

Foodie Entrees \$25 ea

(foodie entrees)

JUMBO LUMP CRAB CAKES

whipped potatoes, green beans, cocktail and tartar sauces

DUCK BREAST

parsnip puree, roasted sweet potatoes, cherry arugula salad, pomegranate demi

STEAK FRITES

8 oz flat iron, truffle fries, grilled asparagus, port demi, garlic butter

JUMBO SCALLOPS

butternut squash risotto, wild mushrooms, toasted hazelnuts, beurre blanc

BLACKENED AHI TUNA

edamame fried brown rice, sesame spinach

CHILEAN SEABASS

pan seared, whipped potatoes, green beans

PAN SEARED SALMON

roasted tomato & lemon quinoa, green beans

TARK'S LOBSTER ROLL

warm buttered claw & tail meat, potato roll, chives, old bay-lemon mayo

SEAFOOD COBB

chilled shrimp, jumbo lump crab, bacon, red onion, bleu cheese, hard boiled egg, tomato, sliced avocado, old bay, ranch

SEAFOOD RISOTTO

scallops, jumbo lump crab, shrimp, lobster stock, parmesan cheese

BBQ'D SHORT RIB

whipped potatoes, green beans, hickory demi

STEAK SALAD

4oz Petite Filet, romaine, spring mix, cherry tomatoes, cucumbers, carrots, radish, bleu cheese, red onion, red wine vinaigrette

"SOMETHING VEGAN"

sweet potato and chickpea curry, toasted farro, swiss chard, grilled naan, roasted pumpkin seeds

(scroll for more)



"Salads & Bowls" \$15 ea

QUINOA BOWL

grilled chicken, baby kale, apples, quinoa, sweet potatoes, golden raisins, pumpkin seeds, maple vinaigrette

CHICKEN FUN SALAD

mixed greens, oranges, peppers, scallions, chow mein, almonds, wasabi peas, potstickers, carrots, soy ginger vinaigrette

TUNA POKE BOWL

sesame seared tuna, edamame, brown rice, seaweed salad, red peppers, avocado, wasabi peas, scallion, pickled ginger, soy ginger vinaigrette

entree salads

MEDITERRANEAN SALAD

warm roasted eggplant, spinach, romaine, roasted peppers, artichokes, tomatoes, mozzarella, feta cheese, cucumbers, red onion, olives, chickpeas, pepperoncini, balsamic dressing

ARUGULA SALAD

dried cherries, apples, candied pecans, goat cheese, raspberry vinaigrette

"LEGACY SALAD"

romaine, iceberg, bacon, cukes, slaw, tomatoes, pickles, jalapenos, onions, bleu cheese, parm, balsamic & bleu dressings.

Omissions ok, no substitutions

Add ons: Grilled Chicken +\$7
Pan Seared Salmon, Ahi Tuna \$10

"Sandwiches & Burgers" \$15 ea

JUMBO LUMP CRAB CAKE SANDWICH

lettuce, tomato, tartar, seeded bun

BLACKENED SALMON B.A.L.T.

pan seared salmon, roasted garlic aioli, bacon, avocado, lettuce, tomato, potato toast

GREEN SPRING BURGER

cheddar, swiss, provolone or bleu cheese +\$1,
applewood bacon +\$2.

FRENCH DIP

slow roasted prime rib, caramelized onions, provolone, toasted french roll, jus, tiger sauce

CHICKEN TENDERS AND FRIES

honey mustard

BLACK BEAN VEGGIE BURGER

jalapeno cheddar roll, lettuce, tomato, onion, guacamole

MOROCCAN LAMB BURGER

ground lamb burger on naan, feta salad, tzatziki sauce

SHRIMP SALAD WRAP

shredded lettuce, tomato

sandwiches served w/ fries

FAMILY STYLE Meals

SHARE a soup or salad (for the group)
PICK a protein (each person)
SHARE two sides (for the group)

Serves 2 People = \$50
Serves 4 People = \$95
Serves 6 People = \$145

share soup or salad

CREAM OF CRAB - OR - MARYLAND CRAB
OR - BUTTERNUT SQUASH

or

CAESAR SALAD - OR - MIXED GREEN SALAD

proteins

(each person chooses thier own)

