**GOURMET BURGERS**

Burgers served with one side

**All American Burger**

10 oz. Black Angus beef patty with lettuce, tomato, and red onion on a brioche roll

**Cajun Salmon Burger**

Fresh homemade grilled salmon patty on a brioche roll with baby spinach, tomato, and cajun tartar sauce.

**Chipotle Black Bean Burger**

Vegetarian burger with lettuce, tomato, red onion, and avocado

**Cowboy Burger**

10oz. Black Angus beef patty with cheddar, onion rings, bacon, lettuce, tomato, and BBQ mayo.

**Maryland Burger**

10oz. Black Angus beef patty topped with our homemade crab dip and cheddar cheese.

**G&M Burger**

10oz Black Angus beef patty topped with our famous 2 oz. jumbo lump crab cake.

**Cheese/Pepperoni Burger**

Baked chicken breast topped with our famous 2 oz. jumbo lump crab cake and imperial sauce.

**California Turkey Burger**

Grilled turkey patty on a brioche roll with baby arugula, tomato, melted pepper jack, and sliced avocado.

**Signature Sandwiches**

Sandwiches served with one side

**Reuben**

Fresh corned beef, sauerkraut, 1000 Island dressing & Swiss cheese combined to perfection

**SoulVaki on Pita**

Chicken or Beef SoulVaki served on pita bread with tzatziki sauce

**Olive**

Served on pita bread with tzatziki sauce

**Shrimp Salad**

Select large shrimp, steamed & spiced to perfection

**Club Sandwich**

Choice of turkey, roast beef or ham

**4 oz. Crab Cake**

Broiled jumbo lump crab meat served on roll or crackers

**8 oz. Crab Cake**

Broiled jumbo lump crab meat served on roll or crackers

**Shrimp PoBoy**

Hand breaded shrimp with lettuce, tomato, and chipotle mayonnaise on French baguette

**Philly Cheesesteak**

6” classic hoagie served the way you like it

**G&M Signature Pastas**

Served with tossed salad & garlic bread

**Chicken or Eggplant Parmigiana**

13 Baked with provolone cheese; served with spaghetti pasta and marinara sauce

**Garlic Shrimp Linguine**

12 Shrimp sauteed in a white wine and garlic-lemon butter sauce. Served over linguine pasta.

**Penne New Orleans**

14 Shrimp, Andouille sausage, peppers & onions in a creamy Cajun sauce

**Spicy Fruiti Di Mare**

17 Shrimp, bay scallops & calamari with a spicy white wine marinara sauce. Served over linguine pasta

**Chicken & Shrimp Alfredo**

17 Sautéed chicken & shrimp with fresh broccoli & linguine pasta with Alfredo sauce

**FROM THE GRILL**

Served with two sides, bread & butter

**Pork Chops**

23 Premium center-cut chops marinated in Mediterranean spices & grilled to perfection

**Add-ons:** 4 oz. Crab Cake 13 Stuffed Shrimp 15

**Seafood**

Served with two sides, bread & butter

**Broiled Seafood Platter**

33 Shrimp, scallops, grilled salmon, 4oz crab cake & a filet of flounder broiled on a lemon butter sauce

**Broiled Sea Scallops**

22 Jumbo & delectable scallops broiled in a lemon butter sauce

**Stuffed Oysters (2)**

33 Stuffed with jumbo lump crab meat

**Jumbo Fried Shrimp**

21 Jumbo butterfly shrimp fried golden brown

**Shrimp in a Basket**

33 Golden fried shrimp served with cocktail sauce

**Broiled or Caesar Salad**

Baked with provolone cheese, served with tossed salad & garlic bread

**Romaine Lettuce**

17 A tender, well-marbled steak with great texture and bursting with flavor

**Tuna & Shrimp**

22 Topped with jumbo lump crab meat

**Grilled Yellow Fin**

16 Served with grilled vegetables & a Sesame-teriyaki glaze

**Choice of spicy Hot, Southern BBQ, or Old Bay**

**Specialty Marinara Sauce**

**Spicy Frutti Di Mare**

(2) The finest jumbo lump crab meat, perfectly seasoned & broiled to perfection

**California Turkey Burger**

(3) Choice of turkey, roast beef or ham

**4 oz. Crab Cake**

(2) Broiled jumbo lump crab meat served on roll or crackers

**8 oz. Crab Cake**

(3) Broiled jumbo lump crab meat served on roll or crackers

**Shrimp PoBoy**

(3) Hand breaded shrimp with lettuce, tomato, and chipotle mayonnaise on French baguette

**Philly Cheesesteak**

(3) 6” classic hoagie served the way you like it

**G&M Mixed Grill**

(2) Shrimp skewers, chicken breast & Andouille sausage served with toasted pita bread & tzatziki sauce

