

Great Beginnings

Peanut Bar Buffalo Hot Wings

Our own famous Buffalo style hot wings, our garlic herb or BBQ; any one will leave you craving more! 9.99

Homemade Cheeseballs

Our secret blend of cheeses & herbs, hand rolled, breaded and fried golden; served with house marinara. 9.99

Steamed Mussels sautéed and served in a garlic wine sauce with freshly baked garlic bread. 9.99 *AGF*

Steamed Littleneck Clams served with drawn butter and lemon. 9.99 *AGF*

Spinach and Artichoke Dip served with French bread crostini 9.99 *AGF*

Fried Pickles served with our own secret blended spicy mayonnaise. 8.99

Coconut Cove Shrimp served with honey mustard dipping sauce. 9.99

Potato Skins filled with bacon, broccoli, cheddar & sour cream. 8.99

Creamy Crab Dip served with French bread crostini 10.99 *AGF*

Fresh Soups

All Soups and Chowders are Prepared with the Freshest Ingredients.

French Onion Soup Au Gratin *AGF*

Tomato Bisque Au Gratin *AGF*

New England Clam Chowder

Soup of the Day

From the Garden

Peanut Bar Signature “Cobb” Salad

A bowl of very finely chopped greens, bacon, hard cooked egg, bleu cheese, turkey, avocado and diced tomato; topped with an old fashioned Cobb dressing just like the original Hollywood treat.

Appetizer Size 9.99 Dinner Size 15.99

Crabacado Salad

A combination of lump and clawmeat broiled crabcake served on a bed of greens with California avocado, diced tomato, Monterey Jack cheese & crumbled bacon; topped with our lemon parmesan dressing. 15.99

Italian Chopped Salad *GF*

Iceberg lettuce is chopped, tossed with diced tomatoes, ripe olives, fresh basil, provolone and mozzarella cheeses, red onion and pepperoni in an oregano red wine vinaigrette. 10.99

Fried or Grilled Buffalo Chicken Salad *AGF*

A mixture of fresh greens garnished with carrot & celery sticks, chopped tomato, crumbled bleu cheese & our own bleu cheese dressing with chicken tenders tossed in our award winning Buffalo sauce. 13.99

A Vegetarian Taste of Middle East

A vegetarian combination platter of stuffed grape leaves, falafel, tahini, hummus, pita bread, sliced tomato, babaganoush & tabouleh salad. 15.99 Add grilled chicken breast for 4.00 or grilled shrimp for 5.00

Caesar Salad with homemade parmesan crisp *AGF* 8.99

Add grilled chicken breast for 4.00 or grilled shrimp for 5.00

Mom’s Combination Salad *GF*

A combination of mixed greens, carrots, tomato, olives, cucumber & onion; served with your choice of dressing. 8.99

Choose from the following selections to create your own delicious combo "From the Garden".

Swiss Cheese 2.00	American Cheese 2.00
Mozzarella Cheese 2.00	Bleu Cheese Crumbles 3.00
Grilled Chicken Breast 4.00	Grilled Shrimp 5.00
Albacore Tuna 4.00	

GF Gluten Free / *AGF* Available Gluten Free

All served with a Garden or Caesar salad **Land and Sea** Warm Bread served upon request

Broiled Jumbo Lump Maryland Crabcakes

Eastern shore all-lump meat crabcakes broiled until golden brown and served over our award winning lemon beurre blanc sauce; accompanied by a baked potato and vegetable. *Single 18.99/Double 24.99*

Lemon Parmesan Flounder (Our most popular entrée)

The finest flounder is drizzled with fresh lemon juice, dusted with fresh bread crumbs & parmesan cheese, baked & served over our lemon beurre blanc sauce; accompanied by a baked potato and vegetable. 20.99

“Old Bay” Scallops *GF*

Dry sea scallops are broiled to perfection and served sizzling in Chef’s “Old Bay” lemon butter. Served with rice pilaf and fresh vegetable. 21.99

Lobster Tail Risotto *GF*

A wonderfully firm 9 ounce warm water lobster tail is perfectly baked, removed from the shell, placed on a bed of spinach risotto and served on a pool of lobster, corn cream sauce. 25.99

Shrimp Scampi

Tender shrimp sautéed with herbs in butter and garlic, deglazed in white wine with a hint of lemon and served over linguine with garlic bread. 20.99

Wienerschnitzel

Naturally raised milk fed veal is breaded & sautéed traditionally, then finished with either our *brown butter lemon sauce* OR *our leek and onion cream sauce*; served with Chef’s fresh herb spaetzel & sautéed forest mushrooms. 23.99... Add a fried egg for 1.00

Breast of Chicken Schnitzel

Tender breast of chicken is breaded & sautéed traditionally, then finished with either our *brown butter lemon sauce* OR *our leek and onion cream sauce*; served with Chef’s fresh herb spaetzel & sautéed forest mushrooms. 19.99... Add a fried egg for 1.00

Chicken Parmesan *AGF*

Tender breast of chicken is lightly breaded and sautéed, topped with mozzarella & parmesan cheese & our house marinara; accompanied by a side of pasta and freshly baked garlic bread. 19.99

Veal Parmesan *AGF*

Naturally raised milk fed veal, lightly breaded and sautéed, topped with mozzarella & parmesan cheese & our house marinara; accompanied by a side of pasta and freshly baked garlic bread. 22.99

New York Strip *GF*

A seasoned, New York strip steak is grilled to your liking, finished with a classic mushroom Diane sauce and served with a potato-and vegetable. *Market Price* Add sautéed onions, and or mushrooms \$2.00.

