



• *Serving great food since 1972* •

—APPETIZERS—

CRAB CAKE

Jumbo lump Maryland crabmeat with herbs and Parmesan, pan-fried and topped with Dijon aioli. *10.99*

SHRIMP COCKTAIL

Peeled and chilled shrimp served with spicy cocktail sauce. *9.99*

CHICKEN QUESADILLA

Fresh fajita chicken with scallions, tomatoes, and melted cheeses. *8.99*

SKEWERED BRUSCHETTA

Fresh mozzarella, Ciabatta bread and Roma tomatoes grilled with herbed olive oil and balsamic syrup. *9.99*

ONION RINGS

Served with horseradish sauce. *6.99*

SPINACH ARTICHOKE DIP

Fresh spinach and artichoke hearts baked with cheese and served with baguette bread. *9.50*

BOURSIN MARINARA

House-made Boursin cheese nestled in our warm basil-marinara sauce and served with baguette bread. *7.99*

BUFFALO CHICKEN BITES

Served with celery and bleu cheese dressing. *7.99*

• FLAT BREADS •

APPLE-BLEU

Granny Smith apples, bacon, crumbled bleu cheese, spinach and maple vinaigrette. *8.99*

SHRIMP CAPICOLA

Cajun shrimp, Capicola ham, roasted red peppers, spinach, white cheddar and remoulade sauce. *11.99*

SMOKED SALMON

Smoked salmon with herbed cream cheese, spinach, red onion and capers. *9.99*

BEEF JALAPEÑO

Sliced sirloin steak with garlic, fresh jalapeño, bleu and Cheddar-jack cheeses. *9.99*

The freshest SALADS

Our Salad Dressings are all homemade. Choose from Italian Ranch, Bleu Cheese, Russian, Honey-Dijon, Balsamic Vinaigrette and Low-fat Raspberry Vinaigrette.

CHICKEN DIJON

Grilled chicken breast, bacon, egg, tomato and Cheddar-Jack cheese with honey-Dijon dressing. *8.99*

SPINACH APPLE

Fresh spinach, Granny Smith apples, bleu cheese and bacon topped with candied pecans. Served with maple vinaigrette. *8.99*

TUNA SALAD

Our tuna salad served on a bed of greens with cucumber, tomato and sliced egg. *8.50*

CHICKEN NACHO

Grilled chicken on a bed of lettuce with tortilla bits, shredded cheeses, tomatoes and scallions. Served with salsa and sour cream. *8.99*

CHICKEN CAESAR

All-romaine lettuce tossed with our homemade Caesar dressing, garlic croutons and Parmesan cheese. Topped with grilled chicken breast. *8.99*

TOSSED SALAD

Mixed fresh greens with cucumber, tomato and our homemade garlic croutons. *3.99*

CHICKEN CASHEW

Grilled chicken, mushrooms, mandarin oranges and cashews on a bed of mixed greens. *9.99*

CHEF'S

Virginia baked ham and roasted chicken with Swiss and Cheddar cheeses. Garnished with cucumber, tomato and hard-boiled egg on a bed of fresh greens. *8.99*

CALIFORNIA

Strawberries, mandarin oranges, red onion, crumbled bleu cheese and candied pecans on a bed of mixed greens. Served with low-fat raspberry vinaigrette. *8.99*

SANDWICHES & WRAPS

Garnished with potato chips.

CRAB CAKE SANDWICH

Our Maryland crab cake on a grilled Kaiser roll with lettuce and Dijon aioli. *11.99*

GRILLED CHICKEN KAISER

Grilled chicken with lettuce, tomato and Hellmann's on a Kaiser. *7.99*

CHICKEN CLUB KAISER

(Add cheddar cheese and bacon) 8.99

GRILLED REUBEN

Corned beef, sauerkraut, Swiss cheese and Russian dressing on grilled marbled rye. *9.99*

CLUB SANDWICH

Thinly sliced roasted chicken and ham on toasted multi-grain bread with lettuce, tomato, mayonnaise, bacon and Provolone cheese. *9.50*

