

tark's

GRILL & BAR

JAMES JENNINGS

Executive Chef

AND STAFF

All Day Menu.

Served Daily Noon-8PM

Last call, 9PM

(single use menu)

soup & starter salads

- CREAM OF CRAB SOUP** 12.
jumbo lump, chives
- MARYLAND CRAB SOUP** 12.
jumbo lump, bacon, veggies (GF)
- BUTTERNUT SQUASH SOUP** 11.
toasted pumpkin seeds (GF)
- CHILLED GAZPACHO** 10.
yellow tomatoes, peaches, cucumbers, bell peppers, basil, red onions, EVOO (GF)
- SIMPLE CAESAR SALAD**
- OR GARDEN SALAD** (GF) 10.

appetizers

- MEATBALLS & BURRATA** 16.
wagyu meatballs, tomato sauce, basil, ciabatta, prosciutto chips
- CHEESESTEAK SPRING ROLLS** 14.
hand rolled, spicy ketchup
- SPINACH & ARTICHOKE DIP** 18.
served warm with housemade tortilla chips, topped with chili flakes
- BEETS & BURRATA** 15.
whipped burrata, mandarin oranges, apples, crushed walnuts, pomegranate glaze (GF)
- HEIRLOOM TOMATO & MOZZARELLA CAPRESE** 15.
lemon basil vinaigrette, grilled ciabatta (GF)
- TRUFFLE & PORCINI RAVIOLI** 17.
duck confit, sage, madeira parmesan cream
- CRISPY FRIED OYSTERS** 16.
bacon aioli, hot sauce
- JUMBO SHRIMP COCKTAIL** 18.
cocktail, lemon, old bay (GF)
- TUNA TARTARE** 18.
cucumbers, seaweed salad, pickled ginger, wasabi cream, sesame wontons
- POPCORN SHRIMP** 16.
flash fried rock shrimp, lemon pepper aioli, dragon dipping sauce
- MINI MD CRAB CAKES** 16.
fried fresh jumbo lump crab, saltines & tartar
- FRIED GREEN TOMATOES & CRAB** 18.
jumbo lump crab, beurre blanc, chives, chili flake
- HOT CRAB DIP** 18.
parmesan, old bay, toasted ciabatta substitute jumbo soft pretzel +\$5
- CRISPY CALAMARI** 15.
thai dipping sauce, lemon-salt, sesame
- CHICKEN WINGS** 15.
choice of: lemon pepper parmesan, buffalo, or old bay . served with blue cheese, celery
- BRUSSELS SPROUTS** 14.
asian glazed, togarashi aioli, pepper panko
- STEAMED EDAMAME** 10.
sea salt, lemon (GF)
- BLISTERED SHISHITO PEPPERS** 12.
peppadews, lemon salt,lemon pepper aioli
- CHICKEN & VEGETABLE POTSTICKERS** 14.
sweet and spicy dipping sauce
- CORN FRITTERS** 14.
roasted corn, pepperjack cheese, paprika ranch

(GF) GLUTEN FREE as is

(GF) Can be prepared GLUTEN FREE on request.
May require some omissions.