**SIDE DISHES**

**Vegetable of the Day, French Fries, Broccoli, Baked Potato,GarlicLaden Mashed Red Skin Potatoes, Homemade Coleslaw**

Grilled asparagus and Garlic-parmesan redskin potato wedges available with a $2 substitution charge each.
**WHITE WINES**

- **Dry to Sweet**

- **CHARDONNAY, J. LOHR, CALIFORNIA**
  Enticing aromas are reminiscent of peaches, Meyer lemon, yellow florals, 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 BORS, CALIFORNIA**
  Bright and juicy with aromas of apple blossom, pear, peach and sweet lemon drop

  Glass 9 Bottle 32

- **CHARDONNAY KENERAJ, 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. Butter 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

**ROSE WINES**

- **SACHA LICHINE, SINGLE BLEND ROSE, FRANCE**
  Fresh peaches with sumptuous strawberry and raspberry aromas are combined with floral notes on both nose and palate, leaving a pleasing strawberry finish

  Glass 8 Bottle 28

- **AVA GRACE VIEYRAS, ROSE, CALIFORNIA**
  A silky, medium-bodied mouthfeel is rounded out with a delicately dry finish

  Glass 7 Bottle 27

**WINES BY THE BOTTLE**

- **CHARDONNAY, SONOMA**
  Cutherford 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 refreshtening 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

**PREMIUM BOTTLED BEER**

- **CORONA, HEINEKEN, AMSTEL LIGHT, CORONA LIGHT, NEWCASTLE BROWN ALE, ANSON ORCHARDS, FLYING DOG TRUTH (GPA), FLYING DOG BLOODLINE, FAT TIRE**

**DOMESTIC BOTTLED BEER**

- **BUD LIGHT, MILLER LITE, COORS LIGHT, BUD, Natty Boh, Michelob Ultra, O’DOUGS**

**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**

- **PINOT NOIR, MIRASOL, 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 melon and orange zest

  Glass 8 Bottle 31

**SHIRAZ, ROSEMOND, AUSTRALIA**

- **SHIRAZ, Dark cherry, plum and blueberry with a touch of chocolate and spice**

  Glass 8 Bottle 30

**ZINFANDEL, RAVENSWOOD, CALIFORNIA**

- **ZINFANDEL, Raspberries, blueberries, black cherries, and spicy hints of oak and fruit flavors of this wine**

  Glass 8 Bottle 28

**CABERNET SAUVIGNON, LODIS MARITINE, SONOMA**

- **CABERNET SAUVIGNON, Aromas and flavors of red cherry, plum and blackberry fruit. Round and full bodied**

  Glass 8 Bottle 33

**CABERNET SAUVIGNON, HESS SELECT, NORTH COAST, CALIFORNIA**

- **CABERNET SAUVIGNON, Ripe plum flavors, raspberry, and caramel, light tannins finish**

  Glass 9 Bottle 35

**CABERNET SAUVIGNON, RODNEY STRONG, ALEXANDER VALLEY**

- **CABERNET SAUVIGNON, Rich Tannins and black currant, cherry and plum flavors. Aromas of red cherry, blackberry, and black pepper.**

  Glass 8 Bottle 29

**19 CRIBBES SHIRAZ DURB**

**SYRAH/SHIRAZ, TREASURY WINE ESTATE SOUTH AUSTRALIA, AUSTRALIA**

- **SYRAH/SHIRAZ, Medium-bodied and 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 28

**JOSH PINOT NOIR, JOSH CELLARS, CALIFORNIA**

- **JOSH PINOT NOIR, Aromas of cherry, strawberry and spicy oak burst in a glass. Dark cherry and chocolate flavors fill the mouth with a rich intensity.**

  Glass 9 Bottle 38

**CHIANTI CLASSICO, ROCCO DELL’ MACIE**

- **CHIANTI CLASSICO, A polished, delicious red wine with blueberry, raspberry, and caramel character. It is full-bodied, with layers of fruit and round tannins**

  Glass 8 Bottle 32

**JOSH LEGACY RED BLEND, JOSH CELLARS, CALIFORNIA**

- **JOSH LEGACY RED BLEND, A medium-bodied, bold red blend with notes of deep black fruit, spice and crushed black pepper on the nose.**

  Glass 8 Bottle 32

**DRINK SPECIALS**

- **RED PAPA RITA 70**
  Muddled with fresh mint and served with our fresh mojito mix (Bacardi Superior, Limon, Dragonfruit, Grand Melen or Malibu Mango)

- **CARIBBEAN STORM 8**
  A blend of Puerto 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

**WE SHIP OUR FAMOUS CRAB CAKES NATIONWIDE**

For more information, ask your server or visit: [WWW.GAMDMCRABCAKES.COM](http://www.gamdmcrabcakes.com)