Great Beginnings

Award Winning Peanut Bar Wings… Bone-In or Boneless with same great sauces Our famous Buffalo style hot wings, our NEW AMAZING PEANUT BUTTER SAUCE, garlic herb or BBQ; all will leave you craving more! 13.99

Homemade Cheeseballs
Our secret blend of cheeses & herbs, hand rolled, breaded & fried golden; served with house marinara. 12.99

Mega Bavarian Soft Pretzel with Homemade Beer Cheese &/or Bavarian Maple Mustard 9.99 A vegan

Jumbo Shrimp Cocktail with our Delicious Fiery Cocktail Sauce $14.99 AGF

Fried Pickles, served with our own secret blended spicy mayonnaise. 9.99

Coconut Cove Shrimp, served with honey mustard dipping sauce. 12.99

Potato Skins, filled with bacon, broccoli, cheddar & sour cream. 9.99

Creamy Crab Dip with toasted Pita Bread Points 12.99 AGF

Fresh Soups

Baked Onion Soup Au Gratin AGF

Baked Tomato Bisque Au Gratin AGF

New England Clam Chowder

From the Garden

Our Famous Broiled Salmon Salad North Atlantic Salmon is seasoned, broiled & served atop a bed of mixed greens with corn, tomatoes, zucchini, cucumber, green beans pepperoncini & capers; finished with Chef's sweet potato vinaigrette 18.99 A vegan

Peanut Bar Signature "Cobb" Salad AGF
A bowl of finely chopped greens, bacon, hard cooked egg, bleu cheese, turkey, avocado & diced tomato with an old fashioned Cobb dressing just like the original Hollywood treat. Appetizer 14.99 Dinner 18.99

Crabacado Salad
A combination of lump & 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. 19.99

Italian Chopped Salad AGF
Iceberg lettuce tossed with chopped tomatoes, ripe olives, basil pesto, provolone & mozzarella cheeses, red onion & pepperoni in an oregano red wine vinaigrette. 13.99

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 house made chicken tenders tossed in our award winning Buffalo sauce. 14.99

Caesar Salad with homemade parmesan crisp AGF 9.99 Add grilled chicken breast 5.00 or grilled shrimp 7.00

Eata Pita No Meata Impossible Burger grilled and quartered, served open faced atop Romaine, cucumber, tomato, onion and Pita bread; finished with chive coconut milk dressing 14.99 A vegan

Mom's Combination Salad AGF A vegan
A combination of mixed greens, carrots, tomato, olives & onion; served with your choice of dressing. 9.99

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

Grilled Chicken Breast 5.00 **Vegan Chicken Available!**
Grilled Shrimp 7.00
Mozzarella Cheese 2.00 **Vegan Mozzarella Available!**
American Cheese 2.00
Bleu Cheese Crumbles 3.00
Swiss Cheese 2.00

AGF=Available Gluten Free A vegan **=Available As Vegan Option**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Land & Sea

All served with a Garden or Caesar salad; Warm Bread served upon request

Peanut Butter Shrimp and/or Chicken or *VEGAN* Pasta An Awesome Offering!! Jumbo Gulf shrimp or tender breast of chicken sautéed with garlic, onions, carrots, mushrooms, cabbage & *our new, incredible tasting, "BOMA" South African inspired Peanut Butter sauce;* tossed with pasta. $24.99 A vegan

Broiled Jumbo Lump Maryland Crabcakes
Eastern shore all-lump meat crab cakes broiled until golden brown & served over our award winning lemon beurre blanc sauce; accompanied by a baked potato & vegetable. *Single 19.99/Double 28.99*

Lemon Parmesan Flounder
The finest flounder is drizzled with fresh lemon juice, dusted with fresh bread crumbs & parmesan cheese, baked & served over our lemon beurre blanc; served with baked potato & vegetable. *Half 17.99//Full 22.99*

"Old Bay" Scallops *AGF*
Dry sea scallops broiled to perfection & served sizzling in Chef's "Old Bay" lemon butter. Served with our new Incredible Signature Peanut Butter Rice & fresh vegetable. 26.99

Lobster Tail Risotto *AGF*
A wonderfully firm 9 ounce warm water lobster tail is perfectly baked, removed from the shell, placed on a bed *of* risotto and served on a pool of lobster, corn cream sauce. 32.99

Shrimp Scampi
Tender shrimp sautéed with herbs in butter, diced onions & garlic, deglazed in white wine with a hint of lemon & served over linguine with garlic bread. Shrimp *Half 17.99/Full 22.99*

***Wienerschnitzel* or Breast of Chicken Schnitzel** *AGF*
Naturally raised veal or tender breast of chicken breaded & sautéed, finished with *brown butter lemon sauce* OR *our leek & onion cream sauce*; served with Chef's fresh spaetzel & sautéed forest mushrooms.
Veal Half 18.99/Full 24.99//// Chicken Half 16.99/Full 21.99

***Veal* or Chicken Parmesan** *AGF*
Naturally raised milk fed veal OR tender breast of chicken is lightly breaded & sautéed, topped with mozzarella & parmesan cheese & our house marinara; accompanied by a side of pasta & freshly baked garlic bread. *Veal Half 18.99/Full 24.99//// Chicken Half 16.99/Full 21.99* Vegan Chicken Available! A vegan

New York Strip Steak *AGF*
A seasoned, New York strip is grilled to your liking, finished with a red wine mushroom demi-glace & served with our new Incredible Signature Peanut Butter Rice. 25.99 Add sautéed onions, & or mushrooms $2.00.

