



# HORNY TOAD

## BAR & GRILL

### DINNER

## APPETIZERS

#### LOADED BBQ NACHOS

with smoked pork, queso blanco, sour cream, cheddar jack cheese, pickled red onions, diced tomatoes, jalapenos, and green onion. **17.50**

#### CRISPY SMOKED WHOLE WINGS

crispy whole wings with ranch or blue cheese, celery, carrot, tossed in your choice of classic buffalo, bbq, honey-sriracha or maple/mustard. **19.25**

#### BONELESS WING DINGS

boneless chicken wings with ranch or blue cheese, celery, carrot, tossed in your choice of classic buffalo, bbq, honey-sriracha or maple/mustard. **17.25**

#### FRIED CHEESE CURDS

breaded white cheddar cheese served with ranch dressing. **14.75**

#### CHESAPEAKE BAY CRAB CAKE

jumbo lump crab cake served with old bay aioli. **17.25**

#### CHEDDAR CAULIFLOWER

cheddar breaded cauliflower, with scallions **13.75**  
add buffalo sauce: **1**  
add bleu cheese or bleu cheese aioli: **1**

#### SMOKED BRUSSELS SPROUTS

crispy smoked, fried brussel sprouts topped with blue cheese, green onions, and a blue cheese aioli dipping sauce. **13.75**

#### SPINACH AND ARTICHOKE DIP

served with tortilla chips. **14.75**

#### CHICKEN RANGOON

seasoned chicken, boursin cheese, and served with a sweet thai chili sauce. **14.25**

## SALADS

#### HOUSE SALAD

mixed greens, sliced cucumbers, cherry tomatoes, cheddar jack cheese, and your choice of dressing. **13.50**

#### CLASSIC CAESAR SALAD

romaine hearts, red endive, parmesan cheese, and herbed breadcrumbs. **13.75**

#### SOUTHWEST SALAD

romaine lettuce, roasted corn, diced tomato, cheddar jack cheese, and tortilla chips, choice of dressing. **14.50**

#### WEDGE SALAD

baby iceberg lettuce, bleu cheese, crispy bacon, pickled red onions, heirloom cherry tomatoes, and bacon-bleu cheese dressing. **15.75**

#### CAPRESE

heirloom cherry tomatoes, fresh mozzarella, sweet basil, red onion, balsamic vinegar, and extra virgin olive oil. **14.75**

#### ADD ONS

shrimp 8    grilled salmon 10    grilled chicken 8

# BURGERS AND SANDWICHES

all of our beef is locally sourced and ground in house daily  
served with choice of seasoned fries, house-chips, sweet potato fries or fresh fruit

## H.TOAD BURGER

our famous h. toad's sauce, topped with your choice of cheese. **17.75**

## BACON CHEDDAR BURGER

applewood smoked bacon, and cheddar cheese. **18.75**

## BOURBON BURGER

pepper jack cheese, applewood smoked bacon, topped with a bourbon glaze. **18.75**

## HANGOVER BURGER

fried egg, applewood smoked bacon, and american cheese. **19.50**

## 7-MILE BURGER

applewood smoked bacon, beer braised onions, h. toad sauce, crushed avocado, roasted tomato, arugula, and white cheddar. **18.75**

## TOADS "WILD RIDE" BURGER

roasted jalapenos, red onion, shredded lettuce, ghost pepper jack cheese, and serrano jam. **18.25**

## THE TRUFFLE SHUFFLE BURGER

applewood smoked bacon, roasted mushrooms, arugula, red onion, baby swiss cheese, and truffle aioli. **19.75**

## PARTY FOWL

crispy chicken, house pickle, coleslaw, and h. toad sauce. **18.75** *make it buffalo!*

## THE CROBSTER ROLL

butter poached lobster, crab, lemon, house-made mayo, and fresh herb, in a new england style brioche bun. **23.75**

## BLT

applewood smoked bacon, heirloom tomatoes, fresh mozzarella, butter lettuce, and chive aioli. **14.75**  
add crushed avocado 2 | salmon 10 | cheese 2

## PUB STYLE COD

beer battered atlantic cod with shaved cabbage, dill pickles, and sriracha tartar sauce. **18.75**

## SMOKED TURKEY CLUB

house smoked turkey breast, apple wood smoked bacon, heirloom tomato, butter lettuce, american cheese, and bacon aioli. **17.75**

## SMOKED FRENCH DIP

slow smoked roast beef served on french bread with swiss cheese and au jus for dipping. **19.50**

all burgers can be substituted with grilled chicken \$2

# ENTREES

**ADD: side salad or caesar 7 brussel sprouts 6**

## GRILLED RIBEYE

locally sourced all-natural ribeye, smoked yukon gold mashed, today's vegetables, herbed compound butter, and red wine demi. **49.50**

## CENTER CUT FILET

locally sourced all-natural filet, smoked yukon gold mashed, today's vegetables, herbed compound butter, and red wine demi. **51.75**

## CRAB CAKE DINNER

2 jumbo lump crab cakes served with old bay aioli and apple slaw. **28.25**

## CEDAR PLANK FARRO ISLAND SALMON

served with rice and a charred pineapple beurre blanc. **34.75**

## FISH AND CHIPS

beer battered atlantic cod, herbed fries, coleslaw, and sriracha tartar sauce. **19.75**

## TEQUILA LIME SHRIMP PASTA

gulf shrimp, guajillo chili, pico de gallo, and orecchietta pasta. **19.50**

## GROWN UP MAC

white cheddar, grana padano, jack cheese, bacon, cavatappi pasta, and herbed breadcrumbs. **19.75**  
add: shrimp 8 | grilled chicken 8 | grilled salmon 10

## ALFREDO

parmesan cream sauce with penne pasta, and an herbed crostini. **18.75**  
add: shrimp 8 | grilled chicken 8 | grilled salmon 10

## SMOKED MEATLOAF

homemade meatloaf topped with onion straws, served with garlic mashed potatoes, and today's vegetable. **23.75**

## HAND BREADED CHICKEN STRIPS

tender strips of chicken, hand breaded, and fried to a crispy golden brown, with choice of side. **18.75**