

APPETIZERS

Crab Quesadilla 8.99

Mozzarella Sticks 6.99

Oysters Imperial 8.99

Oyster on the Half Shell 8.99

Bacon & Cheddar Potato Skins 6.99

Chicken Wings or Boneless Wings 7.99
Hot, Mild, Old Bay or BBQ

Jumbo Steamed Shrimp Market Price

Jumbo Stuffed Pretzel with Crab Imperial 8.99

Crab Dip for 2 9.99 Small Crab Dip 6.99

Hand Breaded Calamari 7.99

Small Calamari 5.99

NEW Honey Dijon or BBQ Bacon Wrapped Scallops or Shrimp 7.99

SOUPS & SALADS

MD Crab Vegetable
Cup 4.99 Bowl 5.99

Baked French Onion
5.99

Cream of Crab
Cup 4.99 Bowl 5.99

Cup of Soup & Salad Combo 7.99

Cup of Soup or Salad & ½ Flatbread Combo 9.99

Hand Tossed Garden Salad or Caesar Salad 4.99

Add Gulf Shrimp 2.99

Add Grilled Chicken 2.99

Add Filet Mignon 3.99

Add Today's Catch 4.99

Cobb Salad – fresh avocados, egg, bacon and onion over a bed of mixed greens 6.99

South West Salad – marinated chicken, shredded cheese and bacon over a house salad 7.99

DRESSINGS

Golden Italian, Bleu Cheese, Ranch, Honey Mustard, Thousand Island
French, Raspberry Vinaigrette, Balsamic Vinaigrette, Oil & Vinegar
additional Dressing .49 each

SANDWICHES

BLT 6.99

Fish N' Chips 7.99

Roast Beef Dipper 7.25

½ lb Black Angus Burger 7.99

Grilled Chicken Sandwich 7.99

Chicken Salad or Tuna Melt 7.99

MD Style Crab Cake Sandwich 11.99

Hand Breaded Fried Oyster Sandwich 8.50

Fresh Corned Beef or Turkey Reuben 7.99

Chicken Tender or Grilled Chicken Wrap 7.99

lettuce, tomato, bacon, shredded cheese and a honey mustard

Callahan's Crab Delights 8.99

Chicken, Ham or Turkey topped with fresh lump crab meat, bacon, provolone thousand island dressing all on grilled marbled rye

Sub Club 8.25

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

House Special Sub 8.25

roast beef, turkey, provolone, bacon and our house special sauce on ciabatta bread

FLATBREADS

NEW Vegetarian 5.99/7.99

roasted red pepper puree topped with sautéed mushrooms and parmesan cheese

Chicken Avocado 6.99/8.99

grilled chicken topped with diced tomatoes, shredded cheese and an avocado spread

Spicy Crab 7.49/ 9.99

lump crab meat, sliced tomatoes, chili pepper flakes and basil with a crab morney sauce

Seafood Pizza 7.99/10.99

shrimp, scallops, and lump crab meat topped with a crab morney sauce and provolone

Filet Mignon 7.99/10.99

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

add house fries, curly fries, steak fries or onions rings to any of the above for 1.99

add cheese, mushrooms, bacon or onions to any sandwich .49 each

ENTREES

all entrees are served with two side items

Surf N' Turf 23.99

10 oz NY Strip or 6 oz Filet Mignon (8 oz filet add \$4.99)

served with your choice of one of the following seafood specialties

Signature Crab Cake	¼ lb Jumbo Steamed Shrimp
Broiled Scallops	Stuffed Scallops or Shrimp
½ lb Crab Legs	Crab Imperial

SURF SPECIALTIES

Callahan's Signature Crab Cakes

Single 16.99 Double 22.99

Broiled Seafood Platter 22.99

Gulf shrimp, scallops, today's catch, and a signature crab cake

1lb Snow Crab Legs 17.99

NEW Shrimp Marinara 14.99

NEW Seafood Ravioli or Chicken Ravioli 13.99

Crab Imperial 22.99 Today's Catch 14.99

Broiled Scallops 16.99 Stuffed Shrimp or Scallops 21.99

Hand Breaded Fried Oysters 16.99 Hand Breaded Fried Shrimp 15.99

TURF SPECIALTIES

10 oz New York Strip 16.99

6 oz Filet Mignon 15.99 6 oz Sirloin 10.99

8 oz Filet Mignon 20.99 10 oz Sirloin 15.99

Chicken Callahan 16.99

grilled chicken breast topped with lump crab meat, mushrooms and melted provolone