foodie entrees

- TARK'S CENTER-CUT STEAKS**
grilled asparagus, roasted fingerlings, port demi, garlic butter (GF)
- 4oz Petite Filet28
- 8oz Filet Mignon.....38
- 12oz New York Strip.....38
- JUMBO LUMP CRAB CAKES**
whipped potatoes, greenbeans, cocktail and tartar sauces
Single.....27 | Double.....34
- STEAK FRITES** 27.
8 oz flat iron, truffle fries, grilled asparagus, port demi, garlic butter (GF)
- WILD BOAR BOLOGNESE** 26.
mini-rigatoni pasta, basil, fresh ricotta, porcini mushrooms, carrot, celery , onion, topped with chili flakes
- BBQ'D SHORT RIB** 28.
whipped potatoes, green beans, hickory demi (GF)
- DUCK BREAST** 28.
parsnip puree, roasted sweet potatoes, cherry arugula salad, pomegranate demi (GF)
- KOREAN BBQ CHICKEN** 25.
airline breast, baked mac and cheese, swiss chard
- BLACKENED HALIBUT** 32.
coconut rice, fried plantains, spinach, grilled pineapple (GF)
- CHILEAN SEABASS** 36.
pan seared, whipped potatoes, green beans, beurre blanc (GF)
- GRILLED BRONZINI** 32.
whipped potatoes, spinach, roasted cherry tomatoes, grilled lemon, beurre blanc (GF)
- LARGE SEA SCALLOPS** 30.
butternut squash risotto, wild mushrooms, toasted hazelnuts, beurre blanc (GF)
- PAN SEARED SALMON** 28.
roasted tomato & lemon quinoa, green beans, beurre blanc (GF)
- RARE AHI TUNA** 28.
blackened ahi , edamame fried brown rice, sesame spinach, soy ginger sauce
- SEAFOOD RISOTTO** 32.
scallops, jumbo lump crab, shrimp, lobster stock, parmesan cheese, old bay, chives (GF)
- TARK'S LOBSTER ROLL** 25.
warm buttered claw and tail meat, potato roll, chives, old bay, lemon mayo
- "SOMETHING VEGAN"** 20.
sweet potato and chickpea curry, toasted farro, swiss chard, grilled naan, roasted pumpkin seeds (GF)

sides

- GARDEN SALAD OR CAESAR** (GF) 10.
- TRUFFLE PARMESAN FRIES** 9.
- GRILLED ASPARAGUS** (GF) 7.



TURN OVER FOR

drinks

Consuming raw or under-cooked meats, poultry, seafood or eggs may increase the risk of foodborne illness.
Menu substitutions may incur an upcharge.

entree salads & bowls

- QUINOA BOWL** 18.
grilled chicken, baby kale, apples, quinoa, sweet potatoes, golden raisins, pumpkin seeds, maple vinaigrette (GF)
- CHICKEN FUN SALAD** 18.
mixed greens, oranges, peppers, scallions, chow mein, almonds, wasabi peas, potstickers, carrots, soy ginger vinaigrette
- TUNA POKE BOWL** 20.
sesame seared tuna, edamame, brown rice, seaweed salad, red peppers, avocado, wasabi peas, scallion, pickled ginger, soy ginger vinaigrette
- SEAFOOD COBB** 25.
chilled shrimp, jumbo lump crab, bacon, red onion, bleu cheese, hard boiled egg, tomato, sliced avocado, old bay, ranch (GF)
- STEAK SALAD** 25.
4oz Petite Filet, romaine, spring mix, cherry tomatoes, cucumbers, carrots, radish, bleu cheese, red onion, red wine vinaigrette (GF)

"LEGACY SALAD" 16.
romaine, iceberg, bacon, cukes, slaw, tomatoes, pickles, jalapenos, onions, bleu cheese, parm, balsamic & bleu dressings.
Omissions ok, no substitutions (GF)

MEDITERRANEAN SALAD 18.
warm roasted eggplant, spinach, romaine, roasted peppers, artichokes, tomatoes, mozzarella, feta cheese, cucumbers, red onion, olives, chickpeas, pepperoncini, balsamic dressing

ARUGULA SALAD 15.
dried cherries, apples, candied pecans, goat cheese, raspberry vinaigrette`

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

sandwiches & burgers

- BALTIMORE CLUB SANDWICH** 25.
5 oz. crab cake, shrimp salad, applewood smoked bacon, lettuce, tomato, toasted potato bread
- JUMBO LUMB CRABCAKE SANDWICH** 20.
lettuce, tomato, tartar, seeded bun
- BLACKENED SALMON B.A.L.T.** 20.
pan seared salmon, roasted garlic aioli, bacon, avocado, lettuce, tomato, potato toast
- GREEN SPRING BURGER** 17.
signature blend, half-pound, L, T, O, sesame bun, pickle, housemade burger sauce.
cheddar, swiss, provolone or bleu cheese +\$1, applewood bacon +\$2
- FRENCH DIP** 18.
slow roasted prime rib, caramelized onions, provolone, toasted french roll, tiger sauce
- BLACK BEAN VEGGIE BURGER** 15.
jalapeno cheddar roll, lettuce, tomato, onion, guacamole
- MOROCCAN LAMB BURGER** 17.
ground lamb burger on naan, feta salad, tzatziki sauce
- SHRIMP SALAD WRAP** 16.
shredded lettuce, tomato

