



Old town flavor,  
great new taste!

## APPETIZERS

### SPINACH & ARTICHOKE DIP

Chopped spinach and artichoke hearts mixed with a blend of cheeses, garlic and seasonings. Served hot with French bread. \$12 | Extra Bread Available +\$1.50 per loaf

### BAYOU SHRIMP

Sautéed gulf shrimp in a tangy sauce. Served bayou style with dipping bread. \$15 | Extra Bread Available +\$1.50 per loaf

### STEAMED SHRIMP

Half pound of large succulent shrimp steamed to perfection with Old Bay seasoning and served with cocktail sauce. \$14

### OUR FAMOUS FRIES

Seasoned and golden fried in canola oil. \$6  
Add Cheese or Gravy +\$1.50 Add Chili or Bacon +\$1.50

### MOZZARELLA STICKS

Golden fried in canola oil and served with marinara sauce. \$9.50

### POTATO SKINS

Cheddar bacon skins served with sour cream and scallions. \$10

### THE SAMPLER

Potato skins, mozzarella sticks and chicken tenders with honey mustard, marinara and sour cream with scallions on the side. \$12

### SUPER NACHOS

Topped with cheese, jalapeños, lettuce, tomatoes, salsa, sour cream and scallions. \$12.50 | Add Chili +\$2.50

### IRISH NACHOS

Crosscut potato fries topped with cheddar cheese, diced tomatoes and jalapeños. served with sides of sour cream and salsa. \$12  
Add chili +\$2.50

### CHESAPEAKE CRAB DIP

Hot & creamy blend of lump crab meat and seasonings, served with French bread. Market Price

### FRIED GREEN BEANS

Whole green beans fried in a seasoned batter with "Boom Boom Sauce" on the side. \$9

### VEGGIE PLATTER

Fresh broccoli, carrots, celery, green and red peppers served with ranch dressing. \$8

### CHICKEN WINGS

One pound of our award winning chicken wings served with choice of bleu cheese or ranch dressing and celery. \$15

### CHICKEN TENDERS

Served with your choice of honey mustard, bleu cheese or ranch dressing and French fries or celery. \$11

### NAME YOUR FLAVOR

Traditional Buffalo, Crispy Chesapeake, Honey BBQ, Naked, Spicy Garlic Parmesan, Soy Sesame or Sweet Red Chili

## SOUPS

TODAY'S SOUP \$8 | CREAM OF CRAB \$8.50

### SOUP & SALAD SPECIAL

Side House Salad \$11.50  
Side Spinach Salad \$12.50 | Side Caesar Salad \$11.50

### BOBBY JOE'S ALL AMERICAN CHILI BOWL

Bobby Joe's legendary chili with Angus beef, dark red kidney beans, pinto beans, diced tomatoes, peppers, onions and secret spices. Topped with shredded cheddar, dab of sour cream and jalapeño. \$8.50

### SALAD DRESSINGS

Creamy Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Thai Peanut, Classic Cobb, Berry Vinaigrette, Balsamic Vinaigrette, Chipotle Honey Vinaigrette, Fat Free Italian, Fat Free Catalina French

## SALADS

### THE GRILLE STEAK SALAD

Seasoned flat iron steak, grilled to your desired temperature and served over romaine lettuce. Topped with bleu cheese crumbles, mozzarella, red onions, croutons and balsamic vinaigrette. \$19.50

### CAESAR SALAD

Tossed to order in the classic style. \$10

### BOWIE GRILLE CHICKEN SALAD

Grilled and sliced chicken breast and warm pieces of bacon atop fresh greens with shredded mozzarella and cheddar cheese, tomatoes, sweet red onion and honey mustard. \$18

**SPINACH, BLEU CHEESE & WALNUT SALAD** Fresh spinach topped with bleu cheese, shredded mozzarella, red onion, candied walnuts, and berry vinaigrette dressing. \$14

### THAI CHICKEN SALAD

Thinly sliced chicken breast atop fresh greens, carrots, red and green cabbage, mint, cilantro, scallions, peanuts, crunchy tortillas and Thai peanut dressing. \$19

### CLASSIC AMERICAN COBB SALAD

Bacon, avocado, chicken breast, tomato, hard-boiled egg and chives arranged over a bed of romaine lettuce, endive and watercress. Served with homemade cobb dressing on the side. \$19

### BLACK BEAN, CHICKEN & CORN SALAD

Iceberg lettuce with chicken, black beans, red peppers, onions, corn, cilantro, avocado, crispy tortillas, and a house chipotle vinaigrette. \$18

**SALAD TOPPERS:** Grilled Chicken \$8 | Grilled Shrimp \$9  
Blackened Salmon \$11 | Grilled Steak \$10

## SANDWICHES

Served with fries or slaw. Substitute bowl of soup in place of fries or coleslaw. +\$5

