

RAW BAR.

oysters on the half shell • \$MKT
 steamed clams 1 doz • \$12
 boh steamed shrimp 1/2 lb • \$18
 shrimp cocktail • \$14
 clams on the half shell • \$.99 / ea

Oyster shooters
 boh vodka mary
 3 • 4 • 5



FLATBREADS.

CAJUN CHICKEN • 15

red onion, cheddar, mozzarella, black garlic ranch, bbq sauce, onions, scallions

ROASTED BUFFALO CAULIFLOWER • 16 (GF) (V)

buffalo cauliflower florets, cheddar blend, celery, carrots, blue cheese dressing, cauliflower crust

PROSCIUTTO & SHARPE PROVOLONE • 17

fig jam, truffled arugula, parmesan

SEAFOOD • 25

crab dip spread, lump crab, mozzarella, old bay, shrimp, scallions

SOUP.

MD CRAB • 11 (GF)

OYSTER STEW • 11 (GF)

SALAD.

[dressing] caesar, blue cheese, balsamic vinaigrette, honey mustard, champagne vinaigrette, cilantro lime, ranch, red wine vinegar & oil

BABY KALE OR ROMAINE CAESAR • 9

crispy parmesan, creamy caesar

WEDGE • 11 (GF)

iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing

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

deviled egg • 2
 chicken • 7
 shrimp • 10
 steak • 11
 salmon • 11

SNACKS.

CANDIED BACON • 7

house-cured, brown sugar

SRIRACHA RANCH DIP • 6 (V)

crispy house pita chips

STEVE'S GARLIC SOY EDAMAME • 10 (GF) (V)

soy & garlic

DEVILED EGGS • 8 (GF)

crab, old bay

ASIAN FRIED BRUSSELS SPROUTS • 9

crispy pork, honey, Sriracha, soy, garlic, ginger

HUMMUS • 6 (V)

crumbled feta, vegetables, crispy house pita chips, evoo

ROSEDA BURGER MD • 16

lyon's bakery bun, hand-crafted beef, lettuce, tomato, onion, choice of cheese

BBQ BACON FRIED CHICKEN • 13

lyon's bakery bun, cheddar cheese, bacon, sweet BBQ

SANDWICHES.

[served with hand-cut fries & pickle]

GRILLED SALMON BLT • 17

lyon's seeded bakery bread, basil aioli

CRAB CAKE SANDWICH • 21

lyon's bakery bun, tartar, lettuce, tomato

GRILLED CHICKEN • 15

lyon's seeded bakery bread, candied bacon, brie, apple, housemade honey mustard

THE BALTIMORE CLUB • 31

lyon's bakery sourdough bread, jumbo lump crab cake, shrimp salad, bacon, lettuce, tomato

MAINS.

ESPRESSO RUBBED SIRLOIN ROSEDA FARMS | rosemary fries, grilled asparagus, A-1 my way sauce • \$ 33 (GF)

RIBEYE ROSEDA FARMS | warm potato & bacon salad, summer vegetables, demi glace | 14 oz \$ 50 (GF)

FILET OF BEEF | horseradish mashed potatoes, summer vegetables, demi glace | 8 oz \$ 40 (GF)

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

PAN ROASTED CHICKEN | mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach • 26

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 rigatoni noodle, peas, tomatoes, pine nuts, blackened chicken, cajun cream sauce • 25

SPICY SAUSAGE & BROCCOLINI PASTA | casarecce pasta, hot italian sausage, broccolini, sundried tomatoes, shallots, white wine herb butter, shaved parmesan • 25

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

APPETIZERS.

FISH TACOS • 10

crispy fish, crunchy slaw, spicy aioli

CRAB DIP • 16

lyon's bakery baguette, jumbo lump crab, old bay, cheese blend

BURRATA & PROSCIUTTO • 15

cherry tomatoes, pistachios, truffle arugula, sherried figs, evoo, crostini

PORCHETTA EMPANADAS • 15

broccoli rabe

TUNA NACHOS • 17

seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds

WHIPPED FETA BRUSCHETTA • 13 (V)

whipped feta cheese, cucumber & tomato bruschetta, crispy house tortillas

TRUFFLE PARMESAN FRIES • 9 (GF) (V)

truffle oil, garlic, parmesan, hand-cut fries

HAND-BATTERED BUFFALO CHICKEN TENDERS • 9

blue cheese

FRIED OYSTERS IN THE SHELL • 13

spicy celery root remoulade, micro celery

COCONUT CURRY MUSSELS • 15

thai mussels, green curry, lemon grass, ginger, coconut milk, lyon's bakery baguette

ROASTED BEETS • 14 (GF) (V)

whipped goat cheese, radishes, strawberries, pistachio herb salad

FIG & GOAT CHEESE CRÈME BRÛLÉE • 11 (V)

whipped cheese, crostini

STEAK. SEAFOOD. RAW BAR.

