



SPECIALS AT THE DEN

SOUP DU JOUR

FRENCH ONION | \$8

Rich Beef Broth • Caramelized Onions • Crostini • Gruyere Cheese

APPETIZERS

PORK GYOZA (DUMPLINGS) | \$12

Six • Steamed • Sweet Thai Chili Dipping Sauce

BUFFALO CHICKEN DIP | \$12

Cream Cheese • Buffalo Sauce • Braised Chicken • Mozzarella • Tortilla Chips

HANDHELDS & SALAD

CHEESEBURGER SLIDERS | \$15

Trio of Ground Beef Patties • Caramelized Onions • Cheese Sauce • Hawaiian Bun • Hand Cut French Fries

STEAK SANDWICH | \$17

Roasted Sirloin • Hoagie Roll • Caramelized Onions • Fried Peppers • Spicy Mayo • Mozzarella Cheese • Tater Tots

ENRTEES

STEAK & FRITES | \$19

Seasoned and Grilled • Hand Cut French Fries • Basil Aioli

SCALLOP ROCKAFELLER | \$19

Scallop Pieces • Smoked Bacon • Spinach • Parmesan Alfredo • Ricotta Ravioli

PIZZA

CRAB \$13|\$17|\$21

Sweet Blue Crab Meat • White Pizza • Fresh Milk Mozzarella • Shredded Mozzarella • Scallions • Old Bay

CATCH OF THE DAY

POKE BOWL | \$19

Diced Ahi Tuna • Diced Mango • Seaweed Salad • Avocado • Cucumber • Ponzu Dipping Sauce • Jasmine Rice

FLOUNDER | \$19

Blackened & Oven Roasted • Tomato Vin Blanc • Dirty Rice • Spicy Aioli

DESSERTS

POPCE'S ICE CREAM | \$7

Locally Made!
Neapolitan • Biscotti • Pistachio

PEANUT BUTTER PIE | \$7

Peanut Butter Cheesecake Mousse • Chocolate Ganache

TOMATO BASIL | \$8

Chicken Stock • Tomatoes • Basil • Cream

BROCCOLI & CHEDDAR | \$8

Chicken Stock • Cream • Cheddar • Roasted Broccoli

MUSSELS | \$13

Full Pound • Butter • Garlic & White Wine Sauce • Toasted Garlic Bread

BEEF EMPENADAS | \$12

Four Fried Beef empanadas • Spicy Mayo

STEAK TACOS | \$15

Trio of Marinated Steak • Cilantro • Onions • Mushrooms • Julienned Lettuce • Pico De Gallo • Tortilla Chips

GRILLED ROMAINE & SHRIMP | \$19

½ Head • Grape Tomatoes • Onion Rings • Blackened Shrimp • Sriracha Ranch • Shredded Cheddar Cheese

DUROC BONE-IN PORK CHOP | \$19

Seasoned and Grilled • Sautéed Brussel Sprouts & Potato Hash • Sausage Gravy

"L.A.'S" FAMOUS STEAK TIPS | \$18

Marinated Angus • 8 Ounces • BBQ Demi-Glace Hand Cut Frites • Cheddar

TIRAMISU | \$7

Espresso-Soaked Lady Fingers • Classic Custard • Cinnamon • Whipped Cream

FLOURLESS CHOCOLATE TORTE | \$7

Chocolate Custard • Chocolate Sauce

GET YOUR SIP ON

ROTATING DRAFTS | \$6

WILDBERRY SELTZER | ABV 5.0

Truly Hard Seltzer, Boston, MASS

HALF CAB HAZY | ABV 6.0

New England IPA • Big Truck • Parkton, MD

TOPLESS BLONDE | ABV 5.2

Blonde Ale • Big Truck • Parkton, MD

NATICOKE NECTAR | ABV 7.4

American IPA, RAR Brewing • Cambridge, MD

NARRAGENSETT | ABV 5.0

Lager • Providence, RI

IRON CURTAIN | ABV 5.8

American Pale Ale • RAR Brewing • Cambridge, MD

60 MINUTE | ABV 6

India Pale Ale • Dogfish Head Brewing • Milton, DE

LOT 3 | ABV 6.8

India Pale Ale • Evolution Craft Brewing • Salisbury, MD

G.O.A.T (ED REED) | ABV 6.5

New England IPA • Union Brewing, Baltimore, MD.