TUNA MELT

Tuna fish, celery, egg and Hellmann's grilled on multi-grain bread with Provolone cheese. *7.99*

CHICKEN PESTO MELT

Grilled chicken with pesto-mayonnaise and Provolone on multi-grain bread. *8.99*

FAJITA WRAP

Choose either our thinly sliced top round or sliced roasted chicken with peppers, onions, lettuce, tomatoes and Cheddar-Jack cheese in a flour tortilla wrap. *8.99*

MEDITERRANEAN WRAP

A flour tortilla filled with hummus, feta cheese, cucumber, lettuce, tomato, onion and kalamata olives. *7.99*

CRANBERRY CHICKEN WRAP

Cold-roasted chicken with spinach, mandarin oranges, cashews and cranberry-raisin rum sauce in a wheat tortilla wrap. *8.99*

•PRIME• BURGERS

All of our beef burgers are 8 ounces of Prime Beef and dressed with lettuce and tomato on a fresh Kaiser roll. Garnished with potato chips.

HAMBURGER *7.99*

CHEESEBURGER

With cheddar cheese *8.50*

BACON CHEESEBURGER

With smokehouse bacon and cheddar cheese. *9.50*

BLACK AND BLEU BURGER

Seared in Cajun spices and topped with melted bleu cheese crumbles. *9.50*

CHIPOTLE BARBECUE BURGER

With smokehouse bacon, chipotle barbecue sauce, cheddar cheese and onion tanglers. *9.99*

HORSERADISH SWISS BURGER

Sautéed mushrooms and onions with melted Swiss and horseradish sauce *9.99*

JALAPEÑO BURGER

With bacon, Cheddar-Jack cheese and fresh jalapeños. *9.99*

VEGETARIAN BURGER

Featuring a vegetarian blend of corn and black beans. Served with lettuce and tomato on a fresh Kaiser. *6.99*

SUBS

All of our subs are prepared on a fresh sub bun and garnished with potato chips.

SAMB'S CHEESESTEAK SUBS

Choose either our thinly sliced top round or sliced roasted chicken breast with melted white American cheese. *7.99*

HOAGIE *(lettuce, tomato) Add .50*

VOLCANO *(Buffalo sauce) Add .50*

LOADED *(grilled onions, green peppers and mushrooms) Add .99*

ITALIAN COLD CUT

Italian salamis, ham, Cappicola, Provolone, lettuce, tomato, banana peppers and herbed olive oil. *8.50*

ITALIAN HOT CUT

Grilled Italian meats with marinara, banana peppers and melted Provolone. *8.50*

FRENCH DIP

Thinly sliced top round of beef with melted Swiss cheese. Served with fresh horseradish and au jus. *9.99*

Homemade SOUPS

BAKED FRENCH ONION

Our signature beef broth soup with onions, croutons and melted Swiss cheese. *4.99*

BLACK BEAN

A hearty vegetarian specialty with sherry and roasted red peppers. Topped with sour cream and scallions. *3.99*

SOUP DU JOUR

Homemade in our kitchen daily. *3.99*

PLATTERS

Each served with our homemade coleslaw.

FRIED SHRIMP

We bread our own in-house. Served with French fries. *12.99*

FISH & CHIPS

Atlantic Cod fried in a light breading. Served with French fries. *10.99*

HOT CHICKEN

Sliced roasted chicken between two slices of white bread with mashed potatoes and chicken gravy. *8.99*

HOT ROAST BEEF

Roast beef between two slices of white bread with mashed potatoes and beef gravy. *8.99*



A LA CARTE

Cole Slaw*1.99* French Fries.....*1.99*
Apple Sauce.....*1.99* Cottage Cheese..*1.99*
Onion Rings side.....*3.50*
Half Baguette.....*2.50*



ENTRÉES

Entrées may be accompanied by our Soup du Jour or Tossed Salad for an additional 1.99.

