

RAW BAR.

oysters on the halfshell • \$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



SNACKS.

CANDIED BACON • 6
 house-cured, brown sugar

HONEY RICOTTA • 10 (V)
 grilled bread, orange honey, toasted almonds, chopped herbs

VEGGIE CRUDITE • 8 (GF)
 black garlic ranch, baby carrot, celery, radish, cherry tomato, asparagus, french beans

STEAMED EDAMAME • 7 (GF) (V)
 garlic butter, herbs

ASIAN FRIED BRUSSELS SPROUTS • 8
 crispy pork, honey, Sriracha, soy, garlic, ginger

DEVILED EGGS • 7 (GF)
 deviled, stuffed with crab & old bay

APPETIZERS.

SHORT RIB POUTINE • 11 (GF)
 truffle fries, short rib, cheese, gravy, scallion

FRIED MAC N' CHEESE • 10
 panko, bacon, parmesan, bourbon-bbq glaze

FISH TACOS • 9
 crispy fish, crunchy slaw, spicy aioli

TUNA TARTARE • 16
 truffle ponzu, sesame seeds, crispy shallot, green onion, housemade chips

CRAB DIP • 15
 house ciabatta bread, jumbo lump crab, old bay

EMPANADAS ARGENTINAS • 14
 Liberatore family recipe, olives, ground beef, cranberries, onion, egg, chimichurri

SAUTÉED MUSSELS • 14
 white wine, tomatoes, garlic, shallots, parsley

TRUFFLE PARMESAN FRIES • 8 (GF) (V)
 truffle, garlic, parmesan, hand-cut fries

WE'VE GOT THE BEETS • 10 (GF) (V)
 burrata, red & golden beets, pistachio vinaigrette

FRIED OYSTERS • 11
 celery root slaw, chipotle remoulade, herb oil

PECAN DUSTED LAMB CHOPS • 17
 mashed sweet potatoes, sweet baby ray's BBQ sauce

HAND-BATTERED BUFFALO CHICKEN TENDERS • 8
 bleu cheese

SANDWICHES.

[served with hand-cut fries]

J.W. TREUTH BURGER MD • 14
 seedless bun, hand-crafted beef, lettuce, tomato, onion, cheese

BBQ BACON FRIED CHICKEN • 12
 seedless bun, cheddar cheese, bacon, sweet BBQ

GRILLED SALMON BLT • 16
 basil aioli, whole grain ciabatta

CRAB CAKE SANDWICH • 25
 seedless bun, tartar, lettuce, tomato

CHICKEN • 14
 whole grain ciabatta, bacon, brie, apple, honey mustard

BALTIMORE CLUB • 28
 three-piece toast, crab cake, shrimp salad, bacon, lettuce, tomato

NOT YOUR MOTHER'S TUNA FISH SAMMY • 12
 open faced, grilled baguette, crispy capers, old bay, bag of kettle chips

MAINS.

NY STRIP J.W. TREUTH | truffle fries, asparagus, A1-my way | 14 oz \$ 36 (GF)

RIBEYE J.W. TREUTH | roasted cauliflower gratin, asparagus, garlic butter, demi glaze | 14 oz \$ 38 (GF)

FILET OF BEEF | roasted potatoes, grilled asparagus, pecorino sauce | 8 oz \$ 36 (GF)

GRILLED PORK CHOP | whipped potatoes, green beans, apple butter • 30 (GF)

J.W. TREUTH MEATLOAF MD | hand-crafted beef, tomato jam, sunny side egg, whipped potatoes, green beans • 22

PAN ROASTED CHICKEN | mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach • 22

BLACKENED CHICKEN PASTA | housemade lumachelle pasta, peas, tomatoes, pine nuts, blackened chicken, cajun cream sauce • 24

SHRIMP & GRITS | andouille sausage, cajun cream • 26 (GF)

ROASTED PORTOBELLO STACK | grilled zucchini, squash, roasted red pepper, burrata, pesto, balsamic • 20 (GF) (V)

LOBSTER MAC & CHEESE | homemade lumache noodle, mac & cheese, truffle oil, panko bread crumb • 16 / 32

BRAISED SHORT RIB PASTA | homemade lumache noodle, braised short rib, whipped burrata, basil • 26

STEAK SALAD | spring mix, tenderloin, roasted potatoes, gorgonzola vinaigrette, onion straws, demi glaze • 24

PAN SEARED SALMON | miso butter, roasted potatoes, english peas, snow peas, herb oil • 27

FLATBREADS.

GREEK • 14
 garlic-feta spread, mozzarella cheese, feta cheese, grilled chicken, romaine, kalamata olives, pepperoncini, cucumber, tomato, creamy greek dressing

WHITE BALSAMIC • 14 (V)
 EVOO, fresh mozzarella, basil, spinach, tomato, balsamic glaze

STEAK • 16
 melted blue cheese, caramelized onions, horseradish aioli

SEAFOOD • 22
 crab dip spread, lump crab, mozzarella, old bay, shrimp

SOUP.