### CIABATTA BEEF CHEESESTEAK

Provolone cheese melted over thinly sliced and grilled Angus beef, with tomato slice and pesto sauce. Served on toasted ciabatta bread. Ciabatta bing! \$12.50

### PORTOBELLO SANDWICH

Grilled portobello sliced and topped with jack cheese, red pepper cream, shredded lettuce and tomato relish. Served on a baguette. \$13

### THE BOWIE GRILLE

Grilled chicken breast garnished with bacon, provolone, lettuce and tomato. Served on a toasted bun with honey mustard on the side. \$12.50

### CORNED BEEF SANDWICH

Tender corned beef, Swiss cheese, Russian dressing and coleslaw between marble rye, that's good!!! \$12.50

### STEAK & CHEESE SUB

Tender and juicy Angus beef seasoned and grilled. Topped with American cheese, sautéed onions, lettuce and tomatoes. Served on a hoagie roll. \$13

### THE BBQ PIG

Perfectly seasoned pork dressed in our house BBQ sauce. Served on a soft toasted bun with slaw on the side. \$11.50

### MEATBALL & PROVOLONE SUB

4 perfectly seasoned meatballs topped with marinara and provolone cheese. Served on a hoagie roll. \$12.50

### TURKEY CLUB

Swiss cheese melted over sliced turkey with bacon, lettuce and tomato. Served on a buttery croissant with honey mustard on the side. \$13

### CHICKEN NEW ORLEANS

Grilled chicken breast with New Orleans spice, lettuce and tomato. Served on a toasted bun with Cajun horseradish on the side. \$11.50

### GRILLED CIABATTA ITALIANO

Grilled and sliced chicken breast served with portobello mushroom, fresh sliced mozzarella, spinach and red peppers. Topped with fresh pesto and served on toasted ciabatta bread. \$14.50

### FRIED FISH SANDWICH

Filet of cod fried to a golden brown. Served on a soft toasted bun with tartar sauce on the side. \$12

### THE POT ROAST

Succulent knife and fork pot roast sandwich dressed with sautéed onions and mushrooms. Served on a baguette. \$13

### RAFTER'S STYLE ITALIAN COSMO

Provolone cheese melted over sliced prosciutto ham and hard salami with lettuce, tomato, onions, mayo and a special red wine vinegar sauce. Served on a toasted hoagie roll. \$13.50

### CRAB CAKE SANDWICH

Seasoned 4 oz jumbo lump crab cake pan seared, then broiled. Served with lettuce and tomato on a toasted bun with tartar or cocktail sauce on the side. Market Price

### THE OLD TOWN BURGER

Our award winning half pound Angus beef burger with your choice of cheese (American, bleu, cheddar, Monterey Jack, provolone, Swiss) and two toppings. Served on a toasted bun and garnished with lettuce, tomato and onions. \$15

### TOPPINGS:

+\$1.00 each: Ham, Sautéed Mushrooms, Sautéed Onions, Jalapeños  
+\$1.50 each: Chili, Avocado, Onion Rings (2), Fried Egg, Bacon

## ENTRÉES

Served with one side and with bread upon request. Upgrade to one of these sides for \$1.00 each: Fresh Vegetable of the Day, Sweet Potato Fries, Beer Battered Onion Rings, Fried Green Beans.

### SOUTHWEST CHICKEN

Two grilled chicken breasts topped with BBQ sauce, jack cheese, shredded cheddar, diced tomatoes and scallions. \$20\*

### TERIYAKI CHICKEN

Two grilled boneless chicken breasts marinated in teriyaki sauce. \$18\*

### ROCK FISH TACOS

Two soft tacos stuffed with fried rockfish bites, shredded cheddar, lettuce, diced tomatoes and topped with cilantro ranch dressing. \$13.50\* Add a taco for \$4.50

### STEAK BÉARNAISE

Grilled top sirloin 8 oz topped with tarragon béarnaise sauce. \$23

### GRILLED PORK LOIN CHOPS

Two 6 oz loin chops basted with herb butter. \$21\*

### MARINATED NEW YORK STRIP

New York Strip 12 oz steak grilled to your liking, with a side of spicy dipping sauce. \$30

### FILET MIGNON

Center cut beef tenderloin 8 oz grilled to perfection and served with a side of Béarnaise sauce. \$28.50

### LORI'S SPICY DIPPING STEAK

Grilled strips of tender steak and veggies served with rice pilaf and a side of spicy dipping sauce. No additional side included. \$22

### RAINBOW TROUT

Fresh farm raised 8 oz rainbow trout with lemon pepper or lemon caper sauce. \$21

### FRIED FILET OF COD

Hand breaded filet of cod golden fried and served with tartar sauce and lemon. \$18

### FRIED JUMBO SHRIMP

Eight hand breaded jumbo shrimp fried to a golden brown and served with cocktail sauce. \$20

**ASK YOUR SERVER ABOUT THE FISH OF THE DAY**

## HOUSE SPECIALTIES

### BBQ BABY BACK RIBS

Half or whole rack of succulent baby back pork ribs, rubbed down, slow cooked, grilled and coated with our special BBQ sauce.

