

RAW BAR.

oysters on the half shell • \$MKT
 steamed clams 1 doz • \$12
 boh steamed shrimp 1/2 lb • \$14
 shrimp cocktail • \$12
 clams on the half shell • \$.99 / ea

Oyster shooters
 boh vodka mary
 3 . 4 . 5



APPETIZERS.

ASIAN FRIED BRUSSELS SPROUTS • 9
 crispy pork, honey, Sriracha, soy, garlic, ginger

SHORT RIB POUTINE • 12 (GF)
 truffle fries, short rib, cheese, gravy, scallions

SINKING CRAB CAKES • 23
 cream of crab soup, mini crab balls, old bay oil, scallions, parsley

FISH TACOS • 10
 crispy fish, crunchy slaw, spicy aioli

TUNA NACHOS • 17
 diced rare tuna, wonton chips, seaweed salad, hawaiian bbq, sriracha aioli, green onions, sesame seeds

CRAB DIP • 16
 lyon's bakery baguette, jumbo lump crab, old bay, cheese blend

BLACKENED CHICKEN EMPANADAS • 15
 red pepper aioli, corn, blue cheese

BOURBON RED PEPPER MUSSELS • 15
 glazed bourbon, red pepper & tomato stew

TRUFFLE PARMESAN FRIES • 9 (GF) (V)
 truffle oil, garlic, parmesan, hand-cut fries

FRIED OYSTERS • 12
 celery root slaw, chipotle remoulade, herb oil

HAND-BATTERED BUFFALO CHICKEN TENDERS • 9
 bleu cheese

MAINS.

SLICED SIRLOIN ROSEDA FARMS | truffle fries, grilled asparagus, A1-my way | 10 OZ \$ 31 (GF)

RIBEYE ROSEDA FARMS | churrasco potatoes, grilled asparagus, demi glace | 14 OZ \$ 49 (GF)

FILET OF BEEF | crispy spinach potato hash brown, garlic spinach, demi glace, bleu cheese butter | 8 OZ \$ 37 (GF)

STEAK SALAD | spring mix, tenderloin, potatoes, honey mustard vinaigrette, onion straws, blue crumbles, demi glace • 25

GRILLED PORK CHOP | whipped potatoes, green beans, apple butter, demi glace • 31 (GF)

MEATLOAF ROSEDA FARMS | hand-crafted beef, tomato jam, sunny side egg, whipped potatoes, green beans, demi glace • 25

FRIED CHICKEN & BISCUIT | buttermilk biscuit, collard greens, whipped potatoes, sausage gravy, hot sauce • 27

SHRIMP & GRITS | andouille pork sausage, peppers & onions, cajun cream, scallions • 27 (GF)

PISTACHIO & PEPITA CRUSTED SALMON | whipped potatoes, garlic spinach, coconut ginger butternut squash purée • 31

BLACKENED CHICKEN PASTA | housemade lumache noodle, peas, tomatoes, pine nuts, blackened chicken, cajun cream sauce • 25

BRAISED SHORT RIB PASTA | homemade lumache noodle, braised short rib, whipped burrata, parmesan, basil • 27

LOBSTER MAC & CHEESE | homemade lumache noodle, truffle oil, panko bread crumb, scallions • 17 / 33

STUFFED PORTOBELLO | smoked mozzarella, shallots, spinach, sundried tomato, EVOO, balsamic glaze • 21 (GF) (V)

SOUP.

MD CRAB • 11 (GF)

OYSTER STEW • 11 (GF)

CREAM OF CRAB • 13

SALAD.

BABY KALE OR **ROMAINE CAESAR** • 9
 crispy parmesan, creamy caesar

WEDGE • 10 (GF)
 iceberg, bleu cheese, bacon, tomato, deviled eggs,

SPINACH • 11 (V)
 craisins, dried apple crisps, blue cheese, toasted almonds, champagne vinaigrette

TORTILLA SALAD • 11 (V)
 romaine, crispy tortillas, avocado, corn salsa, black bean, queso fresco, cilantro lime vinaigrette

ADD-ONS

chicken • 7
 shrimp • 10
 steak • 11
 salmon • 11

\$6 SIDES.

GARLIC SPINACH	HAND CUT FRIES
FRENCH BEANS	BAKED POTATO
GRILLED ASPARAGUS	WHIPPED POTATOES
TRUFFLE FRIES	

Happy Valentine's Day!

STEAK. SEAFOOD. RAW BAR.

