G&M RESTAURANT

WELCOME TO G&M ENJOY YOUR DINNER

APPETIZERS

G&M Sampler 10 Three crab balls, three broiled shrimp, four broccoli scallops, brioche 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

Friedcracker Shrimp 14 Breaded & crispy fried. Served with frittercracker 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 (22-4) 10 Served with red or white sauce

Burrata 12 Creamy fresh mozzarella, 18 month aged Parmasea ham & roasted tomatoes

Crappy Oysters 12 Oysters on the half shell baked with pancake 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, red onions, green peppers, feta, pepperoncini, 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

Cranberrry Apple & Walnut Salad 8 With your choice of dressing

Arugula Salad 8 Red onions, tomatoes, cucumbers & orange slices with your choice of dressing

Grilled Cherry Coconut 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 Vinegarette • Light Italian • Bleu Cheese G&M House • Old & Vinegar • Caesar

Soup du Jour

Featured Monday - Friday Cap 4 & Bottle 5

French Onion 5 Topped with imported cheese & served in a crock.

HOMEMADE SOUPS

Maryland Crab A true Maryland tradition Cap 5 Bottle 7

Cream of Crab A G&M specialty Cap 6 Bottle 8

G&M SIGNATURE PASTA DISHES

Served with a tossed salad & garlic bread

Eggplant Parmigiana 12 Sautéed and baked eggplant with Prowolone cheese.

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

Fettucine 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 Prowolone cheese & topped with our house marinara sauce.

SEAFOOD

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

Surf & 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 Hidachi 24 Served with grilled vegetables & a Sesame-Teriyaki glaze

Chicken Cesarapal 32 Two chicken breasts with jumbo lump crab meat & Imperial sauce

Land & 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 36 Stuffed with jumbo lump crab meat

Jumbo Fried Shrimp (3) 23 Fried golden brown

Jumbo Stuffed Shrimp (3) 33 With jumbo lump crab meat & baked to perfection

Grilled Crab Platter The finest jumbo lump crab meat, tastefully seasoned & broiled to our golden standard

Baked Crab Imperial Jumbo lump crab meat seasoned with our special spices & topped with our Imperial sauce

Broiled Seafood Platter 35 Delicious shrimp, scallops, stuffed oyster, crab cake & a fillet of flounder broiled in a lemon butter sauce

Jumbo Fried Shrimp 14

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

Surf & Turf 34 10 oz. New York strip & two jumbo stuffed shrimp

Lamb Chops 34 Locally farmed French cut lamb chops marinated with Mediterranean spices

Adporns for our Steaks 4 oz. Crab Cake 13 Shrimp Scampi (6) 6 Grilled Filet of Salmon 9 Grilled Chicken Breast 4 oz. Stuffed Shrimp 15

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

SAVORS

All Sauces served with one side

Tad's Salad Dressing

Cajun Barbecue

Seafood Marinara

Barbecue Sauce

New York Strip

Time

Open Face Platters

Hot Beef Platter 12 Served with French fries or mashed potatoes

Hot Turkey Platter 12 Served with French fries or mashed potatoes

SIDE DISHES

Vegetable of the Day, French Fries, Broccollili Baked Potato, Garlickheri Mashed Potatoes, Homemade Coleslaw

Grilled asparagus and garlic-parmesan redskin potato wedges available with a $2 substitution charge.

Crab Scampi 8 oz. Crab Cake 13 Broiled jumbo lump crab meat served on a roll or with crackers

Crab Scampi 18 oz. Crab Cake 19 Broiled jumbo lump crab meat served on a roll or with crackers

Crab Scampi 8 oz. Crab Cake 19 Broiled jumbo lump crab meat served on a roll or with crackers

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Cream of Shrimp 12 oz. Crab Cake 21 Sautéed in butter, white wine & garlic sauce. Served over linguine pasta

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Cajun Barbecue

Seafood Marinara

Barbecue Sauce

New York Strip

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**WHITE WINES**  
- **Dry to Sweet** -

**Chardonnay, J. Lohr, California**  
Enticing aromas are reminiscent of peaches, Meyer lemon, yellow flower, baking spices, honey and clove. Flavors of crème brûlée and a touch of oak can be found on the long finish.
Glass 9 Bottle 34

