



WELCOME TO G&M
ENJOY YOUR LUNCH

APPETIZERS

- STUFFED MUSHROOM CAPS** 13
Four mushroom caps stuffed with jumbo crabmeat
- G&M WINGS (10)** 12
Choice of spicy Hot, Southern BBQ, or Old Bay
- FIRECRACKER SHRIMP** 14
Breaded & crispy fried. Served with firecracker sauce.
- FRIED CALAMARI** 13
Served with marinara sauce
- STUFFED POTATO SKINS** 8
Broccoli, Cheddar cheese, bacon & sour cream
- TOMATO & BASIL BRUSCHETTA** 9
Fresh tomatoes, onions, basil, garlic and fresh mozzarella cheese
- BURRATA** 12
Creamy fresh mozzarella, 18 month aged Parma ham and roasted tomatoes
- OYSTERS OR CLAMS ON THE HALF SHELL** 10
- CRISPY OYSTERS** 11
Oysters on the half shell baked with panko breadcrumbs, Ouzo, spinach, bacon & Sriracha sauce
- FRIED ZUCCHINI CHIPS** 8
Served with tzatziki sauce
- CRAB DIP** 14

SOUPS

- SOUP DU JOUR** Cup 4 Bowl 5
Monday - Friday
- FRENCH ONION** 5
- MARYLAND CRAB** Cup 5 Bowl 6
- CREAM OF CRAB** Cup 6 Bowl 7

SALADS

- CAESAR SALAD** 9
- CHEF'S SALAD** 9
- GREEK SALAD** 10
Lettuce, tomatoes, cucumbers, Feta cheese, Kalamata olives, & onions; served with homemade Greek dressing
- G&M VILLAGE SALAD** 12
Vine ripe tomatoes, cucumbers, red onions, green peppers, feta, peperoncini, arugula and kalamata olives dusted with oregano & drizzled with EVOO.
- COBB SALAD** 9
Avocado, bacon, crumbled Bleu cheese, sliced egg & your choice of dressing
- SPINACH SALAD** 8
Bacon, mushrooms, sliced egg & cashews with your choice of dressing
- CRANBERRY APPLE & WALNUT SALAD** 9
Served with your choice of dressing
- ARUGULA SALAD** 7
Red onions, tomatoes, cucumbers & sliced oranges with your choice of dressing
- GRILLED CRABBY CAESAR** 13
Half a grilled romaine head with Caesar dressing, croutons & Parmesan shavings; topped with crab meat & drizzled 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 - 4oz 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

GOURMET BURGERS

Burgers served with one side
Premium Black Angus Beef provided by Creekstone Farms

- ALL AMERICAN BURGER** 10
10 oz. Black Angus beef patty with lettuce, tomato, and red onion on a brioche roll
- CAJUN SALMON BURGER** 12
Fresh homemade grilled salmon patty on a brioche roll with baby spinach, tomato, and cajun tartar sauce.
- CHIPOTLE BLACK BEAN BURGER** 10
Veggie burger with lettuce, tomato, red onion, and avocado
- COWBOY BURGER** 10
10oz. Black Angus beef patty with cheddar, onion rings, bacon, lettuce, tomato, and BBQ mayo.
- MARYLAND BURGER** 14
10oz. Black Angus beef patty topped with our homemade crab dip and cheddar cheese.
- G&M BURGER** 17
10oz Black Angus beef patty topped with our famous 2 oz. jumbo lump crab cake
- CHESAPEAKE BURGER** 13
Baked chicken breast topped with our famous 2 oz. jumbo lump crab cake and imperial sauce.
- CALIFORNIA TURKEY BURGER** 10
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** 10
Corned beef, sauerkraut, 1000 Island dressing & Swiss cheese combined to perfection
- SOUVLAKI ON PITA BREAD** 8
Chicken or Beef Souvlaki served on pita bread with tzatziki sauce
- GYRO** 8
Served on pita bread with tzatziki sauce
- SHRIMP SALAD** 13
Select large shrimp, steamed & spiced to perfection
- CLUB SANDWICH** 9
Choice of turkey, roast beef or ham
- 4 OZ. CRAB CAKE** 15
Broiled jumbo lump crab meat served on roll or crackers
- 8 OZ. CRAB CAKE** 19
Broiled jumbo lump crab meat served on roll or crackers
- SHRIMP PO'BOY** 12
Hand breaded shrimp with lettuce, tomato & chipotle mayonnaise on French baguette
- PHILLY CHEESESTEAK** 9
6" classic hoagie served the way you like it

G&M SIGNATURE PASTAS

Served with tossed salad & garlic bread

- SPAGHETTI** 10
Meatballs, Italian sausage or mushrooms
- GNOCCHI** 10
Homemade potato dumplings with chicken & lobster sauce
- CRAB RAVIOLI** 13
Tossed in a fresh tomato, garlic & basil concasse
- LASAGNA** 11
Traditional layered pasta with meat sauce, ricotta, mozzarella cheese and topped with our house marinara sauce.
- PENNE BOLOGNESE** 10
Penne pasta with our homemade meat sauce
- STUFFED MANICOTTI** 10
Baked & topped with Mozzarella cheese & marinara sauce
- CHICKEN OR EGGPLANT PARMIGIANA** 13
Baked with provolone cheese; served with spaghetti pasta and marinara sauce
- GARLIC SHRIMP LINGUINI** 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 FRUTTI DI MARE** 17
Shrimp, bay scallops & calamari with a spicy white wine marinara sauce. Served over linguine pasta
- CHICKEN & SHRIMP ALFREDO** 17
Sauteed chicken & shrimp with fresh broccoli & linguine pasta with Alfredo sauce

FROM THE GRILL

Served with two sides, bread & butter

- PORK CHOPS (2)** 13
Premium center-cut chops marinated in Mediterranean spices & grilled to perfection
- Add-ons: 4 oz. Crab Cake 13
Stuffed Shrimp 15
- G&M MIXED GRILL** 12
Shrimp skewer, chicken breast & Andouille sausage served with toasted pita bread & tzatziki sauce

SEAFOOD

Served with two sides, bread & butter

- BROILED SEAFOOD PLATTER** 33
Shrimps, scallops, stuffed oyster, 4oz crab cake & a filet of flounder broiled in a lemon butter sauce
- BROILED SEA SCALLOPS** 22
Jumbo & delectable scallops broiled in a lemon butter sauce
- STUFFED OYSTERS (3)** 33
Stuffed with jumbo lump crab meat
- JUMBO FRIED SHRIMP** 21
6 jumbo butterfly shrimp fried golden brown
- SHRIMP IN A BASKET** 13
Golden fried shrimp served with cocktail sauce
- BROILED OR CEDAR PLANK BOURBON ROASTED SALMON** 17
- GRILLED YELLOW FIN TUNA HIBACHI** 16
Served with grilled vegetables & a Sesame-Teriyaki glaze
- JUMBO STUFFED SHRIMP (2)** 26
with jumbo lump crab meat
- BAKED CRAB IMPERIAL**
Luscious lumps of crab meat, artfully seasoned to delight your taste; piled high & baked to golden perfection
Single 23 Double 34
- CRAB CAKE PLATTER**
The finest jumbo lump crab meat, tastefully seasoned & broiled to our golden standard
Single 22 Double 33

SIDE DISHES

VEGETABLE OF THE DAY, FRENCH FRIES, BROCCOLI, BAKED POTATO, GARLIC-HERB 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 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 moutheel 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, DECOY 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 Mandarin 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