

Class of 1999

Tailgate

Taste of the Chesapeake

From the Grill

Eastern Shore Herb Grilled Chicken

Plump, juicy chicken marinated and seasoned, then grilled over on open flame

Hot Pit Beef

Grode A Top Sirloin of Beef seasoned with our own special blend of spices. Slow roosted over on open flame then thinly sliced and piled high on fresh baked Kaiser Rolls with your choice of toppings.

Fix'ins Bar

Ketchup, Mustard, Onions, Relish, Pickles, Horseradish Sauce, Horseradish, Cheese, Mayonnaise, Lettuce, and Tomatoes.

Eastern Shore Raw Bar

Chesapeake Bay Oysters and Clams

Shucked to order by our local Oystermen and served with Hot Sauce, Cocktail Sauce, and fresh Lemons

Maryland Steamed Shrimp

Tender, large peel and eat Shrimp served with Cocktail Sauce

Maryland Crab Soup

Award-winning traditional vegetable-based Maryland style soup, choc-full of Blue Crab Meat and Veggies

Antipasto Table

Fresh Selection of Meats, Cheeses, Vegetables, Fruits, and Dips.

Sides

Caesar Salad

Pecorino Romano, House-mode Croutons

Coleslaw

Something s never change! Like our Coleslaw!

Homemade Potato Chips

Old Boy, French Onion Dip

At the Bar

Unlimited House Wines

Featuring Pinot Grigio and Pinot Noir.

Unlimited Beers

Bud Light, Londshork, and McGorvey's Aviator Ale

Light Libations

A selection of Soft Drinks, Fresh Brewed Iced Teo, and Bottled Water.

Cash Bar

Tito's, Tonqueray, Captain Morgon, Bulleit Bourbon, Mixers, and Garnishes

Desserts

Assorted, including Fresh Baked Chocolate Chip Cookies, Brownies, and Homemade Nutty Buddies

Coffee

Fresh Brewed Coffee served with Cream, Sugar, and Sweeteners



Kids' Menu

Hamburgers

Mac 'n cheese

Hotdogs