**Chardonnay Clos Du Bois, California**  
Bright and Juicy with aromas of apple blossom, pear, peach and sweet lemon drop.
Glass 8 Bottle 32

**Chardonnay Kendall-Jackson, California**  
Flavors of mango, papaya and pineapple with citrus notes and aromas of green apple and pear.
Glass 9 Bottle 37

**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, Bolha, Italy**  
Generous and balanced wine, fresh and fruity aromas with a soft finish. Bouquet of peach, melon and fig.
Glass 9 Bottle 27

**Pinot Grigio, Mosco Canali, Italy**  
Nextarctic 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 trampoline.
Glass 8 Bottle 28

**Riesling, Chateau St. Michelle Washington State**  
Delivers sweet lime and peach character, with mineral notes and a medium dry finish.
Glass 8 Bottle 28

**Sacha Lichine, Single Blend Rose, France**  
A wonderful cool-climate wine or pairs nicely with oysters, crab and crispy fried appetizers.
Glass 7 Bottle 27

**Sterling Vintners, Rose, California**  
A wonderful cool-climate wine or pairs nicely with oysters, crab and crispy fried appetizers.
Glass 7 Bottle 27

**Meiheir, Decoy by Duckhorn, Napa, CA**  
Plum, spicy oak, cassis with mint aromas. Complex and intense, light tannins.
Glass 9 Bottle 34

**Cabinernet Sauvignon, Behring, “Kofsights Valley” 70**  
Aromas of blueberry, dark plum, baking spices, sweet licorice, hoisin and ripe flavors of boysenberry and ripe blue fruit, accented by soft and supple tannins, long finish.
Glass 9 Bottle 35

**Bacardi Mojito or Flavored Mojito 7**  
Muddled with fresh mint and served with our fresh mojito mix (Bacardi Superior, Limon, Dragonfruit, Grand Melon or Malibu Mango)

**Caribbean Storm 8**  
A blend of Pyrat Rum, pineapple and orange juices topped with a splash of Sprite

**Patrión Margarita 12**  
We blend Patrión Silver tequila with our fresh margarita mix; served ice cold or on the rocks.

**San Tirts 7**  
A house blend with fresh fruit

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**BEVERAGES 3**

**Fountain Soda, Coffee, Iced Tea, Milk or Hot Tea**

**DOMESTIC BOTTLED BEER**

**Corona, Heineken, Amstel Light, Corona Light, Newcastle Brown Ale, Angry Orchard, Flying Dog Truth (ipa), Flying Dog Bloodline, Fat Tire**

**PREMIUM BOTTLED BEER**

**Corona, Heineken, Amstel Light, Corona Light, Newcastle Brown Ale, Angry Orchard, Flying Dog Truth (ipa), Flying Dog Bloodline, Fat Tire**

**DRINK SPECIALS**

**Bacardi Mojito or Flavored Mojito 7**
**Caribbean Storm 8**
**Patrión Margarita 12**
**San Tirts 7**

**WHITE WINES**

**DRAFT BEERS**

**FLAVORED MOJITO 7**
**CARIBBEAN STORM 8**
**PATRÓN MARGARITA 12**
**SAN TIRTS 7**

**RED WINES**

- **Light Bodied to Bold and Full-Bodied** -

**Shiraz, Rosemount, Australia**  
Dark cherry, plum and blueberry with a touch of chocolate and spice.
Glass 8 Bottle 28

**Zinfandel, 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 burst. Round and full bodied.
Glass 8 Bottle 28

**Cabernet Sauvignon, Hess Select, North Coast, California**  
Ripe plum and raspberry flavors, tobacco and caramel, light tannins finish.
Glass 9 Bottle 35

**Bacardi Mojito or Flavored Mojito 7**
**Caribbean Storm 8**
**Patrión Margarita 12**
**San Tirts 7**

**STILL WINES**

**Sauvignon Blanc, Monkey Bay New Zealand**  
Rich Tannins and black currant, cherry and plum flavors that are as juicy as they come.
Glass 9 Bottle 19

**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 midtannins.
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 cruched 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**
**Caribbean Storm 8**
**Patrión Margarita 12**
**San Tirts 7**

**DRAUGHT BEERS**

**Blu Moon, Heady Seas Loose Cannon, Miller Lite, Yuengling, Stella Artois, Coors Light, Sam Adams, Sam Adams Seasonal**

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