(V) VEGETARIAN (GF) GLUTEN FRIENDLY

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

Parties larger than 8 are subject to an 18% gratuity

WINE.

by the bottle only

[GLASS | CARAFE | BOTTLE]

WHITES

- Avissi* PROSECCO ITALY 9 | 38
- Veuve Clicquot* CHAMPAGNE FRANCE 90
- Segura Viudas* BRUT SPARKLING ROSÉ SPAIN 9 | 14 | 32
- Lion and the Lily* ROSÉ BORDEAUX, FRANCE 9 | 14 | 32
- Chateau d'Esclans "Whispering Angel"* ROSÉ PROVENCE, FRANCE 55
- Glazebrook* SAUVIGNON BLANC NEW ZEALAND 11 | 16 | 44
- Joel Gott* SAUVIGNON BLANC CALIFORNIA 9 | 13 | 32
- Cakebread Cellars* SAUVIGNON BLANC NAPA VALLEY, CA 65
- Michele Chiarlo Nivole* MOSCATO D' ASTI ITALY 10 | 15 | 40
- Hogue* RIESLING COLUMBIA VALLEY, WA 9 | 14 | 36
- Castello Di Gabbiano* PINOT GRIGIO ITALY 9 | 13 | 36
- Conundrum* WHITE BLEND CALIFORNIA 13 | 20 | 50
- Mer Soleil Silver* UNOAKED CHARDONNAY CALIFORNIA 11 | 17 | 44
- Seaglass* CHARDONNAY SANTA BARBARA, CA 8 | 12 | 32
- Sonoma-Cutrer* CHARDONNAY SONOMA COAST, CA 14 | 21 | 56
- Harken Barrel Fermented* CHARDONNAY CALIFORNIA 60
- Duckhorn* CHARDONNAY NAPA VALLEY, CA 80

REDS

- Seaglass* PINOT NOIR SANTA BARBARA, CA 8 | 12 | 32
- Evolution* PINOT NOIR WILLAMETTE VALLEY, OR 12 | 18 | 50
- Belle Glos Balade* PINOT NOIR SANTA BARBARA, CA 80
- Z. Alexander Brown Uncaged* RED BLEND CALIFORNIA 10 | 15 | 40
- Pessimist By Daou* RED BLEND PASO ROBLES, CA 55
- Francis Coppola Blue Label* MERLOT CALIFORNIA 10 | 15 | 42
- Bodegas Salentein* MALBEC MENDOZA, AR 11 | 17 | 44
- La Gamella* NEBBIOLO ITALY 12 | 18 | 47
- Banfi* CHIANTI SUPERIORE DOCG ITALY 10 | 15 | 40
- Terra d' Oro* RED ZINFANDEL AMADOR COUNTY, CA 11 | 16 | 43
- Penfolds Koonunga Hills* SHIRAZ SOUTH AUSTRALIA 12 | 18 | 48
- Michael David Petite Petit* PETITE SYRAH/ PETIT VERDOT LODI, CA 11 | 17 | 44
- Mollydooker The Boxer* SHIRAZ AUSTRALIA 75
- Stag's Leap* PETITE SYRAH NAPA VALLEY, CA 80
- Daniel Cohn Bellacosa* CABERNET NORTH COAST, CA 12 | 17 | 46
- Josh Cellars* CABERNET CALIFORNIA 10 | 15 | 40
- B.R. Cohn Silver Label* CABERNET NORTH COAST, CA 14 | 21 | 56
- Austin Hope* CABERNET PASO ROBLES, CA 19 | 28 | 75
- Beringer Knights Valley Reserve* CABERNET KNIGHTS VALLEY, CA 85
- Orin Swift Machete* RED BLEND ST. HELENA, CA 110
- Caymus* CABERNET NAPA VALLEY, CA 130

HOUSE Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel | 8

MARTINIS.

- COCONUTINI • 12**
shipwreck cream rum, amaretto, vanilla vodka, toasted coconut
- ISLAND OASIS • 12**
housemade pineapple infused tito's, orange liqueur, rosemary simple syrup, guava nectar, orange juice
- OL' DIRTY MARYLAND • 11**
old bay vodka, olive juice, honey & old bay simple syrup, bleu cheese olives
- ESPRESSO MARTINI • 13**
espresso vodka, vanilla vodka, coffee liqueur, irish cream, espresso
- PEAR-TINI • 12**
gray whale gin, elderflower liqueur, lemon juice, ginger & thyme syrup, pear purée

CRUSHES.

- LEMON BASIL • 10**
squeezed lemon, citrus vodka, simple syrup, muddled basil, lemon soda
- CHEETAH COLADA • 11**
infused pineapple vodka, shipwreck cream rum, pineapple juice
- "BE MY BOOBERRY" CRUSH • 11**
van gogh blueberry açai vodka, blueberry simple, fresh lemon, lemon soda

TWISTED MULES.

- ASIAN • 10**
muddled cucumber, elderflower liquor, van gogh mango vodka, ginger beer
- JUST PEACHY • 11**
fresh lemon, peach whiskey, ginger beer
- OH... SNAP • 12**
tito's vodka, apple cider, apple butter brown sugar syrup, ginger beer

CRAFT FAVORITES.

