

APPETIZERS

ONION RINGS Fried canyon sweets. 9

CALAMARI With marinara and duck sauces. 14

BUFFALO WINGS BBQ, Texas Pete, Old Bay or Insane with celery and bleu cheese. 15

CHICKEN TENDERS With honey mustard. 10

MUSHROOM CAPS **GF** Stuffed with jumbo lump crab Imperial. 20

MOZZARELLA STICKS

Served with marinara sauce. 9

MOZZARELLA & TOMATO

Fresh mozzarella & burrata w/ tomato, basil, balsamic & olive oil. 11

POTATO SKINS Stuffed with bacon and cheddar cheese, served with sour cream. 9

5 OZ. CRAB CAKE On crackers. 25

HALF POUND CRAB CAKE On crackers. 32

CRAB DIP With bread sticks. 16

CRISFIELD DEVEILED EGGS With crab. 11

JALAPEÑO CRAB POPPERS 13

HUSH PUPPIES 6

CRAB EGG ROLLS

With sweet chili dipping sauce. 23

CREAMED SPINACH

Baked Amaretto creamed spinach topped with melted provolone cheese & grilled pita wedges. 10

Soups

MARYLAND CRAB **GF** A Maryland favorite!
Cup 9 • Bowl 11

CREAM OF CRAB With jumbo lump crab meat.
Cup 9 • Bowl 11

HALF & HALF Cup 9 • Bowl 11

CHILI In true spirits of the Southwest.
Cup 6 • Bowl 8

BREAD BOWL With any soup. 2

All Time FAVORITES

15

PIT BEEF CLASSIC

Thin Slices of roast beef piled high on marble rye with mayo, horseradish, and raw onion, served with French fries

HAM & SWISS

Thin slices of pit ham piled high on toasted 12 grain bread with lettuce, tomato, mustard, mayo and melted Swiss cheese, served with French fries

TURKEY & AMERICAN

Thin slices of pit Turkey piled high on toasted 12 grain bread with lettuce, tomato, mustard, mayo and melted American cheese, served with French fries.

HOT OR MILD ITALIAN SAUSAGE

Served on a brioche roll with peppers and onions, accompanied with French fries and pickle spear.



RAW BAR & STEAMERS

BOWL OF MUSSELS With garlic butter and parmesan bread sticks. 13

OYSTERS ROCKEFELLER **GF**
Topped with Amaretto creamed spinach and melted provolone cheese. Chef's special recipe!
Three 20 - Five 25

TOP NECK CLAMS **GF**
Half dozen. Raw* or Steamed. 12

CLAMS CASINO
Half dozen tender clams broiled with bacon and melted provolone. 14

ONE POUND JUMBO STEAMED SHRIMP **GF** (16/20 ct.) 22

NORTH ATLANTIC OYSTERS **GF**
Half dozen. Raw* or Steamed. 15

SALADS

CAESAR SALAD Romaine lettuce, topped with Caesar dressing, croutons and parmesan cheese. Side 6 | Med 8 | Lg 10

EURO SALAD **GF** Baby field greens, crumbled bleu cheese, walnuts and cranberries, tossed with raspberry vinaigrette. Side 8 | Med 10 | Lg 12

GARDEN SALAD Fresh garden greens with tomato, cucumber, onions, cheddar cheese and croutons. Side 6 | Med 8 | Lg 10

WEDGE SALAD **GF** Crisp iceberg lettuce with crumbled bleu cheese, bacon, sliced tomato, red onion and bleu cheese dressing. Side 8 | Med 10 | Lg 12

GREEK SALAD **GF** Fresh leaf lettuce with feta, kalamata olives, pepperoncini, cucumbers, tomato and onion. Side 9 | Med 11 | Lg 13

COBB SALAD **GF** Fresh field greens, with chopped bacon, tomato, cucumber, crumbled blue cheese and egg. Tossed with blue cheese dressing. Side 8 | Med 10 | Lg 12

CHEF SALAD **GF** Fresh leaf lettuce topped with cucumber, tomato, julienne ham, turkey, American and Swiss cheese. Side 8 | Med 10 | Lg 12

