

Callahan's

Restaurant and Bar

1808 Rosemont Ave.
Frederick, MD 21702

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www.callahansusa.com

Appetizers

Imperial Mushroom Caps 8.99

button mushrooms stuffed with crab imperial

BBQ Scallops & Shrimp 8.99

scallops & shrimp wrapped in bacon topped with BBQ

Steamed Shrimp 10.99

1/2 lb jumbo steamed shrimp served with cocktail

Fried Calamari 8.99

lightly floured fresh calamari served with marinara

Potato Skins 6.99

4 potato skins topped with cheese and bacon

Crab Dip 9.99

fresh house made crab dip served in a bread bowl

Chicken Wings (1lb) 7.99

(plain, bbq, old bay, hot, mild, teriyaki)

Crab Stuffed Jumbo Pretzel 9.99

jumbo pretzel topped with crab imperial and cheese

Oysters Imperial 8.99

3 oysters baked with crab imperial

Oysters on the 1/2 Shell 8.99

6 chilled oysters served with cocktail

Mozzarella Sticks 6.99

5 mozzarella sticks served with marinara

Small Crab Dip 6.99

Small Calamari 5.99

Soups N' Salads

Add Chicken Breast 2.99

Add Gulf Shrimp 3.99

Add certified angus filet tips 4.99

MD Crab Vegetable Cup/Bowl 4.99/5.99

Cream of Crab Cup/Bowl 4.99/5.99

Baked French Onion 5.99

House Salad or Caesar Salad 4.99

(raspberry vinaigrette, balsamic vinaigrette, ranch, bleu cheese, honey mustard, thousand island, Italian, french)

Soup & Salad Combo 7.99

your choice of a cup of soup with a house or caesar salad

Cobb Salad 7.99

fresh avocado, boiled eggs, bacon and onions over a bed of mixed greens

Grilled Romaine 7.99

fresh romaine leaves lightly seasoned and grilled, topped with shaved parmesan cheese and grape tomatoes

Turf Specialties

all steaks are certified black angus beef served with two side items

***6 oz. Filet Mignon** 16.99

***8 oz. Filet Mignon** 21.99

***6 oz. Sirloin** 12.99

***10 oz. New York Strip** 17.99

Chicken Chesapeake 17.99

two chicken breasts topped with our crab imperial and melted shredded cheese

Chicken Callahan 16.99

sautéed crab meat, and mushrooms in marsala wine, melted provolone on top of two grilled chicken breasts

Surf Specialties

served with two side items

Seafood Platter 24.99

our signature crab cake, 3 scallops, 3 shrimp, and today's catch

Crab Imperial 22.99

our signature baked crab imperial

Imperial Stuffed Shrimp or Scallops 22.99

gulf shrimp or scallops topped with our signature crab imperial

Single Crab Cake 16.99

Double Crab Cake 22.99

Fried Shrimp 15.99

jumbo gulf shrimp, hand breaded and lightly fried

Fried Oysters 16.99

fresh bar oysters, hand breaded and lightly fried

Broiled Scallops 17.99

Fresh sea scallops broiled with lemon and butter

Surf N' Turf 24.99

your choice of 6 oz filet mignon or 10 oz new york strip paired with one of the following and two side items

upgrade to 8oz Filet Mignon 4.99

Broiled Scallops

Steamed Shrimp

Stuffed Scallops

Stuffed Shrimp

Crab Imperial

Signature Crab Cake

White Wines

	<u>Glass</u>	<u>Bottle</u>
Chardonnay, Canyon Road, CA <i>Medium bodied wine with notes of crisp apple and ripe citrus fruit</i>	4.75	18.00
Pinot Grigio, Canyon Road, CA <i>Dedicated to fruit flavors with citrus aromas and unique berry flavors</i>	4.75	18.00
Reisling, Forest Glen, CA <i>Dedicated to fruit flavors with citrus aromas and unique berry flavors</i>	5.25	21.00
Sauvignon Blanc, Beringer, CA <i>Aromas of grapefruit, dried flowers and passion fruit with bright acidity</i>	5.25	21.00
White Zinfandel, Beringer, CA <i>Hints of fresh strawberry and juicy watermelon</i>	5.25	21.00
Chardonnay, Kendal Jackson, CA <i>Aromas of lime zest with fresh fruit acidity</i>	7.00	25.00

Red Wines

	<u>Glass</u>	<u>Bottle</u>
Cabernet Sauvignon, Copperidge, CA <i>Medium bodied with hints of ripe raspberry and a smooth finish</i>	5.00	20.00
Merlot, Copperidge, CA <i>Medium bodied with soft fruity flavors of cherry and plum</i>	5.00	20.00
Sangria, Madria, Spain <i>Flavors of cherry and plum with a lingering finish</i>	5.50	22.00
Shiraz, Black Swan, Australia <i>Flavors of plum and blackberry with a nice finish</i>	5.75	23.00
Pinot Noir, Barefoot, CA <i>Flavors of cherry and plum</i>	6.00	24.00