MD CRAB • 10 (GF)
OYSTER STEW • 10 (GF)

SALAD.

BABY KALE OR ROMAINE CAESAR • 8
 crispy parmesan, creamy caesar

WEDGE • 9 (GF)
 iceberg, bleu cheese, bacon, tomato, deviled eggs,

SPINACH • 9 (V)
 goat cheese, strawberries, blueberries, basil, toasted almonds, champagne vinaigrette

GREEK SALAD • 10 (V)
 romaine, kalamata olives, pepperoncini, feta cheese, cucumber, tomato, creamy greek dressing

INDIAN KALE • 11 (GF) (V)
 orange segments, hemp seed almond brittle, cucumber, feta, turmeric vinaigrette dressing

TORTILLA SALAD • 10 (V)
 romaine, crispy tortillas, avocado, corn salsa, black bean, queso fresco, cilantro lime vinaigrette

ADD-ONS
 chicken • 7
 shrimp • 10
 steak • 11
 salmon • 11

\$5 SIDES.

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

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

MARTINIS.

• 11.50 •

COCONUTINI

shipwreck cream rum, amaretto, vanilla vodka, toasted coconut

ISLAND OASIS

housemade pineapple infused tito's, orange liqueur, rosemary simple syrup, guava nectar, orange juice

NO "STRAW" BERRY BELINI

figenza vodka, strawberry vodka, prosecco, lime, simple, muddled strawberries

OL' DIRTY MARYLAND

old bay vodka, olive juice, honey & old bay simple syrup, bleu cheese olives

COOL AS A CUCUMBER

gray whale gin, elderflower liqueur, lemon juice, cane syrup, cucumber water

ESPRESSO MARTINI

espresso vodka, vanilla vodka, coffee liqueur, irish cream, espresso

CRUSHES.

• 9 •

LEMON BASIL

squeezed lemon, citrus vodka, simple syrup, muddled basil, lemon soda

CHEETAH COLADA

infused pineapple vodka, shipwreck cream rum, pineapple juice

KEY LIME PIE

deep eddy's lime, liquor 43, half & half, lime juice, lemon soda

"BE MY BOOBERRY" CRUSH

van gogh blueberry açai vodka, blueberry simple, fresh lemon, lemon soda

TWISTED MULES.

• 9.50 •

ASIAN

muddled cucumber, elderflower liquor, van gogh mango vodka

JUST PEACHY

fresh lemon, peach whiskey

MEDITERRANEAN

lime juice, ginger liqueur, figenza vodka

WATERMELON MINT

mint-infused tito's vodka, watermelon puree, ginger beer

CRAFT FAVORITES.

LOVE POTION • 11

godiva white chocolate, vanilla vodka, chocolate liqueur, berry compote

CRANBERRY BOURBON SMASH • 11

jim beam bourbon, orange, cranberries, maple syrup, cranberry juice

SMOKING MAPLE OLD FASHIONED • 10.50

tap maple rye whiskey, cinnamon simple, muddled orange, toshi cherry

PECAN MANHATTAN • 11

bourbon infused with fresh pecan, luxardo simple syrup, orange bitters

LAVENDER BEES KNEES • 11

hendricks gin, fresh lemon juice, lavender simple

BECCA'S BERRY LEMONADE • 11.50

tito's vodka, black raspberry puree, fresh lemon juice, lemonade

HOME SWEET HOME • 11.50

guinness blonde, "southside" CAnE collective mixer of lemon, mint, & ginger

SEASONAL SANGRIA • 11

pinot grigio, deep eddy's peach, peach compote, lemon- lime soda

MY MARGARITA'S IDENTITY CRISIS • 12

1800 coconut, agave, lime, pineapple, coco lopez, grand marnier

PASSION PUNCH • 11

rumhaven coconut rum, mt. gay rum, pineapple juice, passionfruit juice, luxardo syrup

LG SPRITZ • 12

santori roku gin, elderflower liqueur, hibiscus syrup, lemon juice, grapefruit, strawberry, prosecco

LIMONCELLO 75 • 12

limoncello, tanqueray gin, lemon juice, prosecco

MEZCAL PINEAPPLE SOUR • 11.50

el silencio mezcal, pineapple juice, lemon juice, agave

AGED SPIRITS.

