

# Raw Bar

## OYSTERS ON THE HALF SHELL | MKT

cocktail sauce, horseradish & crackers

## WHOLE LOBSTER | MKT

served with melted butter

## SHRIMP COCKTAIL | 18

4 shrimp from our raw bar

## WINGS | 16

wings seasoned so nice you can eat them naked or in your choice of sauce. served with celery & blue cheese or ranch house made hot, bbq, sriracha glaze or old bay

## STEAMED SHRIMP

1/2 LB FOR 16 | 1 LB FOR 28

covered in Old Bay, steamed & served hot with cocktail sauce & lemon **GF**

## LAMB LOLLIPOPS | 24

chef's creation **GF**

## CHICKEN TENDERS & FRIES | 16

crispy chicken & fries with choice of sauce

## CHIPS WITH SALSA & GUAC | 12

house made pico & guac with freshly fried tortilla chips **GF**

## FIRE CRACKER SHRIMP | 16

crunchy shrimp piled high over sweet chili sauce & covered with sliced pepperoncini. served with boom boom sauce **GF**

## FRIED MOZZARELLA | 15

hot, fried mozzarella sticks with marinara

## TEQUILA LIME SHRIMP | 18

shrimp sautéed with lime juice, roasted red peppers, diced tomatoes & scallions with garlic & cayenne. finished off with a shot of tequila

## CHEESESTEAK NACHOS | 17

sautéed thinly sliced ribeye, caramelized onions covered in cheese sauce with red pepper coulis. served with house made pico, guacamole & freshly fried tortilla chips **GF**

## ORANGE GLAZED SCALLOPS | 20

pineapple relish, pickled ginger, sliced jalapeños & a sweet orange glaze

## SNOW CRAB LEGS | 32

served with melted butter

## ALASKAN KING CRAB | MKT

served with melted butter

## JUMBO LUMP CRAB | MKT

1lb jumbo lump crab served with Old Bay, butter & cocktail sauce

## APPETIZERS

### CHEESESTEAK LOLLIPOPS | 17

six wontons stuffed with our award winning cheesesteak & house made cheese sauce

### OYSTERS ROCKEFELLER

6 FOR 16 / 12 FOR 30

local oysters filled with mix of garlic, bacon, spinach & onion **GF**

### SEARED AHI TUNA | 17

seared fresh cut ahi encrusted with sesame seeds with sweet chili sauce, a wasabi ball, seaweed salad, pickled onions & ginger **GF**

### CHICKEN TEMPURA BITES | 16

tempura battered chicken tossed in choice of sweet chili, buffalo, bbq or sriracha glaze

### BUFFALO SHRIMP | 14

breaded, lightly fried shrimp tossed in house buffalo sauce

### CRAB DIP | 17

our long standing house crab dip served with a warmed baguette

### SEAFOOD SKINS | 19

crispy potato skins loaded with a creamy, cheesy seafood filling of shrimp, bay scallops, & crab meat, then baked with cheddar jack & topped with bacon **GF**

### MAC & CHEESE | 13

cavatappi pasta tossed in our silky, house made american cheese sauce

### TENDERLOIN TIPS | 20

sautéed marinated steak tips served over truffle fries **GF**

## ENTREES

CHOICE OF MASHED POTATOES OR RICE & ASPARAGUS OR GREEN BEANS. EXCLUDES PASTAS.

### RIBEYE | 46

grilled 20oz hand cut ribeye with demi glaze **GF**

### LOBSTER | MKT

steamed, whole lobster **GF**

### CHICKEN CHESAPEAKE | 30

crab dip & cheddar cheese atop two seasoned chicken breasts with garlic parmesan sauce **GF**

### FILET MIGNON | 53

8oz filet seared then brought to temperature in the oven & finished with demi glaze **GF**

### FRIED SHRIMP DINNER | 24

eight breaded shrimp lightly fried. served with cocktail sauce

### CRAB STUFFED SHRIMP | 35

three butterflied shrimp stuffed with mini crab cakes & baked with Old Bay & white wine

### SEAFOOD ALFREDO | 34

shrimp, scallops & lump crab sautéed in a creamy, garlic alfredo sauce tossed with fettucine

### DRUNKEN SHRIMP | 28

sautéed shrimp with caribbean seasoning. finished with a shot of tequila **GF**

### CRAB CAKE

lump MD style

SINGLE | 26 OR DOUBLE | 36

### CHICKEN OSCAR | 33

shrimp, crab meat, asparagus & mushrooms sautéed in a garlic cream sauce over two chicken breasts

### CAJUN CHICKEN PASTA | 26

cajun seasoned chicken sautéed with mushrooms, onions & roasted red peppers in oil, garlic & white wine tossed in fettucine

### SEARED AHI TUNA | 34

fresh cut ahi encrusted with sesame seeds then seared rare. served with sweet chili, boom boom & cusabi sauces **GF**

### SKYE LOBSTER MAC + CHEESE | 26

half of a steamed lobster atop cavatappi pasta tossed in our silky, house made american cheese sauce