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cocktails

- GRAND RASPBERRY MARGARITA** 14.
Casamigos Reposado Tequila, Grand Marnier, Agave,
Fresh Lime, Muddled Raspberries
...also fantastic with El Silencio Mezcal!
- WHITE COSMO** 13.
Tito's, Fresh Lime, Triple, White Cranberry Juice
- CUCUMBER MARTINI**..... 13.
Crop Organic Cucumber Vodka, St Germain
- APEROL SPRITZ**..... 12.
Aperol, Prosecco, Soda Water, Orange
- BLUEBERRY LEMONADE MARTINI**..... 12.
Van Gogh Acai Blueberry, Muddled Blueberry, Lemon
- MOJITO**..... 12.
Bacardi Silver, Muddled Mint & Lime, Simple, Club Soda

- NEW FANGLED** 14.
Maker's Mark, Cherry Heering, Dry Curacao,
House Bitters
- RESERVE MANHATTAN**..... 16.
Woodford Reserve, Carpano Antica Vermouth,
Brandied Cherries
- FRISKY SOUR**..... 14.
Bulleit Bourbon, Domaine de Canton, Amaro,
Ginger, Lemon
- MINT LIME LEMONADE** 12.
House Infused Lime And Lemongrass Vodka, Muddled Mint,
Club Soda, Fresh Squeezed Lemonade
- STRAWBERRY BASIL FIZZ**..... 12.
Bombay Gin, Muddled Strawberries and Basil, Lemon, Simple,
Club Soda

wines + bubbly

BY THE GLASS & BOTTLE

WHITES/ROSÉ

- CHARDONNAY** Cave de Lugny, Burgundy, France '17 10/38
- CHARDONNAY** La Crema, Monterey, CA '17 12/46
- CHARDONNAY** Sonoma Cutrer, Sonoma, CA '17 15/58
- COTES DU RHONE** E. Guigal, France '17 11/42
- PINOT GRIGIO** Gabriella, Delle Venezie, Italy '18 10/38
- PROSECCO ON TAP** 9
- RIESLING** Chateau Ste. Michelle, Washington State '17 10/38
- ROSÉ** Domaine de Nizas, Languedoc, France '18 11/42
- ROSÉ**. The Palm by Whispering Angel, Cotes de Provence, France '18 12/46
- SANCERRE** Domaine Durand, Loire Valley, France '18 14/54
- SAUVIGNON BLANC** Orchard Lane, Marlborough, New Zealand '18 12/46
- VINHO VERDE** Raza, Escohlha, Portugal '19 10/38
- WHITE BURGUNDY** Albert Bichot, Chablis, France '18 13/50

REDS

- CABERNET** Josh Cellars Craftsman's Collection, CA '17 13/50
- CABERNET** Justin, Paso Robles, CA '17 17/6
- MALBEC** Trapiche, Mendoza, Argentina '18 10/38
- MERLOT** 14 Hands, Columbia Valley, WA '16 10/38
- PINOT NOIR** Albert Bichot, Burgundy, Beaune, France '18 15/58
- PINOT NOIR** Benton Lane, Willamette Valley, OR '15 15/58
- RED CALIFORNIA BLEND** Josh Cellars Legacy, CA '16 12/46
- SANGRIA** House Made Red Wine Sangria with Fruit 25 (Carafe Only)

BY THE BOTTLE

- ALBARIÑO** Viña Cartin, Rias Baixas, Spain '18 40
- CABERNET SAUVIGNON** Cakebread Cellars, Napa Valley, CA '16 110
- CABERNET SAUVIGNON** Clos du Val, Napa Valley, CA '14 80
- CABERNET SAUVIGNON** Stag's Leap Cellars, Artemis, Napa Valley, CA '16 100
- CABERNET SAUVIGNON** Far Niente, Oakville, CA '14 200
- CALIFORNIA BORDEAUX BLEND** Charles Krug Generations, Napa Valley, CA '16 95
- PINOT NOIR** Meiomi, Monterey-Sonoma-Santa Barbara, CA '17 55
- PINOT NOIR** En Route by Far Niente, Russian River, CA '17 95
- ROSÉ, WHISPERING ANGEL** Cotes de Provence, France '18 55
- SAUVIGNON BLANC** Cloudy Bay, Marlborough, New Zealand '19 75