SEAFOOD

Seafood from all over the world is flown in and delivered to Sam B's several times a week. This enables us to serve the finest and freshest seafood available every day.

CRAB IMPERIAL

Our jumbo lump crabmeat mixture with Parmesan and herbs, baked casserole-style. 19.99

MARYLAND CRAB CAKES

Two crab cakes made with our Crab Imperial mixture, pan-fried and topped with Dijon aioli. 19.99

ITALIAN SHRIMP LINGUINE

Shrimp sautéed in lemon-rosemary butter with Capicola ham, banana peppers, tomatoes and spinach. Tossed with fresh linguine. 18.99

MEDITERRANEAN SHRIMP

Plump shrimp sautéed in garlic olive oil with sundried tomatoes, feta cheese, kalamata olives and spinach. Served over rice pilaf. 18.99

SCOTTISH SALMON

Fresh Scottish Salmon fillet oven-roasted perfectly to medium and finished with one of our homemade toppings:

PESTO SALMON

With homemade pine nut pesto. 19.99

SALMON GORGONZOLA

With gorgonzola-garlic butter. 19.99

CRANBERRY-RUM SALMON

With cranberry-rum glaze. 19.99

SALMON DIPLOMAT

Topped with a layer of Crab Imperial and Béarnaise. 24.99

The consumption of raw or undercooked foods may cause serious illness.

GRILLED Favorites

FILET MIGNON

Tender and delicious choice Filet Mignon wrapped in bacon and chargrilled to your specifications.

5 oz. 19.99 / 8 oz. 29.99

SIRLOIN DIPLOMAT

Eight ounces of Certified Angus Beef sirloin steak with Crab Imperial and Béarnaise. 23.99

SURF AND TURF

A 5-ounce filet mignon wrapped in bacon and served with choice of a Maryland crab cake or six fried shrimp. 25.99

NEW YORK STRIP STEAK

• Our Signature Steak •

Twelve ounces of delicious Certified Angus Beef steak broiled to your liking. 23.99

PORK CHOP

A 10-ounce French-cut pork chop grilled until tender. 16.99

SAM B'S SIRLOIN

An 8-ounce charbroiled Certified Angus Beef sirloin topped with Cabernet demi glace and crispy fried onions. 19.99

GRILL Options

Black and Bleu

Seared in Cajun spices and topped with melted crumbled bleu cheese.

Boursin-Style

Charbroiled and topped with a layer of house-made herbed Boursin cheese.

(2.00 additional)

PRIME RIB

Tender prime rib oven-roasted to perfection and served with horseradish and au jus.

Queen 21.99 / King 26.99

Available Fridays and Saturdays

BEEF

TENDERLOIN TIPS LINGUINE

Choice Filet Mignon tips sautéed with broccoli, sun-dried tomatoes and mushrooms in a roasted garlic butter sauce. Served over linguine noodles. 18.99

CREOLE TENDERLOIN TIPS

Tenderloin beef tips sautéed with onions, tomatoes, spinach and roasted red peppers in Creole sauce. Served over rice pilaf. 18.99

CHICKEN

CHICKEN DIPLOMAT

Breast of chicken covered with Crab Imperial and Béarnaise. 19.99

CHICKEN CAPRESE

Tender chicken breast topped with fresh mozzarella cheese, tomatoes, pesto and balsamic glaze. 15.99

CHICKEN MARSALA

Chicken breast sautéed with wild mushrooms in a Marsala wine brown sauce. 14.99

CHICKEN PARMESAN

Sautéed chicken breast with marinara sauce and Italian cheeses. Served over linguine. 15.99

PASTA & VEGETARIAN

All of our pasta dishes now served with fresh, authentic Linguine noodles.