TUNA SALAD
Fresh chunk light tuna garnished with lettuce, tomato and cucumber. 12

SHRIMP SALAD
Fresh shrimp salad garnished with lettuce, tomato and cucumber. 16

DRESSING SELECTION:

House • Balsamic • Raspberry Vinaigrette
Ranch • Thousand Island • Italian • French
Pepper Parmesan • Bleu Cheese

ADD ONS:

Chicken 7 • Jumbo Shrimp 10 • Ahi Tuna Steak* 10
Salmon Fillet 10 • Crab Lump 12 • Tuna Salad 6
(blackened upon request)

GF Gluten Free Salads will not have croutons

Pasta DISHES

All served with a tossed salad and garlic bread.

LASAGNA Homemade meat lasagna with tomato sauce and melted provolone and parmesan cheeses. 18

PASTA CHESAPEAKE
Penne pasta simmered with Our Crab Dip, tossed with sautéed Chicken & Crab lumps. Served with garlic bread and a side salad. 25

SEAFOOD MAC & CHEESE WITH LOBSTER Homemade three-cheese macaroni, topped with bread crumbs in a casserole dish and baked to a golden brown. 28

ENTREES

COSTAS' COMBO* 13 oz. New York strip and a jumbo lump crab cake. 48

FILET MIGNON* **GF** 10 oz. of grilled beef tenderloin with demi glaze. 38

STEAK TRIANTAFILOS* **GF**
13 oz. New York strip, topped with jumbo lump crab imperial. 45

NEW YORK STRIP STEAK* **GF**

13 oz. sirloin, grilled to your liking topped with demi glaze. 30

TEXAS BBQ RIBS 17 oz. of tender Danish baby backs served with French fries and coleslaw. 23

MEAT LOAF Home style meatloaf with gravy, mashed potato and sautéed mixed veggies 16

WE SHIP OUR FAMOUS CRAB CAKES THROUGHOUT THE U.S.!

SEAFOOD *Specialties*

All Seafood Specialties are served with a choice of two side orders, unless otherwise noted.
Crab Cakes are available Gluten Free Upon Request

STUFFED ORANGE ROUGHY OR SALMON ^{GF} Orange roughy fillet stuffed with jumbo lump crab imperial. 30
Broiled Roughy 22

CRAB IMPERIAL ^{GF} Jumbo lumps of crab tossed with imperial sauce, broiled to a golden brown. 30

ORANGE ROUGHY ROCKEFELLER ^{GF} Fillet of roughy baked with an Amaretto creamed spinach and melted provolone. 23

GULF SHRIMP ^{GF} Tender Gulf Shrimp, blackened, broiled or fried. 23

SALMON ST. MICHAEL ^{GF} Broiled Atlantic salmon, topped with crab lumps, diced tomato and a rose cream sauce. 32
Also available with diced tomatoes, olive oil and light marinara

MARYLAND CRAB CAKES Two 5 oz. cakes made with jumbo lump crab (broiled or fried). 48

STUFFED SHRIMP IMPERIAL Three colossal Shrimp stuffed with jump lumps of crab. 30

JUMBO CRAB CAKE Half pound cake of sweet lump crab meat. 37

BREADED OYSTERS Plump Blue Points breaded and fried to a golden brown. 23

SCALLOPS ^{GF} Divers Sea Scallops blackened, broiled or fried. 32

SOFT CRABS 30
Two Soft-Shell Crabs, fried to a golden brown, served with a choice of two sides. *Stuffed with crab Imperial 40, as a sandwich 1 soft crab, on white toast w/ let, tom & mayo, served w/ fries 25*

SIDE ORDERS

4 each

Vegetable Du Jour • French Fries
Mashed Potato • Baked Potato (After 5pm)
Apple Sauce • Coleslaw • Pasta Salad
Macaroni & Cheese • Creamed Spinach

