



WELCOME TO G&M
ENJOY YOUR DINNER

APPETIZERS

- G&M SAMPLER 30**
Three crab balls, three broiled shrimp, four broiled scallops, beef tips Greek style & a side of Greek salad
- STEAMED SHRIMP (LARGE)**
Half Pound 14 Full Pound 24
- CRAB DIP 15**
A creamy, rich crab dip served with freshly baked sliced baguette
- STUFFED MUSHROOM CAPS 15**
Four mushroom caps stuffed with jumbo crabmeat
- STUFFED POTATO SKINS 9**
Broccoli, Cheddar cheese, bacon & sour cream
- TOMATO & BASIL BRUSCHETTA 10**
Fresh tomatoes, onions, basil, garlic & fresh mozzarella cheese
- FIRECRACKER SHRIMP 14**
Breaded & crispy fried. Served with firecracker sauce
- FRESH OYSTERS OR CLAMS ON THE HALF SHELL 10**
- FRIED CALAMARI 14**
Served with marinara sauce
- G&M WINGS (10) 14**
Choice of: Spicy Hot, Southern BBQ, or Old Bay
- MUSSELS (24) 10**
Served with red or white sauce
- BURRATA 12**
Creamy fresh mozzarella, 18 month aged Parma ham & roasted tomatoes
- CRISPY OYSTERS 12**
Oysters on the half shell baked with panko breadcrumbs, Ouzo, spinach, bacon & Sriracha sauce
- FRIED ZUCCHINI CHIPS 9**
Served with tzatziki sauce

SALADS

- CAESAR SALAD 9**
- CHEF'S SALAD 9**
- GREEK SALAD 10**
Lettuce, tomatoes, cucumbers, Feta cheese, Kalamata olives & onions. Drizzled with homemade Greek dressing
- G&M VILLAGE SALAD 12**
Vine ripe tomatoes, cucumbers, red onions, green peppers, feta, peperoncinis, and olives dusted with oregano and drizzled with EVOO.
- COBB SALAD 9**
Avocado, bacon, crumbled Bleu cheese & sliced egg with your choice of dressing
- SPINACH SALAD 8**
Bacon, mushrooms, sliced egg & cashew nuts with your choice of dressing
- CRANBERRY APPLE & WALNUT SALAD 8**
With your choice of dressing
- ARUGULA SALAD 8**
Red onions, tomatoes, cucumbers & orange slices with your choice of dressing
- GRILLED CRABBY CAESAR 13**
Half a grilled romaine head with Caesar dressing, croutons & Parmesan shavings; topped with crab meat & sprinkled with Old Bay
- THE WEDGE 10**
A quarter head of Iceberg lettuce with Bleu cheese dressing, apples, walnuts, tomatoes & chopped bacon
- PROTEIN FOR SALADS**
Chicken 6 | 4 oz Crab Cake 13 | Tuna Steak 8
Salmon 9 | Steak 6 | Grilled Shrimp 8

Your choice of: Honey Mustard • Ranch
Balsamic Vinaigrette • Light Italian • Bleu Cheese
G&M House • Oil & Vinegar • Caesar

- SOUP DU JOUR**
Featured Monday - Friday
Cup 4 Bowl 5
- FRENCH ONION 5**
Topped with imported cheese & served in a crock.

- LASAGNA 14**
Traditional layered pasta with meat sauce, ricotta, mozzarella cheese, and our house marinara sauce.
- SPAGHETTI 12**
Meatballs, Italian sausage or mushrooms
- PENNE BOLOGNESE 12**
Penne pasta served with our homemade meat sauce
- STUFFED MANICOTTI 12**
Baked & topped with Mozzarella cheese & marinara sauce
- CRAB RAVIOLI 16**
Tossed in a fresh tomato, garlic & basil concasse
Optional cream sauce 18
- SEAFOOD MARINARA 23**
Sautéed mussels, shrimp, clams and scallops in a white wine sauce; served over linguine
- CHICKEN & SHRIMP ALFREDO 23**
Sautéed chicken & shrimp with fresh broccoli & fettuccine pasta with Alfredo sauce

- LAND AND SEA 32**
10 oz. New York strip steak & a jumbo lump crab cake
- BROILED STUFFED FLOUNDER 32**
With jumbo lump crab meat & lemon butter wine sauce
- BROILED SEA SCALLOPS 25**
Jumbo & delectable scallops broiled in a lemon butter sauce
- BAKED STUFFED OYSTERS (3) 36**
Stuffed with jumbo lump crab meat
- JUMBO FRIED SHRIMP (6) 23**
Fried golden brown

- NEW YORK STRIP 29**
A tender, well-marbled 18 oz. steak with great texture & bursting with flavor
- CENTER CUT PORK CHOPS (2) 18**
Premium center-cut chops grilled to perfection
- RIB EYE STEAK 28**
The king of steaks, tender & juicy with heavy marbling & great taste