### CAJUN PAN SEARED SALMON | 28

pan seared & cajun seasoned salmon filet **GF**

### CARIBBEAN JERK BOWL

caribbean jerk chicken or shrimp over cilantro lime rice with sweet peppers, mango, avocado & black beans. topped with hot honey & toasted coconut **GF**

### CHICKEN | 30 OR SHRIMP | 34



HAND CUT FRIES | 7



TRUFFLE FRIES | 10



MASHED POTATOES | 7



LOADED MASHED POTATOES | 10



VEGETABLE DU JOUR | 7

SWEET POTATO TOTS | 7

SEAWEED SALAD | 8

ONION RINGS | 12

## HANDHELDS

SERVED WITH CHIPS. FRIES +4

### AWARD WINNING CHEESESTEAK | 18

sautéed, thinly sliced ribeye, caramelized onions, & chimichurri mayo, stuffed in a baguette & covered in house cheese sauce

### CRAB CAKE SANDWICH | 21

MD style crab cake on a brioche bun with lettuce, tomato & red onion. served with chipotle tartar

### CRABBY CHICKEN SANDWICH | 18

crab dip & cheddar cheese atop a seasoned chicken breast on a brioche bun with lettuce, tomato & red onion

### BACON CHEESEBURGER | 16

classic grilled 8oz angus burger with bacon & american cheese on a brioche bun with lettuce, tomato, & red onion sauteed onions +3 or mushrooms +3

### SKYE BURGER | 32

4oz crab cake atop a grilled 8oz angus burger with provolone cheese, lettuce, tomato, & red onion on a brioche bun

### TACOS | 16

RIBEYE, FISH, CHICKEN OR SHRIMP

two warm flour tortillas stacked with shredded cabbage, cheese sauce & red pepper coulis with cilantro rice, seasoned black beans & fresh pico

### CHICKEN WRAP | 16

grilled chicken, bacon, avocado, lettuce, tomato, provolone cheese & Old Bay mayo

### BUFFALO CHICKEN WRAP | 16

fried chicken tossed in buffalo sauce with lettuce, tomato, & blue cheese crumbles

### BLACKENED SALMON BLT | 21

cajun seasoned, pan seared salmon filet on a brioche bun with lettuce, tomato & chipotle mayo

### HAWAIIAN CHICKEN SANDWICH | 16

caribbean jerk chicken, grilled pineapple, bacon & provolone with lettuce, tomato, & red onion on a brioche bun

## SALADS

### TENDERLOIN TIP SALAD | 24

sautéed steak tips over mixed greens with croutons, pepperoncini & blue cheese crumbles. served with balsamic vinaigrette

### SEAFOOD COBB SALAD | 26

lump crab, shrimp & scallops season with old bay over chopped romaine, avocado, bacon, sliced egg & blue cheese crumbles. served with balsamic vinaigrette **GF**

### MEDITERRANEAN SALAD | 15

artichokes, roasted red peppers, black olives, & diced tomatoes over mixed greens topped with feta cheese & pepperoncini. served with balsamic vinaigrette **GF**

### CAJUN SALMON SALAD | 26

blackened salmon filet over spinach with red onion, diced tomatoes, pepperoncini & topped with blue cheese crumbles. served with balsamic vinaigrette

### CAESAR SALAD | 14

fresh chopped romaine, croutons, shaved parmesan & caesar dressing

### SUMMER REFRESHER SALAD

fresh red grapes, mandarin oranges, & strawberries over mixed greens. topped with pecans & our raspberry vinaigrette **GF**