Desserts

FUDGE NUT BROWNIE A LA MODE 8

COSTAS HOT FUDGE SUNDAE
With nuts 8

MARY'S HOMEMADE RICE PUDDING 6

CARROT CAKE 7

FUNNEL CAKE FRIES 7

THREE LAYER CHOCOLATE MOUSSE 7

CARAMEL APPLE PIE
With vanilla ice cream 8

CHEESECAKE
With strawberry or blueberry topping 6

GALAKTOBOURIKO Cream custard wrapped in filo dough and baked to a golden brown, topped with cinnamon and honey. 9

OPEN FACE SANDWICHES

REUBEN Thinly sliced corned beef piled high on toasted rye with thousand island dressing, sauerkraut and melted Swiss cheese. 16

LONG ISLAND Thinly sliced corned beef, piled high on rye with thousand island, coleslaw and melted Swiss cheese. 16

TUNA MELT Tuna salad on toasted English muffin with bacon, tomato and provolone cheese. 14

HOT BEEF Slices of beef served on white bread with French fries and gravy. 16

Lite Fare SANDWICHES & SUBS

All sandwiches are served on a soft roll with lettuce and tomato, accompanied with French fries and pickle spear unless otherwise noted.

CRAB CAKE SANDWICH
5oz. 27 • 8oz. 34

SHRIMP SALAD
Sandwich 17 • Sub 20

TUNA SALAD
Sandwich 12 • Sub 14

CHEESE STEAK SUB 14

FRIED OYSTERS 15

ORANGE ROUGHY Broiled or Fried 16

COSTAS COLD CUT SUB
Sliced turkey, ham, salami provolone & American on a sub roll with lettuce, tomato, mayonnaise, hots, raw onion & our house dressing. 14

TURKEY CLUB
Sliced turkey, American cheese and bacon on white toast with lettuce, tomato, and mayonnaise. 14

BLACKENED CHICKEN
With a side of honey mustard. 15

MARINATED CHICKEN BREAST
With a side of honey mustard. 15

COSTAS CHEESEBURGER* Char-grilled half pound burger, topped with melted American cheese. 15

MEATBALL PARMESAN SUB
Homemade meatballs on a toasted sub roll with marinara and melted provolone cheese. 14

• We fry in Non-Trans Fat Oil

Off-Site Catering Available,
Ask a manager for more details

SPECIALTY SANDWICHES

SANDWICH CHESAPEAKE

Broiled crab cake and shrimp salad on toasted 12 grain bread with lettuce, tomato and mayo, served with fries. 25

STEAK HOUSE SANDWICH

Grilled slices of Steak, topped with caramelized onions, drizzled with a zesty steak sauce. Served on a ciabatta with arugula parmesan sprinkle & tomato, accompanied with French fries. 20

CALIFORNIA CHICKEN SANDWICH

Blackened breast of Chicken baked with sliced tomato and melted fresh mozzarella. Served on a soft brioche roll with lettuce, and avocado, accompanied with fries. 20

EASTERN SHORE GRILLED CHEESE

Our very own Crab Dip between Texas bread with crisp bacon and melted cheddar cheese. Served with fries. 16

VEGGIE BURGER

Grilled Veggie burger topped with sautéed mushrooms and melted Swiss cheese. Served on a brioche roll with lettuce and tomato, accompanied with fries. 15

SALMON BLT OR AHI TUNA Grilled Atlantic salmon or Ahi tuna, topped with crisp bacon. 22

LAMB GYRO

Grilled slices of lamb with diced tomato, onion and tzatziki sauce on hot pita bread, served with French fries. 16

BEER ON TAP

Beer of the Month • Black & Blue
Black & Boh • Black & Tan • Blue Moon
Budweiser • Bud Light • Coors Light
Guinness Stout • Natty Boh
Sierra Nevada Hazy Little IPA
Stella Artois • Yuengling

^{GF} GF Gluten Free items on this menu are prepared in the same kitchen as the rest of the menu so we can not guarantee these items will be 100% Gluten Free.

Consuming raw or under cooked food can increase your risk of food borne illness.

Parties of 6 or more 20% gratuity is added. ASB6673V 02/25