- 4 OZ. CRAB CAKE 15**
Broiled jumbo lump crab meat served on a roll or with crackers
- 8 OZ. CRAB CAKE 19**
Broiled jumbo lump crab meat served on a roll or with crackers

- HOT BEEF PLATTER 12**
Served with French fries or mashed potatoes

HOMEMADE SOUPS

- MARYLAND CRAB**
A true Maryland tradition
Cup 5 Bowl 7

- CREAM OF CRAB**
A G&M specialty
Cup 6 Bowl 8

G&M SIGNATURE PASTA DISHES

Served with a tossed salad & garlic bread

- EGGPLANT PARMIGIANA 12**
Sautéed and baked eggplant with Provolone cheese. Served with spaghetti and our house marinara sauce.
- SHRIMP SCAMPI 21**
Sautéed in butter, white wine & garlic sauce. Served over linguine pasta
- SEAFOOD ALFREDO LINGUINE 29**
Sautéed scallops, shrimp & crab meat tossed with Alfredo sauce
- FETTUCCINE CARBONARA 12**
Bacon, peas, mushrooms & Romano cheese cream sauce
- SEAFOOD FRA DIAVOLO 24**
Sautéed shrimp, scallops, clams & mussels with a spicy white wine marinara sauce. Served over linguine pasta
- CHICKEN PARMIGIANA 15**
Served over spaghetti pasta with melted Provolone cheese & topped with our house marinara sauce.

SEAFOOD

Seafood entrees are served with two side dishes, bread & butter

- JUMBO STUFFED SHRIMP (3) 33**
With jumbo lump crab meat & baked to perfection
- CRAB CAKE PLATTER**
The finest jumbo lump crab meat, tastefully seasoned & broiled to our golden standard
Single 23 Double 34
- BAKED CRAB IMPERIAL**
Jumbo lump crab meat seasoned with our special spices & topped with our Imperial sauce
Single 24 Double 35
- BROILED SEAFOOD PLATTER 35**
Delicious shrimp, scallops, stuffed oyster, crab cake & a filet of flounder broiled in a lemon butter sauce
- SURF AND TURF 34**
10 oz. New York steak & two jumbo stuffed shrimp
- CEDAR PLANK BOURBON ROASTED SALMON 25**
Prepared with a delightful bourbon glaze
- GRILLED YELLOW FIN TUNA HIBACHI 21**
Served with grilled vegetables & a Sesame-Teriyaki glaze
- CHICKEN CHESAPEAKE 32**
Two chicken breasts with jumbo lump crab meat & Imperial sauce

G&M HAND CUT STEAKS

Served with grilled asparagus and garlic-parmesan redskin potato wedges.

- T-BONE STEAK 33**
Classic combination of filet & New York strip. Well-trimmed and aged 'bone-in' for flavor & tenderness
- PORTERHOUSE STEAK 37**
The king of the T-Bones. Well marbled & delicious.
- FILET MIGNON 31**
The most tender of all steaks. Hand selected for great texture & superb taste
- G&M ROAST PRIME RIB OF BEEF 27**
Rubbed with seasoning & slow roasted to keep the juices in.
- LAMB CHOPS 34**
Locally farmed French cut lamb chops marinated with Mediterranean spices
- ADD-ONS FOR OUR STEAKS**
4 oz. Crab Cake 13
Shrimp Scampi (6) 6
Grilled Filet of Salmon 9
Grilled Chicken Breast 6
4oz. Stuffed Shrimp 15

SANDWICHES

All Sandwiches served with one side
Premium Black Angus beef provided by Creekstone Farms

- ALL-AMERICAN BURGER 11**
10 oz. Premium Black Angus beef with lettuce, tomato, and red onion on a brioche roll
- SHRIMP SALAD 14**
Select spiced shrimp, steamed and spiced to perfection
- G&M BURGER 17**
10 oz. Premium Black Angus beef topped with our famous 2 oz. jumbo lump crab cake.
- CHESAPEAKE BURGER 14**
Baked chicken breast topped with our famous 2 oz. jumbo lump crab cake & imperial sauce

OPEN FACE PLATTERS

- HOT TURKEY PLATTER 12**
Served with French fries or mashed potatoes

SIDE DISHES

VEGETABLE OF THE DAY, FRENCH FRIES, BROCCOLI,
BAKED POTATO, GARLIC-HERB MASHED POTATOES, HOMEMADE COLESLAW
Grilled asparagus and garlic-parmesan redskin potato wedges available with a \$2 substitution charge.