White Wines (by the bottle)

	<u>Bottle</u>
Pinot Grigio, Ecco Domani, Italy <i>Generous and soft, with ripe tropical flavors and a lemon-like backdrop</i>	24.00
Chardonnay, William Hill, Central Coast, CA <i>Creamy and complex with intense fruit aromas of white peach and ripe pear</i>	26.00
Reisling, Chateau Ste. Michelle, Columbia Valley, WA <i>Hints of lime and peach flavors with subtle mineral notes</i>	26.00

Red Wines (by the bottle)

	<u>Bottle</u>
Merlot, Chateau Ste. Michelle, Columbia Valley, WA <i>Notes of violet, cherry and plum with hints of vanilla and cocoa</i>	26.00
Cabernet Sauvignon, Chateau Ste. Michelle, Columbia Valley, WA <i>Slightly riper style with beautiful rich black fruit</i>	26.00
Cabernet Sauvignon, William Hill, Central Coast, CA <i>Dark and intense with dramatic fruit presence</i>	26.00
Shiraz, McWilliams, Handwood, Australia <i>Black fruit aromas of plum combined with spice and vanilla oak, soft with a lingering finish</i>	24.00
Chianti, DOCG, DaVinci, Italy <i>Full bodied yet soft on the finish with deep cherry aromas and flavors</i>	26.00
Sparkling Wine, Freixenet, Spain	8.00

Sandwiches

all sandwiches are served with potato chips
add house fries, curly fries, steak fries or onion rings to any sandwich for 1.99

Corned Beef or Turkey Reuben 7.99

on grilled marbled rye with sauerkraut and thousand island

Crab Cake Sandwich 12.99

our signature crab cake served on a potato roll

Fried Oyster Sandwich 8.99

fresh oysters, hand breaded and fried served on a potato roll

*Black Angus Hamburger 7.99

1/2 lb fresh certified angus hamburger served on a sesame seed roll

*Black Angus Jalapeño Burger 8.99

bacon, fresh jalapenos, cheddar cheese and a chipotle mayo served on a sesame seed roll

BLT 6.99

bacon, lettuce and tomato topped with a dill mayo served on toasted white bread

Grilled Chicken Sandwich 7.99

grilled chicken breast served on a potato roll (plain, bbq, old bay, cajun, hot or mild)

Chicken Cordon Bleu 8.99

grilled chicken breast topped with sliced ham, melted provolone and honey mustard; served on a potato roll

Fish N' Chips 7.99

Beer batter Pollock served with steak fries

The French Dipper 8.25

sliced roast beef and melted provolone on toasted ciabatta bread; served with a side of au jus

Callahan's Delight's 9.99

chicken, turkey or ham topped with bacon, thousand island, provolone cheese, and lump crab meat on grilled marble rye

Sub Club 8.99

ham, turkey, lettuce, tomato, mayo, bacon, swiss and american cheese on ciabatta bread

House Special Sub 8.99

roast beef, turkey, melted provolone, bacon and a horseradish mayo on ciabatta bread

FlatbreadS

half/whole

add house fries, curley fries, steak fries or onion rings to any sandwich for 1.99

Seafood 7.99/10.99

house seafood sauce topped with gulf shrimp, scallops, lump crab meat and melted provolone

Filet Mignon 7.99/10.99

filet mignon topped with your choice of cheese, sautéed onions and mushrooms

Vegetarian 5.99/7.99

roasted red pepper puree topped with sautéed mushrooms and melted parmesan

Chicken Avocado 6.99/8.99

chicken breast topped with fresh guacamole, melted cheddar and monterey jack cheese

Spicy Crab 7.49/9.99

house seafood sauce topped with lump crab meat, fresh sliced tomatoes and red pepper flakes

Tomato & Cheese 6.99/8.99

fresh tomatoes lightly seasoned with salt and pepper; topped with fresh basil and mozzarella cheese

Chicken Bacon & Ranch 6.99/8.99

chicken breast topped with bacon, house made ranch dressing and shredded cheese

Hawaiian 6.99/8.99

fresh tomato sauce topped with ham, pineapple and mozzarella cheese

Flatbread and Soup or Salad 9.99

1/2 a flatbread with your choice of caesar salad, house salad or a cup of soup

Sides

House Salad or Caesar Salad

Hand Cut House Fries, Steak Fries, Curly Fries or Onion Rings 2.99

House Made Coleslaw, Applesauce or Vegetable 2.99

Baked Potato or Mashed Potatoes (after 4 pm) 2.99

*consuming raw or undercooked foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions