

Starters

Oysters Rockefeller – Spinach, bacon, cheeses, seasoning and baked, an oyster lover's dream dish \$10.95

Garlic Crabs – Four clusters of Blue Crab claws & legs sautéed in a garlic and butter sauce. This is a favorite from the deep down south, something a trifle different and exciting for Maryland \$10.95

Calamari – Lightly dusted rings of Calamari fried to a golden brown, served with cocktail sauce and lemon \$8.95

Steamed Shrimp – Not the everyday shrimp, a pound of jumbo sized shrimp steamed to perfection and served with cocktail sauce and lemon \$14.95

Oysters (Steamed or Half Shell) – Your choice between a dozen or half dozen. These oysters come shucked to order, served with cocktail sauce, horseradish, and lemon wedges \$12.95 or \$6.95

Clams – Top neck clams, steamed and served with cocktail sauce and lemon \$8.95

Fried Scallops – Well portioned scallops prepared in our deep fryer and served with cocktail sauce and lemon \$9.95

Chilled Shrimp w/ Dill Sauce – Another appetizer featuring our jumbo sized shrimp, served with our home made Dill sauce, a mixture of fresh lemon juice, salt & pepper, dry mustard, dill, and olive oil \$9.95

Scallops w/ Spinach – Sea scallops sautéed in olive oil and dressed with bacon vinaigrette \$9.95

Fried Clams – A Jumbo sized clam strips breaded and dropped in our deep fryer and served with cocktail sauce and a lemon \$8.95

Soups

New England Clam Chowder – better than Mrs. O'Leary's \$3.95

Maryland Crab Soup – tomato base with vegetables a favorite Maryland staple \$4.95

Fried Baskets

(all served with Cole Slaw and Fries)

Shrimp – A pound of Shrimp \$12.95

Clams – A pound of Clams \$12.95

Scallops – A pound of Scallops \$15.95

Salads

Jug Large House Salad \$7.50

Jug House Salad \$3.95

Jug Large Caesar Salad \$8.50

Jug Caesar Salad \$4.95

Dressings – Ranch, Bleu Cheese, Honey Mustard, Raspberry Vinaigrette, Caesar, and Italian

Crabs

Jumbo dozen – \$Market Price

Large dozen - \$Market Price

Medium dozen - \$Market Price

Entrees

(All entrees are served with a choice of two sides except seafood linguine)

Rib eye – 8oz of tender prime beef grilled to perfection just like dad use to make in the backyard \$16.95

New York Strip – 12oz of the tenderest beef you'll ever taste seasoned with jug bridges original steak rub \$18.95

Fish & Chips – An 11oz filet of Icelandic Cod straight from the ice cold waters of Iceland \$14.95

Crab Cakes – An 8oz serving of Maryland Crab Cakes what can we say crab cakes are always a favorite at Jug Bridge \$18.95

King Crab – A pound and a half of Alaskan king crab legs straight from wigwams igloo \$28.95

Snow Crabs – A pound and a half of Alaskan Snow Crab legs fresh from the Bering straights \$19.95

Lemon Basil Salmon – An 8oz portion of Atlantic salmon seasoned with key west seasonings just like Jake does down in the keys \$15.95

Seafood Linguine – A mixture of shrimp, octopus, muscles, scallops, squid, and crab sautéed in olive oil finished in a lemon crème sauce simply delicious \$18.95

Shrimp w/ Seafood Butter Sauce – Jumbo sized shrimp sautéed in olive oil and dressed in a rich Seafood Butter Sauce, served with rice pilaf \$17.95

Catfish Dinner – 14oz of Fried Catfish from the Mississippi delta just like mama use to make \$13.95

Sides

Fries \$2.50

Onion Rings \$3.00

Hush Puppies \$2.50

Cole Slaw \$2.00

Corn on the Cobb \$2.00

Rice Pilaf \$2.50

Steamed Veggies \$2.50

Redskin Potatoes \$2.75

Drinks

Soda \$2.95

Tea \$2.95

Coffee \$2.95

Kids

Cheeseburger \$4.95

Chicken Tenders \$4.95

Grilled Cheese \$3.95

Modifiers

Add Chicken \$3.50

Add Shrimp \$7.50

Add Crab \$8.50

Add Scallops \$6.50