[single 1.5oz | neat 2.25oz]

WHISTLE PIG 10YR. RYE WHISKEY • 13 | 15.50

RUSSEL'S RYE WHISKEY • 9 | 11.50

TIN CUP AMERICAN WHISKEY • 9 | 11.50

SCREWBALL PEANUT BUTTER WHISKEY • 8 | 10.50

BUFFALO TRACE KENTUCKY BOURBON • 10 | 12.50

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

WOODFORD RESERVE BOURBON • 11 | 13.50

TAP MAPLE RYE WHISKEY • 9 | 11.50

SAGAMORE RYE WHISKEY • 11 | 13.50

ZERO PROOF.

a crafty assortment of non-alcoholic spirits

HEINEKEN 0.0 • 5.25

STELLA ARTOIS LIBERTE 0.0 • 5.25

ONLY YOU ALCOHOL FREE SPARKLING ROSE • 7 | 11 | 28

ARIEL CHARDONNAY • 7 | 11 | 28

FRE CABERNET • 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

THE BLACKBIRD • 10

lyre's white cane spirit, luxardo syrup, lime juice, grapefruit juice

GUAVA TIKI PUNCH • 10

lyre's white cane spirit, guava, grapefruit, spiced pineapple syrup

CANE COLLECTIVE

"BLOOD ORANGE NEW FASHIONED" • 10

lyre's american malt, blood orange juice, kumquat, coriander, mint

LG EVENTS

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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

Oyster Bay SAUVIGNON BLANC NEW ZEALAND 11 | 16 | 35

Joel Gott SAUVIGNON BLANC CALIFORNIA 9 | 13 | 32

Cakebread Cellars SAUVIGNON BLANC NAPA VALLEY, CA 65

Ménage à Trois MOSCATO CALIFORNIA 7 | 10 | 28

Relax RIESLING GERMANY 9 | 13 | 34

Castello Di Gabbiano PINOT GRIGIO ITALY 8 | 12 | 26

Boordy SPRITZ MARYLAND 10 | 14 | 38

Viberti Giovanni UNOAKED CHARDONNAY ITALY 12 | 18 | 47

The Calling "Dutton Ranch" CHARDONNAY SONOMA, CA 63

Chloe CHARDONNAY CALIFORNIA 10 | 14 | 38

Seaglass CHARDONNAY SANTA BARBARA, CA 8 | 12 | 32

Duckhorn CHARDONNAY NAPA VALLEY, CA 15 | 22 | 80



HOUSE WINE Pinot Grigio, Chardonnay, White Zinfandel, Cabernet, Merlot, Pinot Noir | 7

REDS

19 Crimes PINOT NOIR AUSTRALIA 8 | 12 | 28

Evolution PINOT NOIR WILLAMETTE VALLEY, OR 12 | 18 | 50

Belle Glos Balade PINOT NOIR SANTA BARBARA, CA 80

Seaglass PINOT NOIR SANTA BARBARA, CA 8 | 12 | 32

Cocobon RED BLEND CALIFORNIA 8 | 12 | 26

Intrinsic MEDIUM BODY BLEND WASHINGTON 58

Francis Coppola Blue Label MERLOT CALIFORNIA 10 | 15 | 42

Bodegas Salentein MALBEC MENDOZA, AR 11 | 17 | 44

La Gamella NEBBIOLO ITALY 12 | 18 | 47

Layer Cake SHIRAZ AUSTRALIA 10 | 15 | 42

Terra d' Oro RED ZINFANDEL AMADOR COUNTY, CA 11 | 16 | 43

Stag's Leap PETITE SYRAH NAPA VALLEY, CA 80

Josh Cellars CABERNET CALIFORNIA 8 | 12 | 32

Daniel Cohn Bellacosa CABERNET NORTH COAST, CA 12 | 17 | 46

Sequoia Grove CABERNET NAPA VALLEY, CA 78

Trincherio Mario's CABERNET NAPA VALLEY, CA 78

Chateau St Sulpice BORDEAUX BLEND FRANCE 10 | 15 | 38



BEER-ISH.



DRAUGHT

16oz

VICTORY SOUR MONKEY • 6.50

PA | TRIPEL | 9.5%

LIB'S GRILL BREW • 5.25

MD | GOLDEN PALE ALE | 5%

BOLD ROCK

HARD CIDER • 5.25

VA | APPLE CIDER | 5.9%

MINISTRY OF BREWING

WISPY • 6.50

MD | HAZY IPA | 5.5%

TROEGS PERPETUAL IPA • 6.50

PA | IPA | 7.5%

GUINNESS BLONDE ALE • 5.50

IRELAND/MD | AMERICAN LAGER | 5%

KEY BREWING CO –

POSITIVE MENTAL ATTITUDE • 6

MD | PILSNER | 4.6%



CRAFT

BOTTLES & CANS

HEAVY SEAS – LOOSE CANNON • 5.25

BALTIMORE | AMERICAN IPA | 7.2%

BREWER'S ART – RESURRECTION • 5.25

MD | BELGIUM DUBBEL | 7%

NATTY BOH • 4

WI | PALE ALE | 16oz | 4.5%

HIGH NOON PINEAPPLE • 7

CA | VODKA SELTZER | 4.5%

PRESS BLACKBERRY-HIBISCUS • 4.50

WI | HARD SELTZER | 4.0%

DOMESTIC • 4.25

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

IMPORT • 5.25

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

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