**WEEKDAY SPECIALS**

**Monday**  Panini Melt
**Tuesday**  Tacos
**Wednesday**  Burger
**Thursday**  Wrap
**Friday**  Chef’s Special

**SOUPS**

MARYLAND CRAB 9
CHILLED CRAB TOMATO 9
CHEF’S SOUP OF THE DAY 9

**FIELDER’S CHOICE SALADS**

BROOKS SALAD 16
baby greens, romaine, spinach, walnuts, asian pear, blue cheese, pomegranate dressing

EDDIE COBB 17
crisp romaine, field greens, roasted turkey, ham, bacon, swiss, blue cheese

LITTLE LOUIE CAESAR 15
crisp romaine, garlic croutons, grana padano cheese, housemade caesar dressing

“IRON MAN” SPINACH 15
spinach, grilled chicken, strawberries, pecans, chèvre cheese, avocado, raspberry vinaigrette

**PROTEIN ADD-ONS**

broiled crab cake 18
grilled chicken 6
grilled salmon 9
albacore tuna salad 7
shrimp salad 8

**FLATBREADS**

VERMONT 11
goat cheese, spinach, garlic aioli, reggiano cheese, roasted red peppers

BUFFALO CHICKEN 11
smokey bacon, cheddar, jack blue cheese, ranch drizzle

MARYLAND MARGARITA 12
blue crab, roma tomato, mozzarella, sweet basil

**BATTERS BOX BURGERS**

HOME RUN 17
thick cut applewood smoked bacon, sharp cheddar cheese

DOUBLE HEADER 17
grilled onion, provolone cheese, swiss cheese, barbecue sauce

BLACK BEAN 15
monterey jack, avocado, pico de gallo

CHESAPEAKE BRAT 12
dijon mustard, toasted amoroso roll

CREATE YOUR OWN LINEUP 17
half pound black angus beef, served on a toasted brioche roll with lettuce, tomato, onion and pickle

*plus your choice of french fries, sweet potato fries, Old Bay chips*

*additional topings (50¢ each)*
sharp cheddar, swiss, american, pepper jack, provolone, blue cheese mozzarella, bacon, onion, jalapeños, avocado, barbecue sauce

**HOME PLATE**

JUMBO LUMP CRAB “CAKES” 26
served with french fries, coleslaw

FISH TACOS 18
grilled soft tortilla, red cabbage, pico de gallo, sliced avocado, rice

HAWAIIAN BARBECUE GLAZED SALMON 21
baby greens salad, steamed rice

MARKET CATCH  MKT
chef’s seasonal local seafood selection served with steamed rice and mesclun salad

**FIELDER’S CHOICE SANDWICHES**

THE BOOG 15
shaved roast beef, sautéed onion, melted provolone, horseradish, toasted brioche roll

ORIOLES YARD BIRD 16
grilled chicken panini, roasted red peppers, avocado, spinach, smoked gouda

BLADE SHRIMP SALAD CROISSANT 17

MINOR LEAGUE TURKEY CLUB 14
tomato, applewood smoked bacon, cheddar cheese

BIRDS CHICKEN CAESAR WRAP 13
romaine, sun-dried tomato tortilla

CAMDEN CAKE 26
broiled crab cake, toasted brioche roll

EARL OF BLT 17
atlantic salmon, smoke house bacon, seasonal tomato, herb mayonnaise

**SOFT DRINKS**

fresh brewed iced tea
handmade lemonade
handmade “jim” palmers
coca-cola products & local draft beers

**BOYLAN BOTTLING CO. SELECTIONS**

orange
black cherry
root beer

**ASK ABOUT OUR GAME DAY SPECIALS**

*gluten-free selection  vegetarian selection*

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness

**PUB HOURS**

LUNCH Mon-Fri 11:30AM-2:30 PM
Refer to website for special game day schedule

10/18