppered ham, capicola, ham, Genoa salami and provolone cheese served hot on an Italian hoagie roll with roasted garlic oil. 9

BURGERS & CHICKEN

Your choice! All are 1/2 pound Angus beef, turkey burger, or chicken breast served on a brioche roll with lettuce tomato, and Bermuda red onion. Your choice of side: Chips, Potato Salad, Cole Slaw, French Fries, or Tater Tots. *Substitute Side Salad or Waffle Chips for an Additional 2.*

Back Yard

Served plain ~ 9 or With your choice of cheese ~ American, Provolone, Swiss, Cheddar, Monterey Jack, Mozzarella, Pepper Jack. 10

Cadillac

Virginia ham, applewood bacon, Swiss cheese, and horseradish sauce. 11

Long Horn Wilson

Pepper jack cheese, house made crispy jalapenos and chipotle BBQ sauce. 11

Crabby

Creamy crab dip and cheddar jack cheese and Old Bay. 13

Black-N-Bleu

Pan blackened, topped with melted bleu cheese crumbles, caramelized onions, portobello mushrooms and, roasted red peppers. 11

One-Eyed Jeddi

Cheddar cheese, applewood bacon and a sunny-side up egg. 11

Red Eye

Sunny side up egg, pepper jack, avocado and Sriracha. 12

DESSERTS

All desserts 6.

Peanut Butter Pie

Sundaes

Blondie Brownie Sundae

Ice Cream

Molten Chocolate Cake

Lil' Recher Menu

All Kids Meals 6. Served with drink and side

Chicken Tenders

Mac and Cheese

Corn Doggie

"Uncrustables"
Peanut Butter and Jelly

Cheeseburger

If There Is Something You Don't SEE...

Just Ask!!