SIDES.

summer baby vegetables • 7
 truffle parm fries • 6
 horseradish mashed potatoes • 6
 roasted buffalo cauliflower • 7
 grilled asparagus • 7
 rosemary fries • 6
 warm potato & bacon salad • 7

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 20% gratuity

(V) VEGETARIAN

(GF) GLUTEN FRIENDLY

WINE.

by the bottle only

[GLASS | CARAFE | BOTTLE]

WHITES

- Avissi* PROSECCO ITALY 11 | 44
- Veuve Clicquot* CHAMPAGNE FRANCE 90
- Segura Viudas* BRUT SPARKLING ROSÉ SPAIN 10 | 15 | 40
- Chateau Miraval Cotes de Provence* ROSÉ PROVENCE, FRANCE 14 | 21 | 60
- Glazebrook* SAUVIGNON BLANC NEW ZEALAND 12 | 18 | 50
- Joel Gott* SAUVIGNON BLANC CALIFORNIA 10 | 15 | 40
- Michele Chiarlo Nivole* MOSCATO D' ASTI ITALY 11 | 16 | 44
- Hogue* RIESLING COLUMBIA VALLEY, WA 9 | 14 | 36
- Castello Di Gabbiano* PINOT GRIGIO ITALY 9 | 13 | 36
- M.A.N. Family Wines* CHENIN BLANC SOUTH AFRICA 10 | 15 | 40
- Ferrari Carrano* FUME BLANC SONOMA, CA 13 | 20 | 52
- Villa Antinori* WHITE BLEND TUSCANY, ITALY 12 | 18 | 50
- Boordy Vineyards "The Rockfish"* DRY WHITE BLEND MARYLAND 10 | 15 | 40
- Mer Soleil Silver* UNOAKED CHARDONNAY CALIFORNIA 44
- Sonoma-Cutrer* CHARDONNAY SONOMA COAST, CA 14 | 21 | 56
- Liquid Light* CHARDONNAY WASHINGTON 11 | 16 | 44
- Duckhorn* CHARDONNAY NAPA VALLEY, CA 80

REDS

- Evodia* GARNACHA SPAIN 9 | 14 | 36
- Evolution* PINOT NOIR WILLAMETTE VALLEY, OR 13 | 20 | 52
- Erath* PINOT NOIR WILLAMETTE VALLEY, OR 75
- Z. Alexander Brown Uncaged* RED BLEND CALIFORNIA 10 | 15 | 40
- Charles & Charles Double Trouble* RED BLEND COLUMBIA VALLEY, WA 11 | 16 | 44
- Francis Coppola Blue Label* MERLOT CALIFORNIA 11 | 16 | 44
- Padrillos* MALBEC MENDOZA, ARGENTINA 10 | 15 | 40
- Banfi* CHIANTI SUPERIORE DOCG ITALY 10 | 15 | 40
- Monte Antico* SANGIOVESE TUSCANY, ITALY 10 | 15 | 40
- Cline* ZINFANDEL CALIFORNIA 12 | 18 | 48
- Penfolds Koonunga Hills* SHIRAZ SOUTH AUSTRALIA 12 | 18 | 48
- Stag's Leap* PETITE SYRAH NAPA VALLEY, CA 80
- Josh Cellars* CABERNET CALIFORNIA 11 | 16 | 44
- Austin Hope* CABERNET PASO ROBLES, CA 75
- Prelus* CABERNET TUSCANY, ITALY 14 | 21 | 56
- 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 • 13**
old bay vodka, olive juice, honey & old bay
simple syrup, blue cheese olives
- EARL GREY MARTINI • 13**
aviation london dry gin, earl gray tea,
lemon, cane syrup
- ESPRESSO MARTINI • 14**
espresso vodka, vanilla vodka, coffee
liqueur, irish cream, espresso

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
- BEE'S KNEES CRUSH • 10.50**
grey whale gin, lemon, honey simple
syrup, lavender essence
- ALICIA'S VICE • 12**
amber rum, shipwreck cream rum,
passion fruit juice, pineapple,
strawberry purée, mint, lime

TWISTED MULES.

featuring q mixers ginger beer

- ASIAN • 10**
muddled cucumber, elderflower liquor, van
gogh mango vodka, ginger beer
- JUST PEACHY • 11**
bourbon whiskey, peach purée, lemon,
ginger beer
- WATERMELON MINT • 12**
tito's vodka, watermelon, mint, lime,
ginger beer

CRAFT FAVORITES.