Chicken Chesapeake 17.99

grilled chicken breast topped with our crab imperial and shredded cheese

Fresh Corned Beef, Cabbage & Red Skinned Potatoes 12.99

SIDE ITEMS

Hand Tossed House or Caesar Salad 4.99

Steak Fries, House Fries, Curly Fries or Onion Rings 3.25

Today's Vegetable, Applesauce or Homemade Coleslaw 2.50

Baked Potato or Mashed Potatoes (after 4pm) 2.50

WEEKLY SPECIALS

Tuesday - All You Can Eat Snow Crab Legs

Wednesday – Fresh Prime Rib

(please check with server for availability)

For Parties of 8 or More

A 20% gratuity will be added

Separate checks are discouraged

Happy Hour 7 Days a Week

(discounted domestic drafts and rail liquor in bar only)

American Express, Mastercard, Visa & Discover Cards Are Gladly Accepted

Sorry, We Do Not Accept Personal Checks!!!

Catering, Carry-Out and Gift Certificates Available

Steamed Crabs Available in Season

By the bushel, half bushel and dozens

Limited availability

BOTTLED BEER

Budweiser, Bud Light, Bud Light Lime, Miller Lite, Coors Light,

Yuengling, Michelob Light, Michelob Ultra,

Heineken, Amstel Light, Corona, Corona Light,

Beck's Non-Alcoholic, Smirnoff Ice

DRAFT BEER

Newcastle Brown Ale, Budweiser, Bud Light, Natural Light,

Miller Lite, Coors Light, Yuengling, Sam Adams Seasonal,

Flying Dog Pale Ale, Guinness, Blue Moon

301-698-9596

www.callahansusa.com

<u>White Wines</u>	<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>This wine is dedicated to fruit, citrus aromas and unique berry flavors</i>	4.75	18.00
White Zinfandel, Beringer, CA <i>Strawberry and cherry flavors with a smooth crisp finish</i>	5.00	20.00
Sauvignon Blanc, Beringer, CA <i>Aromas of grapefruit, dried flowers and passion fruit with bright acidity</i>	5.00	20.00
Reisling, Forest Glen, CA <i>Crisp mineral driven flavors of peach and apple</i>	5.00	20.00
Chardonnay, Kendal Jackson, Lake County, CA <i>Aromas of lime zest with fresh fruity acidity</i>	7.00	28.00

<u>Red Wines</u>	<u>Glass</u>	<u>Bottle</u>
Cabernet Sauvignon, Copperidge, CA <i>Medium bodied with hints of ripe raspberry and a smooth finish</i>	4.75	18.00
Merlot, Copperidge, CA <i>Medium bodied wine with soft fruity flavors of cherry and plum</i>	4.75	18.00
Sangria, Madria, Spain <i>Flavors of cherry and plum with a lingering finish</i>	5.00	20.00
Shiraz, Black Swan, Australia <i>Flavors of plum and blackberry with a nice finish</i>	5.75	22.00
Pinot Noir, Barefoot, CA <i>Flavors of cherry and plum with a lingering finish</i>	5.75	22.00

<u>White Wines</u>	<u>Bottle</u>
Pinot Grigio, Bella Sera, Italy <i>Generous and soft, with full ripe tropical flavors with a lemon-like backdrop</i>	20.00
Chardonnay, William Hill, Central Coast, CA <i>Creamy and complex with intense fruit aromas and flavors of white peach and ripe pear</i>	21.00
Pinot Grigio, Ecco Domani, Italy <i>Tropical fruit and floral fragrances, elegant and subtle flavors with a soft acidity</i>	22.00
Reisling, Chateau Ste. Michelle, Columbia Valley, WA <i>Hints of lime and peach flavors with subtle mineral notes</i>	28.00

<u>Red Wines</u>	<u>Bottle</u>
Merlot, Fetzer, Valley Oaks, CA <i>Notes of violet, cherry and plum and hints of vanilla and cocoa with velvety tannins</i>	20.00
Cabernet Sauvignon, William Hill, Central Coast, CA <i>Dark and intense with dramatic fruit presence, rich with a complex and layered finish</i>	22.00
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 and blackberry aromas and flavors</i>	25.00
Cabernet Sauvignon, Chateau Ste. Michelle, Columbia Valley, WA <i>Slightly riper style with beautiful rich black fruit</i>	28.00
Merlot, Chateau Ste. Michelle, Columbia Valley, WA <i>Aromas of black cherry, cola and spice</i>	28.00

<u>Sparkling Wines</u>	<u>Split</u>
Freixenet, Cordon Negro Brut, Spain	7.00