Chef William's Meat or Vegetable Lasagna…..*Freshly Made to Order!* A vegan
Beef or vegetable lasagna combining, beef or veggies, pasta, a mozzarella/parmesan cheese blend and our awesome house marinara sauce. $18.99

Tournedos Diane *AGF*
A four-ounce petite filet mignons set atop chive mashed potatoes with classic mushroom Diane sauce & served with fresh vegetable. *Single 19.99/Double 26.99*

Linguini with White Clam Sauce
Little neck clams sautéed in clam sauce served over fresh pasta with fresh garlic bread. *Half 14.99/Full 19.99*

In order to continue to provide you the freshest & highest quality meal, availability & pricing are subject to change.

Annie Kramer's Great Old Time Favorites

Fried Coconut Cove Shrimp Platter *served with seasoned French fries* 19.99

Fried Oyster Platter *Hand Breaded in our kitchen served with seasoned fries* Small (4) 17.99 Large (7) 21.99

Flat Iron Steak Sandwich A choice strip steak is sliced thin, marinated, smothered in caramelized onions & provolone cheese & then served open face on a toasted baguette with seasoned French fries & pickle. 13.99

Annie Kramer's Fish & Chips Fresh battered fried cod with house tartar sauce & seasoned French fries. 15.99

Spaghetti & Meatballs Our vegetarian marinara over spaghetti, with homemade beef meatballs. 13.99 A vegan

Hot Roast Beef with Gravy & Fries 12.99 **Shrimp Basket & Fries** 12.99

Grilled Homemade Homestyle Burgers & Sandwiches

½ lb. Ground Chuck Burger **½ lb. Turkey Burger**

Burgers served with lettuce, & tomato, kosher pickle spear & seasoned French fries.

Topping Choices

Classic Cheeseburger–Choice of cheese 12.99 **Bacon Burger**– American cheese & bacon 13.99

Chesapeake Burger – Coated in Old Bay, grilled & topped with crab meat & Swiss cheese 14.99

Black & Blue Burger– Coated in Cajun spices, blackened & topped with bleu cheese crumble 13.99

Impossible Burger A vegan

Impossible burger topped with Chao cheese, lettuce/tomato, & served on a vegan roll with sautéed veggies. $14.99

Whole sandwiches below are served with homemade potato chips & kosher pickle spear.
Substitute seasoned French fries with sandwich for 1.00

Short Rib Sandwich Tender short rib roasted perfectly set on a Brioche roll & topped with sautéed onions and our house BBQ sauce; served with a side of seasoned French fries. $15.99

Maryland Crabcake Sandwich A broiled jumbo lump crabcake with lettuce & tomato with tartar sauce. 16.99

Portobello Sandwich Marinated Portobello mushroom is grilled, topped with basil pesto, roasted red peppers, sautéed onions & provolone cheese; served on a fresh roll. 12.99 A vegan

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. 12.99

Beef Cheesesteak Chipped steak, onions, mushrooms, marinara & provolone, served on an Italian roll. 12.99

French Dip A generous portion of thinly sliced roast beef topped with provolone cheese served on an Italian roll; accompanied by our natural au jus & horseradish cream sauce. 12.99

Grilled Corned Beef or Turkey Reuben Your choice of deli corned beef or house smoked turkey, topped with sauerkraut, Swiss cheese & Russian dressing. 12.99

Hot Ham & Swiss Cheese on Roll Grilled ham & Swiss cheese served on a fresh roll. 10.99

Turkey & Bacon Ranch Wrap Smoked turkey breast, bacon, lettuce, tomato & ranch dressing in a wrap.11.99

Our Homemade Desserts:

AGF Peanut Butter Crème Brulee

AGF Vanilla Bean Crème Brulee

Old Fashioned Carrot Cake

Mrs. Wade's Recipe Coconut Cake

Warm Apple Crisp with Salted Caramel Ice Cream

Triple Chocolate Cake

➤➤The Peanut Bar's Award Winning Frozen Chocolate Covered Pretzel Ice Cream Pie ➤➤

AGF Creamy Vanilla, Chocolate or Salted Caramel Ice Cream