- CRANBERRY BOURBON SMASH • 11.50**
jim beam bourbon, orange, cranberries, maple syrup, cranberry juice
- SMOKING MAPLE OLD FASHIONED • 12.50**
maple rye whiskey, cinnamon simple, muddled orange, toshi cherry
- PECAN MANHATTAN • 11.50**
bourbon infused with fresh pecan, luxardo simple syrup, orange bitters
- SEASONAL SANGRIA • 11**
red wine blend, rosie cheeks apple pie moonshine, house-infused cinnamon whiskey, apple brown sugar syrup, apple cider
- PASSION PUNCH • 11.50**
rumhaven coconut rum, mt. gay rum, pineapple juice, passionfruit juice, luxardo syrup
- LIMONCELLO 75 • 12.50**
limoncello, tanqueray gin, lemon juice, prosecco
- MEZCAL PINEAPPLE SOUR • 11.50**
el silencio mezcal, pineapple juice, lemon juice, agave
- THE SUNSETS ON WINTER • 13**
vodka, elderflower liqueur, lemon, ginger, sunset raw juice cold pressed digestivo

BEER-ISH.



DRAUGHT
16oz

LIB'S GRILL BREW • 5.25
salisbury | golden pale ale | 5%

BOLD ROCK – HARD CIDER • 5.25
va | hard cider | 5.9%

BIG TRUCK FARM BREWERY – HALF CAB • 6.50
monkton | hazy ipa | 6%

TROEGS – PERPETUAL IPA • 6.50
pa | ipa | 7.5%

GUINNESS – BLONDE ALE • 5.50
halethorpe | american lager | 5%

KEY BREWING CO – POSITIVE MENTAL ATTITUDE • 6
dundalk | pilsner | 4.6%

NATTY BOH • 4.50
wi | PALE ALE | 4.28%

DOMESTIC • 4.25

BUDWEISER / BUD LIGHT / MICHELOB ULTRA / COORS LIGHT / YUENGLING / MILLER LITE / BLUE MOON



CRAFT
BOTTLES & CANS

HEAVY SEAS – LOOSE CANNON • 5.25
baltimore | american ipa | 7.2%

UNION – G.O.A.T • 5.75
baltimore | ipa | 6.5%

MANOR HILL – PILSNER • 5.50
ellicott city | german pilsner | 5.3%

NARRAGANSETT – FRESH CATCH • 5.50
ri | american blonde ale | 4.2%

OLIVER BREWING CO. – EVERYDAY AMBER • 5.25
baltimore | amber ale | 5.7%

FLYING EMBERS • 6
ca | hard kombucha | 5.7%

SAGAMORE SPIRIT LEMON-TEA FIZZ • 9.50
baltimore | canned cocktail | 8%

HIGH NOON BLACK CHERRY • 7
ca | vodka seltzer | 4.5%

IMPORT • 5.25

GUINNESS [16oz] / CORONA PREMIER / CORONA / STELLA ARTOIS / HEINEKEN

AGED SPIRITS.

[single 1.5oz | neat 2.25oz]

- SAGAMORE SPIRIT DOUBLE OAK** whiskey • 13 | 15.50
- TIN CUP** american whiskey • 9 | 11.50
- WHISTLE PIG 10YR** rye whiskey • 13 | 15.50
- REDEMPTION** rye whiskey • 8 | 10.50
- RUSSEL'S** rye whiskey • 9 | 11.50
- SCREWBALL** peanut butter whiskey • 8 | 10.50
- OLD FORESTER PROHIBITION 1920** bourbon • 14 | 16.50
- WOODFORD RESERVE** bourbon • 11 | 13.50
- BUFFALO TRACE** kentucky bourbon • 10 | 12.50
- JEFFERSONS OCEAN** small batch bourbon • 15 | 17.50
- MONKEY SHOULDER** blended malt scotch • 9 | 11.50
- JOHNNIE WALKER BLACK LABEL** scotch • 10 | 12.50
- THE GLENLIVET 18YR** scotch • 18 | 24
- MACALLAN 12YR** scotch • 13 | 15.50
- BALVENIE 12YR DOUBLEWOOD** scotch • 15 | 17.50
- PAPA'S PILAR BLONDE** aged rum • 10 | 12.50
- BARR HILL TOM CAT** barrel aged gin • 12 | 14.50
- KOMOS ANEJO CRISTALINO** tequila • 18 | 24
- TAYLOR FLADGATE 10 YR** tawny port • (3oz) 9

ZERO PROOF.

a crafty assortment of non-alcoholic spirits

- DIGESTIVO - SUNSET RAW JUICE BAR • 12**
digestion & iron booster | kiwi, green apple, spinach
- STELLA ARTOIS LIBERTE 0.0 • 5.25**
- ONLY YOU ALCOHOL FREE SPARKLING ROSE • 7 | 11 | 28**
- BLUEBERRY GIN-LESS FIZZ • 10**
damrak virgin 0.0 gin substitute, blueberry syrup, lemon juice, egg white foam
- CITRUS & SAGE • 10**
lyre's american malt, honey-sage syrup, lemon juice
- GUAVA TIKI PUNCH • 10**
lyre's white cane spirit, guava, grapefruit, spiced pineapple syrup

LG EVENTS

CHECK OUT OUR UPCOMING EVENTS BY SCANNING THE QR CODE OR VISITING LIBSGRILL.COM/EVENTS

