



APPETIZERS

OUR FAMOUS CRAB BISQUE A Cellar Tradition for over 35 years!	cup 4.75	bowl 7.5
FRENCH ONION SOUP With melted Swiss and parmesan cheese		8
SPINACH ARTICHOKE DIP With tortilla chips		10
FRESH FRIED MUSHROOMS Hand breaded and fried. Served with mustard-mayonnaise sauce		10
FRESH FRIED CAULIFLOWER Hand breaded and fried. Served with mustard-mayonnaise sauce		10
 GRILLED SHRIMP Tender gulf shrimp served with drawn butter		14
 SHRIMP COCKTAIL Served with homemade cocktail sauce		14
MOZZARELLA MARINARA Mozzarella cheese sticks. Served with our homemade marinara sauce		10
MUSHROOMS STUFFED WITH CRAB Baked, fresh mushrooms stuffed with creamy, crab imperial		12.75
CALAMARI Sliced, hand-breaded, fried and served with mustard and marinara sauce		12.5
MARYLAND CRAB CAKE Lump blue crab meat topped with seasoned bread crumbs and baked		12.75
SAUTEED BURGUNDY MUSHROOMS		8.5
SEARED AHI TUNA* Blackened rare over Asian slaw with wasabi paste and a soy ginger sauce		13.5


SALADS

OUR HOMEMADE DRESSINGS ARE ORIGINAL CHEDDAR CHEESE, AVOCADO RANCH, CREAMY GARLIC & PEPPERCORN, THOUSAND ISLAND, HONEY MUSTARD, CHUNKY BLUE CHEESE, RANCH, CREAMY ITALIAN AND HONEY BALSAMIC VINAIGRETTE

 HOUSE, CAESAR SALAD or  WEDGE OF LETTUCE		6.75
 CHICKEN SALAD & FRUIT PLATE		12.5
ORIENTAL SALAD Grilled sesame chicken over fresh crisp salad greens with honey-mustard dressing and fried eggroll strips		11.5
GRILLED SOUTHWESTERN CHICKEN SALAD Southwestern seasoned grilled chicken breast, served with fresh avocado, black beans, chopped tomato, scallions and crisp tortilla strips, atop chilled salad greens. Served with our unique avocado ranch dressing		11.5
GRILLED CHICKEN SALAD Fresh crisp chopped romaine and spinach with grilled chicken, sun-dried cranberries, honey roasted pecans, feta cheese and fresh strawberries. Tossed with honey balsamic vinaigrette dressing		11.5
 SEAFOOD SALAD Crisp romaine, fresh crab, jumbo shrimp, garlic roasted tomatoes, egg and honey balsamic vinaigrette		14.5
SEARED AHI TUNA SALAD* Blackened rare over a spinach, romaine and Asian slaw mixture tossed with a soy ginger vinaigrette and topped with oriental noodles and wasabi peas		15

BURGERS & SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE DISH

AWESOME AVOCADO JACK BURGER Our plant based burger, grilled and topped with sliced avocado and Monterey Jack cheese served with our fire roasted poblano pepper sauce		12.5
 CELLAR HAMBURGER* Ground fresh daily and grilled to order		11
PRIME RIB SANDWICH* Slow roasted prime rib on a toasted bun, served au jus		17.5
CHICKEN SALAD SANDWICH On seven-grain bread with bacon		11.5
MARYLAND CRAB CAKE SANDWICH With homemade tartar sauce		17.5



Item can be prepared Gluten Free. Sandwiches/burgers served with Gluten Free bun, add \$1.

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

ENTREES

SERVED WITH FRESH BAKED BREAD AND YOUR CHOICE OF ONE SIDE

- GRILLED SHRIMP** Jumbo shrimp served with drawn butter and brown rice & quinoa blend **24**
- FRIED JUMBO SHRIMP** Hand-breaded and fried per order. Served with french fries **24**
- SHRIMP CHESAPEAKE** Jumbo shrimp stuffed with blue crab and broiled with butter. **27**
 Served with brown rice & quinoa blend
- MARYLAND CRAB CAKES** Lump blue crab meat topped with seasoned bread crumbs and baked. **27.5**
 Served with brown rice & quinoa blend
- COLD WATER LOBSTER TAIL** Served with drawn butter. Served with baked potato **Mkt Price**
- GRILLED CHICKEN TERIYAKI** Fresh chicken breast in Oriental marinade, grilled and served over brown rice & quinoa blend **16.75**
- GRILLED LEMON CHICKEN** Served over brown rice & quinoa blend **16.75**
- BONE-IN PORK CHOP** 16 oz, marinated and grilled over mashed potatoes. **24**

STEAKHOUSE SELECTIONS

SERVED WITH TENNESSEE BLUE CHEESE GRITS OR MASHED POTATOES, FRESH BAKED BREAD AND YOUR CHOICE OF ONE SIDE

- FRESH GROUND SIRLOIN STEAK*** Smothered in sautéed peppers and onions **16.75**
- FILET MIGNON*** The most tender of our aged beef 7 oz **28.5** 9 oz **32**
- ALE STEAK*** Flavorful sirloin marinated in soy sauce, fresh garlic and olive oil. 7 oz **16.5** 10 oz **22**
 Topped with Worcestershire butter
- BLUE CHEESE SIRLOIN*** 10 oz. ale steak and blue cheese crumbles with a mushroom and sun-dried tomato sauce. Served over blue cheese grits **23.5**
- THE CELLAR PRIME RIB*** Tender aged western beef, slow roasted and sliced to order. Served au jus **28**
- BOURSIN FILET*** 7 oz grilled filet stuffed with rich boursin cheese **30.75**
- GRILLED FILET OSCAR*** Grilled 7 oz tenderloin of beef served with lump blue crab meat, fresh asparagus and béarnaise sauce* **33**
- PRIME GRADE NEW YORK STRIP*** **35**
- PRIME GRADE RIBEYE STEAK*** **35**

STEAK ADD-ONS

BÉARNAISE SAUCE* 2.5	BOURSIN CHEESE 3.5	SKEWER OF GRILLED SHRIMP 12.5
SOY GINGER SAUCE 2.5	SUN DRIED TOMATO SAUCE 2.5	MARYLAND CRAB CAKE 12.5
AU POIVRE SAUCE 2.5	SAUTEED BURGUNDY MUSHROOMS 3	COLD WATER LOBSTER TAIL 19.5

A LA CARTE SIDES 4

- SPINACH MARIA**
- NEVA'S POTATOES**
- FRESH VEGETABLE OF THE DAY**
- MASHED POTATOES**
- SPICY MACARONI & CHEESE WITH SPINACH**
- FRESH CUT FRIES**
- BLUE CHEESE GRITS**
- BROWN RICE & QUINOA BLEND**
- FRESH STEAMED BROCCOLI**
- BRAISED SPINACH**
- BAKED POTATO** LOADED ADD \$1

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