### GRILLED CHICKEN W/ FETA | 22

TENDERLOIN TIPS WITH BLUE CHEESE | 26

*add a protein*

CRAB CAKE | 18

SEARED TUNA | 14

LOBSTER TAIL | MKT

SALMON | 17

ALASKAN KING CRAB | MKT

GRILLED SHRIMP | 14

SCALLOPS | 15

TENDERLOIN TIPS | 15

GRILLED CHICKEN | 11

# SKYE BAR

RAW BAR + GRILLE

*high in the Skye*

*Happy Hour*

DAILY 3-6PM

LIVE MUSIC DAILY 4-8PM

\$1 OYSTERS  
\$26 LOBSTERS  
\$7 CRUSHES  
\$6 HOUSE WINES  
\$1 OFF DRAFTS  
\$5.50 RAIL DRINKS

## MARTINIS

### ESPRESSO MARTINI | 15

Ketel One/ Kahlúa/ fresh espresso

### TEQUILA ESPRESSO MARTINI | 16

Casamigos Reposado/ Kahlúa/ fresh espresso

### SPICY CUCUMBER | 15

21 Seeds Cucumber Jalapeño Tequila/ fresh lime/ agave nectar/ Tajin rim

### LEMON DROP | 15

Ketel One Citroen/ fresh squeezed lemon juice/ simple syrup/ splash of club soda

### THE DIRTY | 15

George's Organic Vodka/ olive brine/ blue cheese olives

### SKYE COSMO | 15

Tito's/ Triple Sec/ splash of cranberry & lime

### PERFECT PEAR | 15

Grey Goose Pear/ St-Germain/ splash of white cranberry juice

### CHOCOLATE MARTINI | 15

Smirnoff Whipped/ Bailey's chocolate/ chocolate swirled glass

## FROZENS

### FROZEN DAIQUIRIS + MARGARITAS | 11

strawberry/ piña colada/ peach/ mango/ raspberry/ banana

### STRAWBERRY LEMONADE | 12

Deep Eddy Lemon/ strawberry puree

### BLUE COCONUT MARGARITA | 13

Corazon Blanco/ blue curacao/ lime juice/ coconut puree

### FROZEN ESPRESSO MARTINI | 15

Kahlúa/ Bailey's/ fresh espresso/ served in a martini glass

### BANANA MUDSLIDE | 12

banana rum/ Kahlúa/ banana puree/ chocolate swirled glass

*add a floater!*

RUM OR TEQUILA | 3

GRAND MARNIER | 5

## WINE BY THE GLASS

### WHITE

J. Lohr Chardonnay 11  
Bread & Butter Chardonnay 12  
Frank Family Chardonnay 17  
Santa Margherita Pinot Grigio 13  
Villa Maria Sauvignon Blanc 10  
The Beach by Whispering Angel Rosé 12  
Cupcake Moscato 10

### RED

J. Lohr Cabernet 13  
J. Lohr Pinot Noir 13  
J. Lohr Pure Paso Red Blend 17  
Terrazas Reserva Malbec 12

### HOUSE

Chardonnay 8  
Pinot Grigio 8  
Pinot Noir 8  
Cabernet Sauvignon 8  
Champagne 8

### BUBBLES (SPLITS)

Chandon Rose 15  
Chandon Brut 15  
Moët & Chandon Brut Imperial 23  
La Marca Prosecco 15

ASK YOUR BARTENDER OR SERVER FOR FULL WINE & CHAMPAGNE BOTTLE LIST

## CRUSHES

### ORANGE CRUSH | 11

Smirnoff Orange/ fresh squeezed orange juice/ splash of sprite

### GRAPEFRUIT CRUSH | 11

Smirnoff Grapefruit/ fresh squeezed grapefruit juice/ splash of sprite

### WATERMELON CRUSH | 11

Smirnoff Watermelon/ fresh muddled watermelon/ splash of sprite

### LEMON CRUSH | 11

Smirnoff Citrus/ fresh squeezed lemon juice/ splash of sprite

### KEY LIME CRUSH | 11

Smirnoff Whipped/ fresh squeezed lime juice/ splash of sprite

## COCKTAILS

### SKYE PUNCH | 12

Bacardi Dragonberry & Banana rums/ orange & pineapple juice/ Grenadine

### SKYE MULE | 12

Belvedere/ ginger beer/ fresh lime

### OCSC MARGARITA | 13

Don Julio Silver/ fresh lime/ agave nectar/ salt or Tajin rim

### SPICY MARGARITA | 14

Casamigos Jalapeño/ George's Margarita mix/ fresh jalapeño/ salt or Tajin rim

### SMOKY PINEAPPLE JALAPEÑO MARGARITA | 15

Casamigos Mezcal/ pineapple juice/ jalapeño/ fresh lime

## SHOOTERS

### OLD BAY OYSTER SHOOTER | 10

Old Bay Vodka/ fresh local oyster/ splash of George's Spicy Bloody Mary mix

### BLUEBERRY MUFFIN | 8

Smirnoff Whipped/ blueberry Red Bull

### BUMP N GRIND | 7

our housemade Ketel One Espresso Martini ...as a shot!

### GREEN TEA | 7

Jameson/ peach schnapps/ sour mix

## BEER

### DRAFTS

Miller Lite 5 | Bud Light 5 | Blue Moon 6.50 | Modelo Especial 6.50  
Sam Adams seasonal 6.50 | Summer Shandy 6.50 | Evo Lot #3 IPA 8  
Sierra Nevada Hazy Little Thing IPA 8 | RAR Nanticoke Nectar IPA 8  
Burley Oak Lost IPA 8

### BOTTLES + CANS

Miller Lite 5 | Coors Light 5 | Bud Light 5 | Budweiser 5  
Michelob Ultra 5 | Yuengling 5 | Corona 6.50 | Corona Light 6.50  
Stella Artois 6.50 | Heineken 6.50 | Heinken Zero 6.50  
Mango Cart 7 | Angry Orchard 7 | Dewey Beer Swishy Pants IPA 8  
Dogfish Head 60 Min IPA 8 | Dogfish Head SeaQuench Sour Ale 8

### SELTZERS + RTDS

Black Cherry White Claw 7 | Peach High Noon 8  
Surfside Iced Tea & Lemonade 8 | Burley Oak Boardwalk Lemonade 8