WHOLE RACK \$25 | HALF RACK \$16.50

### GUS'S MEATLOAF

Served with mashed potatoes and veggie. \$18  
Add John's Special double mashed potatoes +\$2

### JUMBO LUMP CRAB CAKES

Two 4 oz. pure jumbo lump crab cakes pan seared, then broiled. Served with tartar or cocktail sauce on the side. Market Price\*

## PASTA

### GARDEN PASTA

Lightly steamed vegetables tossed in warm balsamic vinaigrette, served over linguine, topped with grilled portobello mushrooms. \$18.50\*

### CHICKEN PARMESAN

Hand breaded chicken breast, topped with provolone and tomato cream sauce. Served over linguine. \$18

### CREAMY CHICKEN FLORENTINE

Grilled chicken sliced and tossed in a garlic cream and lemon pepper sauce with baby spinach over linguine. \$21.50\*

### SHRIMP & SCALLOP PASTA

Tender scallops and jumbo shrimp sautéed in butter, lemon and white wine, tossed with fettuccine and Parmesan cheese. \$24\*  
Add \$5 for "All Scallops"

### FETTUCCINE ALFREDO WITH CHICKEN & BROCCOLI

Fettuccine pasta topped with Alfredo sauce, steamed broccoli, grilled chicken breast and sprinkled with Parmesan cheese. \$22\*

### CAJUN SEAFOOD TOSS

Shrimp, scallops and crawfish in a creamy Cajun sauce, served over linguine. \$25\*

## SIDES & EXTRAS

CHEF'S VEGGIES \$5

MASHED POTATOES \$5.50

GRAVY 75¢

BAKED POTATO \$5

Served plain or with butter and/or sour cream.

LOADED BAKED POTATO \$6.50

SIDE OF FRIES \$4

FRIED GREEN BEANS \$6

SWEET POTATO FRIES \$5

COLESLAW \$4

BLACK BEANS \$4

BEER BATTERED ONION RINGS \$5.50

BROCCOLI \$6.50

FRESH FRUIT OF THE DAY \$5

FRESH GREEN BEANS \$6.50

SAUTÉED SPINACH \$6.50

RICE PILAF \$5

SIDE HOUSE SALAD \$5

SIDE CAESAR SALAD \$6

SIDE SPINACH SALAD \$6

## GET FIT ENTRÉES

**EAT LESS, PAY LESS, GET FIT, BE HAPPY!**

TOPPINGS EXTRA - 75¢ PER TOPPING & PER SLICE OF BACON

Served with vegetable of the day or baked potato.

### GRILLED PORTOBELLO (NO BUN)

Fresh portobello mushroom grilled to perfection. \$10

### CHICKEN BREAST (NO BUN)

Chicken breast (grilled, Cajun style, teriyaki style or sweet red chili). \$11.50

### THE OLD TOWN BURGER (NO BUN)

Half pound Angus beef burger grilled to your desired temperature. \$13.50

### SALMON FILET

Salmon filet 6 oz (grilled, BBQ style, Chesapeake style or blackened). \$14.50

## BEVERAGES

### COKE PRODUCTS

RASPBERRY ICE TEA • ICED TEA • HOT TEA • COFFEE

COMPLIMENTARY REFILLS ON ABOVE ITEMS AVAILABLE ONLY WITH PURCHASE OF A FOOD ITEM.

SPARKLING WATER • IBC ROOT BEER • JUICE • MILK

FULL SERVICE BAR AVAILABLE ON EACH LEVEL.

## DESSERTS

ASK YOUR SERVER FOR TODAY'S DELICIOUS DESSERT SPECIALS.

## HOURS:

SUN - TUES 11 AM - 9 PM | WED - SAT 11 AM - CLOSE

DAILY SPECIALS AVAILABLE AFTER 4 PM.  
ENTIRE MENU AVAILABLE FOR CARRYOUT.

\*LITE FARE AVAILABLE.

We accept Master Card, VISA, American Express and Discover. Home and office delivery now available through Uber Eats, Grub Hub, and Door Dash.

An 18% gratuity will be added to parties of seven or more and during fundraiser events.

All of our menu items are cooked to order, therefore your patience is most appreciated during busy periods.

Enjoy your meal and thank you for choosing the Old Bowie Town Grille. Please come back and see us!