WHITE WINES

- Dry to Sweet -

CHARDONNAY, J. LOHR, CALIFORNIA
Enticing aromas are reminiscent of peaches, meyer lemon, yellow floral, baking spices, honey and cocoa. Flavors of crème brûlée and a touch of oak can be found on the long finish.
Glass 9 Bottle 34

CHARDONNAY GLOS DU BOIS, CALIFORNIA
Bright and Juicy with aromas of apple blossom, pear, peach and sweet lemon drop
Glass 9 Bottle 32

CHARDONNAY KENDAL JACKSON, CALIFORNIA
Flavors of mango, papaya and pineapple with citrus notes and aromas of green apple and pear
Glass 9 Bottle 35

CHARDONNAY FREI BROS RUSSIAN RIVER VALLEY
Soft and complex with flavors of green apple, orange zest, and apple pie. Buttery and toasty notes
Glass 10 Bottle 39

SAUVIGNON BLANC, MONKEY BAY NEW ZEALAND
The lively nose shows tropical and citrus fruits with subtle herbaceous undertones
Glass 8 Bottle 28

FUME BLANC, FERRARI CARANO, SONOMA
Aromas of lime, kiwi, citrus, melon, grapefruit, lemon and lime with a mango and guava finish
Glass 9 Bottle 35

PINOT GRIGIO, BOLLA, ITALY
Generous and balanced wine, fresh and fruity aromas with a soft finish. Bouquet of peach, melon and fig
Glass 7 Bottle 27

PINOT GRIGIO, MASO CANALI, ITALY
Nectarine and light citrus notes. Fresh acidity and a long clean finish
Glass 8 Bottle 28

WHITE BLEND, CONUNDRUM WHITE CALIFORNIA
Honeysuckle aromas, peach, apricot and melon notes with vanilla spice
Glass 10 Bottle 39

MOSCATO, VILLA POZZI, ITALY
Fresh aromas of white and tropical fruits, finishing clean with a touch of frizzante
Glass 8 Bottle 29

RIESLING, CHATEAU ST. MICHELLE WASHINGTON STATE
Delivers sweet lime and peach character, with mineral notes and a medium dry finish
Glass 8 Bottle 28

ROSE WINES

SACHA LICHINE, SINGLE BLEND ROSE, FRANCE
Fresh pears with summery strawberry and rasperry aromas are combined with mineral notes on both nose and palate, leaving a pleasing strawberry finish
Glass 8 Bottle 28

AVA GRACE VIEYARDS, ROSE, CALIFORNIA
A silky, medium bodied mouthfeel is rounded out with a delicately dry finish
Glass 7 Bottle 27

STERLING VINTERS, ROSE, CALIFORNIA
A wonderful cocktail wine or pairs nicely with oysters, crab and crispy fried appetizers
Glass 7 Bottle 27

WINES BY THE BOTTLE

CHARDONNAY, SONOMA CUTRER RUSSIAN RIVER 42
Flavors of grapefruit, lemon, pear and kumquat with subtle vanilla bean and herbal mushroom. Clean and balanced

SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND 49
Juicy with bright peach, passion fruit and citrus flavors; fresh and exuberant in the finish

PINOT NOIR, WILLAMETTE VALLEY VINEYARDS, OREGON 43
Cherry cola, plum and cinnamon aromas give way to raspberry and strawberry flavors. Finishing with white pepper and spice

MERLOT, DEGOY BY DUCKHORN, NAPA 46
Plum, spicy oak, cassis with mint aromas. Complex and intense, light tannins

CABERNET SAUVIGNON, BERINGER, "KNIGHTS VALLEY" 70
Aromas of blueberry, dark plum, baking spices, sweet licorice, brioche and ripe flavors of boysenberry and ripe blue fruit, accented by soft and supple tannins, long finish

PREMIUM BOTTLED BEER

CORONA, HEINEKEN, AMSTEL LIGHT, CORONA LIGHT, NEWCASTLE BROWN ALE, ANGRY ORCHARD, FLYING DOG TRUTH (IPA), FLYING DOG BLOODLINE, FAT TIRE

DOMESTIC BOTTLED BEER

BUD LIGHT, MILLER LITE, COORS LIGHT, BUD, NATTY BOH, MICHELOB ULTRA, O'DOUL'S

DRAUGHT BEERS

BLUE MOON, HEAVY SEAS LOOSE CANNON, MILLER LITE, YUENGLING, STELLA ARTOIS, COORS LIGHT, SAM ADAMS, SAM ADAMS SEASONAL

BEVERAGES 3

FOUNTAIN SODA, COFFEE, ICED TEA, MILK OR HOT TEA

RED WINES

- Light Bodied to Bold and Full-Bodied -

PINOT NOIR, MIRASSOU, CALIFORNIA
Displaying fresh fruit aromas and flavors; Cherries, strawberries and red currants, light oak and mild tannin
Glass 8 Bottle 28