Filet Mignon *GF*

A closely trimmed 8 oz. tender Filet Mignon is broiled to your liking, finished with our port peppercorn sauce and served with a potato and fresh vegetable. *Market Price* Add sautéed onions, and or mushrooms \$2.00.

Linguini with White Clam Sauce Whole little neck clams sautéed in a white clam sauce and served over fresh pasta with freshly baked garlic bread. \$17.99

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
In order to continue to provide you the freshest & highest quality meal, availability and pricing are subject to change.
We are pleased to operate a restaurant where your food is prepared from scratch and cooked to order.*

Please be patient & enjoy!

There will be a \$3.00 charge for splitting of an entrée

Annie Kramer's Great Old Time Favorites

Fried Crabcake Platter served with seasoned French fries Small (1) 11.99 Large (2) 17.99

Annie's crabcakes are still made using her original 1920's recipe & breaded in our kitchen, with the same tender loving care as Annie did!

Fried Coconut Cove Shrimp Platter served with seasoned French fries. 18.99

Fried Oyster Platter served with seasoned French fries. Small (4) 15.99 Large (7) 19.99

Annie's Oyster Po' Boy House breaded oysters, lettuce, tomato & slaw on an Italian roll; served with seasoned French fries. 13.99

Annie's Flat Iron Steak Sandwich A choice strip steak is sliced thin, marinated, smothered in caramelized onions & topped with provolone cheese, then served open face on garlic cheese bread with seasoned French fries and pickle. 13.99

Annie Kramer's Fish & Chips Fresh batter dipped fried cod served with house tartar sauce & seasoned French fries. 13.99

Annie's Real Italian "Kosher" Spaghetti Annie's wonderful vegetarian marinara sauce served over imported spaghetti, with our homemade all beef meatballs. 13.99

Hot Roast Beef with Gravy & Seasoned Fries 11.99

Shrimp Basket & Seasoned Fries 9.99

Honey-Stung Fried Chicken & Seasoned Fries 11.99

Fried Crabcake Basket & Seasoned Fries 11.99

Grilled Homemade Homestyle Burgers & Sandwiches

1/2 lb. Ground Chuck Burger

Turkey Burger

Burgers are served with lettuce & tomato, Kosher Pickle Spear & Fresh Cut Seasoned French Fries.

Veggie Burger

Topping Choices

- **Bacon Burger**– American cheese & crispy bacon. 11.99
- **Classic Cheeseburger**– Your Choice of cheese. 10.99
- **Chesapeake Burger** – Coated in "Old Bay", grilled & topped with crabmeat & Swiss cheese. 12.99
- **Black & Blue Burger**– Coated in Cajun spice, blackened & topped with bleu cheese crumbles. 11.99

*Burger and whole sandwiches below are served with homemade potato chips & kosher pickle spear.
Substitute Freshly Cut Seasoned French Fries or Cole Slaw with your Burger Platter or Whole Sandwich for 1.00*

1/3 lb. Hamburger or Cheeseburger with lettuce and tomato. 8.99

Maryland Crabcake Sandwich A broiled jumbo lump crabcake with lettuce & tomato served with tartar sauce. 14.99

Portobello Sandwich Marinated Portobello mushroom is grilled, topped with basil pesto, roasted red peppers, sautéed onions & provolone cheese. 10.99

Buffalo Chicken Cheesesteak Freshly chipped chicken meat is grilled until tender with onions, our award winning Buffalo sauce & homemade bleu cheese dressing; served on an Italian roll. 10.99

Beef Cheesesteak Tender chipped steak, onions, mushrooms, marinara & provolone cheese, grilled and served on an Italian roll. 10.99

French Dip A generous portion of thinly sliced tender roast beef topped with provolone cheese served on an Italian roll; accompanied by our natural au jus & horseradish cream sauce. 10.99

N.Y. Jewish Corned Beef & Swiss on Rye Our own authentic deli corned beef, with or without cheese, served on traditional rye bread. 9.99

Hot Ham & Swiss Cheese on Roll Grilled ham and Swiss cheese served on a fresh roll. 8.99

Grilled Corned Beef or Turkey Reuben Your choice of deli corned beef or house smoked turkey, topped with sauerkraut, Swiss cheese & Russian dressing. 10.99

Grilled Corned Beef or Turkey Rachel Your choice of deli corned beef or house smoked turkey topped with homemade cole slaw, Swiss cheese & Russian dressing. 10.99

Turkey & Bacon Ranch Wrap Our own smoked turkey breast, crispy bacon, lettuce, tomato & ranch dressing wrapped in a soft tortilla shell. 9.99 Add cheese for 1.00

Triple Decker Turkey Club Our own smoked turkey breast, crispy bacon, lettuce, & tomato. 9.99

Smoked Breast of Turkey Our own smoked turkey breast on wheat bread with lettuce, tomato & mayo. 9.99

Cup of Soup & 1/2 Sandwich ('til 4:00) Turkey, Corned Beef, Roast Beef or Ham served cold on white, whole wheat or rye. 8.99

Delicious, Home Made Desserts including Our Award Winning Pretzel Pie printed on our Daily Special Sheet!