- TREY'S SPA WATER • 11**
cucumber vodka, citrus, lavender
simple syrup
- SMOKING MAPLE OLD FASHIONED • 13**
house infused maple whiskey, cinnamon
simple, muddled orange, luxardo cherry
- THE BRAMBLE • 13**
aviation london dry gin, cane syrup,
lemon, blackberry liqueur, soda
- WATERMELON PUNCH • 13**
blonde rum, watermelon purée, lemon,
fresh mint, soda
- LG SOUR • 13**
rye whiskey. lemon, cinnamon simple,
red wine float, egg white foam
- LIMONCELLO 75 • 12.50**
limoncello, tanqueray gin, lemon
juice, prosecco
- MEZCAL PINEAPPLE SOUR • 11.50**
el silencio mezcal, pineapple juice,
lemon juice, agave
- PINK DRANK • 12**
housemade strawberry infused
vodka, coconut milk, lemon, muddled
strawberry
- HIBISCUS HANA • 13**
casamigos reposado, cointreau, hibiscus,
lime, q mixers sparkling grapefruit
- AÑEJO OLD FASHIONED • 15**
la adelita añejo tequila, corn liqueur,
orange bitters, muddled orange peel,
luxardo cherry
- CUCUMBER MANGO COOLER • 12**
cucumber vodka, mango purée,
lime, soda

BEER-ISH.

 DRAUGHT
16oz

-  LIB'S GRILL BREW • 5.75
salisbury | golden pale ale | 5%
- TROEGS – PERPETUAL IPA • 6.50
pa | ipa | 7.5%
- GUINNESS – BLONDE ALE • 5.50
halethorpe | american lager | 5%
- NATTY BOH • 4.50
wi | pale ale | 4.28%
- DEWEY BEER CO.
SWISHY PANTS HAZY • 7
de | hazy ipa | 7.5%
- DEWEY BEER CO.
SECRET MACHINE • 6.50
de | triple berry sour | 7%
- MAST LANDING BREWING CO.
GUNNER'S DAUGHTER • 8.50
me | milk stout | 5.5%

DOWNEAST CIDER HOUSE
SEASONAL • 6
ma | seasonal cider | 5.1%

KEY BREWING CO.
MIMOSA SELTZER • 5.50
dundalk | seltzer | 6%

 CRAFT
BOTTLES & CANS

- HEAVY SEAS – LOOSE CANNON • 5.75
baltimore | american ipa | 7.2%
- UNION – STEADY EDDIE • 5.75
baltimore | wheat ipa | 7%
- MANOR HILL – PILSNER • 5.50
ellicott city | german pilsner | 5.3%
- ASLIN BEER CO. OLD TOWN LAGER • 6.50
va | american lager | 4%
- AUSTIN EASTCIDERS BLACKBERRY • 5.50
tx | cider | 5%
- DOWNEAST CIDER HOUSE
ORIGINAL BLEND • 5.75
ma | cider | 5.1%
- HIGH NOON PINEAPPLE • 7
ca | vodka seltzer | 4.5%

DOMESTIC • 4.75
BUDWEISER / BUD LIGHT / MICHELOB ULTRA/
COORS LIGHT / YUENGLING / MILLER LITE /
BLUE MOON

IMPORT • 5.75
GUINNESS [16oz] / CORONA PREMIER /
CORONA / STELLA ARTOIS / HEINEKEN

AGED SPIRITS.

[neat 2.25oz]

- SAGAMORE SPIRIT DOUBLE OAK md whiskey • 15.50
- WHISTLE PIG 10YR rye whiskey • 16
- RUSSEL'S rye whiskey • 12
- NIKKA COFFEE GRAIN MALT WHISKY whiskey • 18
- WOODFORD RESERVE DOUBLE OAK bourbon • 17.50
- OLD FORESTER PROHIBITION 1920 bourbon • 17.50
- WOODFORD RESERVE bourbon • 14
- MAKERS 46 bourbon • 16
- JEFFERSONS OCEAN small batch bourbon • 18
- MONKEY SHOULDER blended malt scotch • 11.50
- JOHNNIE WALKER BLACK LABEL scotch • 12.50
- MACALLAN 12YR scotch • 16
- GLENKINCHIE 12YR scotch • 18.50
- BALVENIE 14YR scotch • 20
- PAPA'S PILAR BLONDE aged rum • 12.50
- TAYLOR FLADGATE 10 YR tawny port • (3oz) 9
- CASA DRAGONES BLANCO tequila • 18
- LA ADELITA BLANCO tequila • 15
- LA ADELITA ANEJO tequila • 16.50

ZERO PROOF.

a crafty assortment of non-alcoholic spirits

- STELLA ARTOIS LIBERTE 0.0 • 5.25
- FREIXENET ALCOHOL REMOVED SPARKLING • 7 | 11 | 28
- BLUEBERRY GIN-LESS FIZZ • 10
damrak virgin 0.0 gin substitute, blueberry syrup, lemon juice, egg
white foam
- CITRUS & SAGE • 11
lyre's american malt, honey-sage syrup, lemon juice
- GUAVA TIKI PUNCH • 11
lyre's white cane spirit, guava, grapefruit, spiced pineapple syrup
- LUXARDO HIBISCUS LIMEADE • 10
lime juice, hibiscus-cherry syrup, ginger beer

LG EVENTS

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EVENTS BY SCANNING THE
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