PINOT NOIR, MARK WEST, CALIFORNIA
Medium bodied fruity red with enticing aromas of raspberries, finished with molasses and orange zest
Glass 8 Bottle 31

PINOT NOIR, RODNEY STRONG RUSSIAN RIVER VALLEY
Soft and silky with intriguing floral and crushed pomegranate aromas, toasty vanilla and spice complexity
Glass 10 Bottle 39

CHIANTI, DA VINCI, ITALY
Ruby-red with aromas of ripe plums, cherries and fresh red fruit accented by peppery notes
Glass 8 Bottle 28

RED BLEND, DREAMING TREE CRUSH CALIFORNIA
A Dave Mathews collaboration, it pulls you in with floral berry notes and then pops with a raspberry jam
Glass 9 Bottle 35

RED BLEND, APOTHIC RED, CALIFORNIA
Layers of dark red fruit, hints of vanilla and mocha
Glass 8 Bottle 31

MERLOT, BLACKSTONE
Rich blackberry, plum and raspberry flavors with hints of vanilla and toasted bread
Glass 8 Bottle 27

MALBEC, DISENO, MENDOZA, ARGENTINA
Explosive flavors of earthy blueberry and rich chocolate are robust with well-balanced acidity
Glass 9 Bottle 34

MALBEC, DON MIGUEL GASCON, MENDOZA, ARGENTINA
Notes of plums, cassis, blackberries and black cherries; creamy, smooth with soft round tannins
Glass 9 Bottle 35

SHIRAZ, ROSEMOUNT, AUSTRALIA
Dark cherry, plum and blueberry with a touch of chocolate and spice
Glass 8 Bottle 30

ZINFANDELL, RAVENSWOOD, CALIFORNIA
Raspberries, blueberries, black cherries, and spicy hints of oak and fruit-laden aroma of this wine
Glass 8 Bottle 28

CABERNET SAUVIGNON, LOUIS MARTINI, SONOMA
Aromas and flavors of red cherry, plum and blackberry fruit. Round and full bodied
Glass 8 Bottle 31

CABERNET SAUVIGNON, HESS SELECT, NORTH COAST, CALIFORNIA
Ripe plum and raspberry flavors, tobacco and caramel; light tannins finish
Glass 9 Bottle 35

CABERNET SAUVIGNON, RODNEY STRONG, ALEXANDER VALLEY
Rich Tannins and black currant, cherry and plum flavors that are as juicy as they come
Glass 10 Bottle 39

19 CRIMES SHIRAZ DURIF SYRAH/SHIRAZ, TREASURY WINE ESTATE SOUTH AUSTRALIA, AUSTRALIA
Medium-bodied & fruity; deep ruby red in color with a purple hue; aromas of black cherry, cassis and pepper; medium acidity and medium-high tannin
Glass 8 Bottle 29

JOSH PINOT NOIR, JOSH CELLARS, CALIFORNIA
Aromas of cherry, strawberry and toasty oak burst in a glass. Dark cherry and chocolate flavors fill the mouth with a rich intensity. The palate of the wine is plush and subtle but with a firm texture and finish
Glass 9 Bottle 38

CHIANTI CLASSICO, ROCCO DELL MACIE
A polished, delicious red wine with blueberry, chocolate and light walnut character. It is full-bodied, with layers of fruit and round tannins.
Glass 8 Bottle 32

JOSH LEGACY RED BLEND, JOSH CELLARS, CALIFORNIA
A medium-bodied, bold red blend with notes of deep black fruit, spice and crushed black pepper on the nose. The Syrah adds the perfect balance of raspberries and mint.
Glass 8 Bottle 32

DRINK SPECIALS

BACARDI MOJITO OR FLAVORED MOJITO 7
Muddled with fresh mint and served with our fresh mojito mix (Bacardi Superior, Limon, Dragonberry, Grand Melon or Malibu Mango)

CARIBBEAN STORM 8
A blend of Pyrat Rum, pineapple and orange juices topped with a splash of Sprite

THE G&M COSMO 9
We blend Absolut Citron vodka, triple sec, cranberry juice and a splash of lime juice

RED PAMA RITA 10
A mix of Reposado Tequila, Pama Pomegranate liquor, a splash of triple sec and our fresh margarita mix

ULTIMATE ORANGE CRUSH 7
Absolut Mandrin vodka, triple sec, fresh squeezed orange juice; topped with a splash of Sprite

PATRÓN MARGARITA 12
We blend Patrón Silver tequila with our fresh margarita mix; served ice cold or on the rocks

SANGRIA 7
A house blend with fresh fruit

WE SHIP OUR FAMOUS CRAB CAKES NATIONWIDE

FOR MORE INFORMATION, ASK YOUR SERVER OR VISIT:
WWW.GANDMCRABCAKES.COM