EGGPLANT PARMESAN

Lightly breaded eggplant baked with imported Italian cheeses in our tomato-basil sauce. Served with linguine marinara. 13.99

VODKA RAVIOLI

Spinach and ricotta ravioli in roasted tomato-vodka cream sauce with sautéed spinach. 14.99

LINGUINE ALFREDO

Tender linguine noodles tossed with our garlic-Parmesan cream sauce. 13.99

With Blackened Chicken Breast: 15.99

With Shrimp: 18.99

MUSHROOM FONTINA RAVIOLI

Mushroom and fontina cheese ravioli tossed with tomatoes and spinach in herbed olive oil. Topped with Parmesan cheese. 13.99

PESTO PRIMAVERA

Mushrooms, sun-dried tomatoes and broccoli tossed with linguine in pesto-cream sauce. Topped with Parmesan cheese. 13.99

With Grilled Chicken Breast: 15.99

With Shrimp: 18.99



BLUSH

Beringer White Zinfandel (*Napa*) 6/24
A light-bodied wine with an array of fresh aromas.

WHITE

Villa Pozzi Moscato (*Italy*) 8/32
Fresh and flowery, this wine can be enjoyed as an aperitif or with dessert.

Kreusch Piesporter Michelsberg Reisling (*Germany*) 8/32

Naturally sweet upfront Kabinett with a crisp, finish. Accompanies spicy and flavorful foods.

McManis Pinot Grigio (*Lodi*) 7/28

Bright and citrus-forward with a soft finish. Pairs well with our specialty salads and pasta dishes.

Stoneburn Sauvignon Blanc (*New Zealand*) 7/28

A crisp, refreshing blend of tropical pineapple and passion fruit accents. Complements fresh seafood and salads.

Nobilo Chardonnay (*New Zealand*) 7/28

A fruit-forward wine with a touch of creaminess, finishing crisp with citrus and peach notes.

Midnight Chardonnay (*Paso Robles*) 8/32

Medium-bodied California-style with toasty oak, vanilla accents and a buttery finish.

RED

Insurrection Cabernet-Shiraz (*Australia*) 8/32

Rich and well-balanced with hints of cherry and plum and a smooth, spicy finish.

Peirano "Six Clones" Merlot (*Lodi*) 8/32

Full-bodied and extremely versatile. An excellent match for herb-based dishes and grilled meats.

Line 39 Pinot Noir (*Central Coast*) 8/32

A smooth, medium-bodied, cherry and wild berry varietal with a hint of vanilla.

Man Vintners Cabernet (*South Africa*) 7/28

Aromas of ripe red and black fruits balanced with toasted oak and vanilla, finishing full.

Marika Cabernet (*Hungary*) 8/32

A full-bodied, spicy start with red berry fruit and oak flavors that finish smoothly.

DESSERT

Smith Woodhouse Lodge Reserve Port (*Portugal*) 6

Intense flavors of plum and dark fruit.

Smith Woodhouse 10 Year Old Tawny Port (*Portugal*) 7

Nutty in flavor with a hint of butterscotch.

SPARKLING

Mionetto Prosecco (*Italy*) 9/36

Crisp and bubbly with hints of green apple, white peach and honey.

SANGRIA

Real Sangria (*Spain*) 6

Refreshing and fruity red cocktail wine.