SPARKLING BY THE BOTTLE

- CHAMPAGNE** Veuve Clicquot Brut, Reims, France 95
- CHANDON MINIS** Brut or Rosé 15
- PROSECCO** Terre di Marco, Treviso 4 Italy 42
- ROSÉ CHAMPAGNE** Veuve Clicquot, Reims, France 115
- SPARKLING BRUT ROSÉ** Poema, Spain 10/38
- SPARKLING ROSÉ** Chandon, California 60

draft beer

- STELLA ARTOIS** 7.
Pale Lager, 5%
- HEAVY SEAS**..... 7.
Loose Cannon, IPA, 7.25%
- UNION CRAFT BREWERY** 7.
Duckpin, Pale Ale, 5.5%
- GOOSE ISLAND** 7.
English IPA, 5.9%

- DOGFISH HEAD** 7.
Slightly Mighty, Low-Cal IPA, 4%
- GUINNESS** 7.
Stout, 4.2%
- TROEG'S BREWING**..... 7.
Lucky Holler, Hazy IPA, 6.8%
- BLUE MOON**..... 7.
Belgian White, 5.4%

CANS/BOTTLES

- BUDWEISER & BUD LIGHT**..... 5.
- MICHELOB ULTRA** 5.
- BROOKLYN LAGER** 5.
- MILLER LITE** 5.
- COORS LIGHT**..... 5.
- BOLD ROCK CIDER**..... 5.
- BREWER'S ART RESURRECTION**.. 5.
- WHITE CLAW** 7.
Mango, Black Cherry

spirits

VODKA

- CROP CUCUMBER
DEEP EDDY LEMON
DEEP EDDY RUBY RED
GREY GOOSE GREY
GOOSE LA POIRE
GREY GOOSE ORANGE
KETEL ONE
KETEL ONE CITRON
KETEL GRAPEFRUIT & ROSE
STOLI ELIT
STOLI RASPBERRY
TITO'S

GIN

- BLUECOAT
BOMBAY
BOMBAY SAPPHIRE
HENDRICKS
TANQUERAY
TANQUERAY 10

RUM

- BACARDI 4 YR AÑEJO
BACARDI SILVER
CAPTAIN MORGAN
GOSLING'S
KRAKEN
MOUNT GAY
RUMCHATA
RUMHAVEN COCONUT

TEQUILA

- CAMARENA REPOSADO
CASAMIGOS BLANCO
CASAMIGOS REPOSADO
CASAMIGOS ANEJO
DON JULIO 1942
PATRON SILVER
PATRON ANEJO

WHISKEY/BOURBON/RYE

- BASIL HAYDEN
BULLEIT BOURBON
BULLEIT RYE
JACK DANIEL'S
JACK DANIEL'S RYE
JEFFERSON'S RESERVE
KNOB CREEK
MAKERS MARK
OLD FORESTER
OLD FORESTER 100PROOF
RITTENHOUSE RYE
SAGAMORE RYE
SAGAMORE CASK STRENGTH
SAGAMORE DOUBLE OAK
WHISTLE PIG RYE
WIDOW JANE 10YR
WOODFORD RESERVE
WOODFORD DOUBLE OAKED

BLENDED WHISKEY

- CROWN ROYAL
JAMESON
SEAGRAMS 7
ROE & CO IRISH

SCOTCH

- BALVENIE 12YR
DEWARS
GLENLIVET 12YR
JOHNNIE WALKER BLACK
JOHNNIE WALKER BLUE
JOHNNIE WALKER GREEN
MACALLAN 12YR
MACALLAN 18YR

non-alcoholic

- LIME & GINGER SODA** 4.
House made Ginger and Lime
Infused Syrups and Soda

- SAN PELLIGRINO**
MINERAL WATER..... 5.

- ACQUA PANNA SPRING WATER**... 5.

- Q GRAPEFRUIT SODA** 5.

- PUREZZA SPARKLING** 2.5