12OZ NY STRIP

CRAB CAKE

8OZ FILET MIGNON

GRILLED SALMON

BBQ BEEF SHORT RIB

AHI TUNA

BBQ CHICKEN BREAST

share 2 sides

ROASTED FINGERLING POTATOES

GREEN BEANS

MAC & CHEESE

ROASTED BRUSSELS SPROUTS

MASHED POTATOES

ROASTED CAULIFLOWER

GRILLED ASPARAGUS

ROASTED TOMATO & LEMON QUINOA

Sides available a la carte \$10 each.

Appetizers a la carte - \$12 ea.

JUMBO SHRIMP COCKTAIL

cocktail, old bay

BLISTERED SHISHITO PEPPERS

lemon pepper aioli

CHEESESTEAK SPING ROLLS

hand rolled, spicy ketchup

BEETS & BURRATA

whipped burrata, mandarin orange, apples,
crushed walnuts, pomegranate glaze

HEIRLOOM TOMATO & MOZZARELLA CAPRESE

lemon basil vinaigrette, grilled bread

CHICKEN WINGS

choice of: lemon pepper parmesan, buffalo, or
old bay
served with blue cheese, celery

HOT CRAB DIP

parmesan, old bay, toasted ciabatta

BRUSSELS SPROUTS

glazed, togarashi aioli, pepper panko

MINI MD CRAB CAKES

fried fresh jumbo lump crab, saltines & tartar

CHICKEN & VEGETABLE POTSTICKERS

sweet and spicy dipping sauce

CORN FRITTERS

roasted corn, pepperjack cheese

TUNA TARTARE

cucumbers, seaweed salad, pickled ginger,
wasabi cream, sesame wontons

STEAMED EDAMAME

sea salt, lemon wedge



HOMEMADE SOUPS **bowls or quarts** **\$10/\$20**

"Order a bowl for now and a quart for later"

CREAM OF CRAB SOUP

jumbo lump, chives

MARYLAND CRAB SOUP

jumbo lump, bacon, veggies

BUTTERNUT SQUASH SOUP

toasted pumpkin seeds

DESSERTS- \$10

HEATH BAR CRUNCH BREAD PUDDING

caramel sauce

CINNAMON HOT MILK CAKE

by The Lovin' Oven Cake Company

COCONUT POUND CAKE

by The Lovin' Oven Cake Company

6 LAYER CHOCOLATE CAKE

chocolate cake, chocolate fudge

TRADITIONAL NY CHEESE CAKE

raspberry sauce

Order and pay online at TarksGrill.com
Call when you arrive and we'll run your order to your car. (Joppa entry by Wee Chic)



WINE
\$15/bottle

"Crisis friendly pricing"

whites/
rosés

GABRIELLA PINOT GRIGIO

LE GRAND NOIR CHARDONNAY

C.K. MONDAVI SAUVIGNON BLANC

COLLINA SAN PONZIO ROERO ARNEIS

reds

JOSH CABERNET

TRAPICHE MALBEC

NOBLE VINES MERLOT

MCGUIGAN 'THE PLAN' RED BLEND

HENRY FESSY BEAUJOLAIS-VILLAGES

sparkling

VILLA SANDI PROSECCO

RUBY RED GRAPEFRUIT

C.K. MONDAVI 'SPRITZED' ROSÉ

Tark's full wine list available.
Ask for your favorites



COCKTAILS

\$20/bottle

16 OUNCES

Serves 2 (or one, we won't judge)

MARGARITA

reposado tequila, agave, fresh lime, sour

GRAND RASPBERRY MARGARITA

reposado tequila, Grand Marnier, agave, fresh lime,
muddled raspberries

NEW FANGLED

bourbon, cherry heering, dry curacao, house bitters

BARREL AGED NEGRONI

Blue Coat gin, Campari, sweet vermouth

WHITE COSMO

vodka, fresh lime, triple sec, white cranberry juice

MINT LIME LEMONADE

house infused lime and lemongrass vodka, muddled mint