ASSORTED WHITE

DR Loosen Riesling (*Germany*) 26

Madonna Riesling Spatlese (*Germany*) 24

Elena Walsh Pinot Grigio (*Italy*) 28

Whitehaven Sauvignon Blanc (*New Zealand*) 27

CHARDONNAY

Four Vines Naked (*Santa Barbara*) 26

La Crema (*Monterey*) 28

Franciscan (*Napa*) 32

Sonoma Cutrer (*Russian River*) 38

J Lohr 1/2 bottle (*Monterey*) 14

PINOT NOIR

Montinore (*Oregon*) 32

Calista (*Sonoma Coast*) 33

Etude Lyric (*Santa Barbara*) 34

King Estates (*Oregon*) 44

MERLOT

Waterstone (*Napa*) 32

Rombauer (*Napa*) 50

Alexander Valley 1/2 bottle (*Alex. Valley*) 22

CABERNET SAUVIGNON

Silver Palms (*North Coast*) 28

Vina Robles (*Paso Robles*) 31

Kuleto Frog Prince (*Napa*) 36

BV (*Napa*) 46

Beringer Knights (*Sonoma*) 48

Clos du Val (*Napa*) 56

Silverado (*Napa*) 60

Dry Creek 1/2 bottle (*Sonoma*) 24

ZINFANDEL

Rosenblum (*Paso Robles*) 32

Coppola Director's Cut (*Sonoma Coast*) 39

Saldo (*North Coast*) 46

SHIRAZ and BLENDS

Michael David Petite Petit Sirah (*Lodi*) 28

Nine Stones Shiraz (*Australia*) 30

Schild Estate Shiraz (*Australia*) 32

Wolfrap Rhone Blend (*South Africa*) 24

Kuleto Native Son Blend (*Napa*) 36

Catena Malbec (*Argentina*) 39

Finca Flichman Malbec Blend (*Argentina*) 32

Lyeth Red Meritage (*Sonoma*) 28

Estancia Red Meritage (*Paso Robles*) 46

Suvla Sir Syrah-Merlot (*Turkey*) 46

Cooper & Smith Bourbon Barrel Red Blend (*North Coast*) 40

Fanciscan Magnificat (*Napa*) 75

SPARKLING

Villa M Brachetto Sparkling Red (*Italy*) 32

Chandon Brut (*Carneros*) 40

Moet and Chandon White Star (*France*) 82

FOUNTAIN DRINKS

Coke, Diet Coke, 7-Up, Mountain Dew,

Ginger Ale, Lemonade

OLD WORLD RED

Louis Bernard Cote du Rhone Villages (*France*) 24

Chateau des Laurets Bordeaux (*France*) 50

Louis Bernard Chateaufeuf du Pape (*France*) 69

Fontella Chianti (*Italy*) 22

El Coto Rioja (*Crianza*) 28

Mont Gras Reserva Carmenère (*Chile*) 26

Caffagio Chianti Classico (*Italy*) 36

Villalta Amarone (*Italy*) 92

• SINGLE MALT • SCOTCH WHISKEY

The Glenlivet Speyside / Twelve years old / 8

Fruity and flowery with a complex but delicate balance of sweetness and malty dryness.

The Macallan Speyside / Twelve years old / 10

Full-bodied and classically renowned for its sherry-cask aging.

Lagavulin Islay / Sixteen years old / 14

Powerfully complex and intense with a huge, smooth finish.

BEERS

DRAFT

(16 ounces)

Great Lakes Dortmunder Gold (*Cleveland*) 4.50

Happy Amber Ale (*Cincinnati*) 4.75

Yuengling Light (*Pennsylvania*) 3.75

Dogfish Head 60 Min. IPA (*Delaware*) 5.95

Seasonal Drafts (*priced accordingly*)

IMPORTED

Amstel Light (*Holland*) 3.95

Labatt's Blue (*Canada*) 3.95

Corona (*Mexico*) 3.95

Dos Equis (*Mexico*) 3.95

Bass Ale (*Britain*) 3.95

Heineken (*Holland*) 3.95

Stella Artois (*Belgium*) 3.95

Guinness Stout 16-oz. Can (*Ireland*) 4.95

Killian's Red (*Ireland*) 3.95

New Castle Brown Ale (*England*) 3.95

DOMESTIC

Budweiser 3.25 **Michelob Ultra** 3.50

Bud Light 3.25 **Miller Light** 3.25

Coors Original 3.25 **Coors Light** 3.25

Samuel Adams 3.95 **Yuengling Black & Tan** 3.25

Crispin Natural Pear Cider 4.50

Blue Moon Belgian White 3.95

Yuengling Lager 3.25

NON-ALCOHOLIC BEVERAGES

Kalibur Non-Alcoholic Beer 3.95

San Pellegrino Sparkling Water (16.9 oz.) 3.95

Saranac Root Beer 2.95

Strawberry Lemonade 3.50

A 20% gratuity will be added to parties of 7 or more.