JUICY VODOO RANGER | ABV 7.5

New England IPA • New Belgium Brewing • Colorado

STELLA ARTOIS | ABV 5.0

Belgian Pale Lager • Belgium

RUDE BOY | ABV 8.2

Imperial Red Ale • Burley Oak Brewing Company • Berlin, MD

ADVENTURE | ABV 5.2

Session IPA • Burley Oak Brewing Company • Berlin, MD

GROOVE CITY | ABV 5.2

Hefeweizen • RAR Brewing • Cambridge, MD

WHITE MARLIN | ABV 5.6

American Pale Ale • Fin City Brewing, MD

LUCKY 7 | ABV 5.8

American Porter • Evolution Craft Brewing • Salisbury, MD

LIGHT GRAPES

BOYA ROSE

San Antonio Valley, Chile

GAMBINO PROSECCO

Tommaso Gambino • Vento • Italy

CAVIT PINOT GRIGIO

Northern Italy

BAY MIST RIESLING

J. Johr Vineyards • California

MATUA SAUVIGNON BLANC

Marlboro • New Zealand

LAYER CAKE CHARDONNAY

Central Coast • California

CUPCAKE MOSCATO

Veneto • Northern Italy

MORNING FOG CHARDONNAY

Wente Vineyards • Central Coast California

KENDALL-JACKSON CHARDONNAY

Central Coast, California

THE DARK SIDE

LOVE PINOT NOIR

Livermore Valley • California

GABBIANO CHIANTI

Castello di Gabbiano, Italy

FARM TO TABLE SHIRAZ

Fowles Winery • Australia

CATENA MALBEC

Mendoza, Argentina

THE VELVET DEVIL

Charles Smith Winery, Washington State

JOSH CELLARS

Cellars Wineries, California

CRAFT COCKTAILS | \$7.00

DRINK OF THE DAY • FOX'S RUM PUNCH

Mix of Cotton and Reed rums • Orange Juice • Cranberry Juice • Pineapple Chunks

CRUSH OF THE DAY • STRAWBERRY COCONUT

Strawberry Colada Vodka • Fresh Strawberries • Fresh Orange Juice • Coconut Milk • Soda

MOJITO OF THE DAY • BLUE COCONUT PINEAPPLE

Cruzan Coconut Rum • Pineapple Juice • Mint • Lemon Lime Soda • Blue Curacao

TEQUILA SUNRISE

House Infused Orange Tequila • Fresh Orange Juice • Grenadine • Soda Float

CRANBERRY MULE

Deep Eddy Cranberry Vodka • Lime Juice • Ginger Beer

PINK RIBBON (Breast Cancer Awareness Month)

Pink Beefeater Gin • Tonic • Lime Wheel

BANANA RUM OLD FASHIONED

Dark Rum • Banana Liqueur • Orange Bitters • Muddled Orange

FALL SPRITZER

Riesling Wine • Apple Cider • Soda • Fresh Apples • Cinnamon Sugar Rim

MARTINIS MADNESS | \$9

PUMPKIN ESPRESSO

Vanilla Vodka • Pumpkin Liqueur • Kahlua • Espresso • Cream

CHERRY MANHATTAN

Concierge Whiskey • Black Cherry Syrup • Luxardo Cherries • Sweet Vermouth • Bitters

CHOCOLATE COVERED CHERRY

Cherry Vodka • Chocolate Liqueur • Chocolate Drizzle