

Appetizers

Crispy Pepper Shrimp \$10 - Five lightly battered shrimp served golden brown with Asian slaw and sweet chili garlic sauce.

Guacamole Brie Melt \$9 - Rustic grilled sourdough baguette topped with house made guacamole, melted creamy brie, sun dried tomatoes, oregano and served with ancho chili dipping sauce.

Calamari \$10 - Lightly coated calamari deep fried to perfection and served with marinara dipping sauce.

Ale House Nachos \$10 - A HUGE pile of house made tortilla chips with a blend of melted cheese, Pico de Gallo, jalapenos, scallions, and sour cream. Add house made guacamole for \$1, grilled chicken for \$3.

Crab Cake Sliders \$10 - A take off on our 3 bite burgers. Four mini crab cakes on slider buns with lettuce, tomato, and cajun chili aioli.

Eggplant Fries \$9 - Beer battered eggplant, lightly seasoned and served golden brown with our house made curry dipping sauce.

Blackened Seared Tuna \$10 - Blackened Ahi Tuna seared rare and served over a slaw garnish with wasabi and sriracha.

Pub Fries \$7 - A heaping cone full of french fries seasoned with our special cajun blend of spices. Served with house made curry dipping sauce.

Pub Rings \$8 - A heaping cone full of beer battered onion rings served with creamy horseradish mustard sauce for dipping.

Buffalo Chicken Spring Rolls \$9 - Shredded chicken, mozzarella and cheddar cheese, with Buffalo hot sauce. Served with sun dried tomato blue cheese.

Wings \$8 - 10 of our jumbo wings available Hot, Medium, Mild, Ale House, Spicy Gold BBQ, Hot Garlic, Garlic Parmesan, Honey Jalapeno and if you dare, Black Flag.

Mini Crab Cakes \$10 - Four house made crab cakes served with a cajun chili aioli.

3 Bite Burgers \$9 - An Ale House favorite...Four mini burgers with cheese, onions, and ketchup.

Ale House Original Chicken Wing Dip \$8 - All the taste of chicken wings without the mess. Pulled chicken, cream cheese, celery, mozzarella, provolone, cheddar cheese, and hot sauce baked and served in a crock with crispy corn tortillas.

Soups & Salads

6 Onion Soup \$6 - A blend of five onions makes our soup unique. Served with house made croutons and melted provolone and Swiss cheese. Topped with an onion ring for our sixth onion.

Original Caesar \$8 - Fresh Romaine tossed in house made Caesar dressing, topped with homemade croutons and parmesan cheese. Add chicken, shrimp, or steak for an additional \$3.

New York Steakhouse Salad \$11 - Sliced Angus steak prepared to your liking, fresh greens, cucumbers, tomatoes, croutons and Danish blue cheese. Served with balsamic vinaigrette.

Tuscan Chicken Salad \$10 - Fresh greens, grilled vegetables, house made croutons, arugula, and grilled chicken served with roasted tomato vinaigrette.

Maryland Crab Cake Salad \$11 - Crisp and creamy Maryland style crab cakes with grape tomatoes, cucumbers, avocado and croutons over fresh greens and served with our house made chipotle citrus vinaigrette.

Blackened Tuna Caesar \$10 - Blackened Ahi tuna served with fresh Romaine tossed in house made Caesar dressing, topped with house made croutons and parmesan cheese.

Ancho Chicken Salad \$10 - Fresh greens, avocado, tomato, roasted corn, and ancho seasoned chicken served with a chipotle citrus vinaigrette.

Duck Salad \$10 - Sliced roast duck, mixed greens, pecans, goat cheese, and raspberry vinaigrette.

Burgers

Ale House Burger \$10 - Angus beef, caramelized onions, bacon and Danish blue cheese on rosemary and olive oil focaccia.

The "Perfect" Burger \$10 - NO Substitutions! This burger is assembled in such a way that to tamper with it would be pointless. Lettuce, tomato, onion, bacon, cheddar, ketchup, mustard, mayo, and pickles served on our grilled honey roll to create burger utopia.

Stout Burger \$9 - Marinated in Guinness Stout and topped with our house made stout demi glaze. Served dressed on a grilled honey roll.

Surf & Turf Burger \$11 - Perfectly seasoned burger cooked the way you like it along with one of our house made Maryland style crab cakes. Comes dressed with spicy Maryland mayo.

The Bastard Burger \$9 - Black pepper crusted burger topped with onion rings and spicy "Bastard" mustard made from our Arrogant Bastard Ale.

The "Big Sexy" Burger \$10 - In honor of a dear friend, This big burger is rubbed in garlic and onion powder, then dipped in crushed red pepper. Topped with American and cheddar cheese, mayo and BBQ sauce.

The "Jerk" Burger \$10 - Our delicious burger rubbed with jerk seasoning, jalapeños, BBQ sauce, and cheddar cheese.

Kobe Beef Burger \$12 - Kobe beef refers to the beef from the black breed of cattle, raised according to strict tradition in Japan. These practices may include a diet of sake and beer, and daily massages to relieve muscle stiffness, presumably resulting in tender meat. We offer an 8 oz. burger cooked to temperature, served on a brioche roll with lettuce, tomato, and onion. You may also add any of our BYOB items to it for an additional charge.

More Burgers, Sandwiches, and Things

Add as many as you want: American, Provolone, Swiss, Cheddar, Danish Blue, Guacamole, Bacon, Sautéed Onions, Sautéed Mushrooms, Grilled Vegetables, Grilled Peppers, Pesto....\$1 per item

BYOB \$9 - Build your own burger. All come with lettuce, tomato, and red onion, and are served on our grilled honey roll. Build your own from above.

Caesar Chicken Wrap \$8 - Grilled chicken, romaine, house made Caesar dressing, croutons, and parmesan cheese.

California Chicken Wrap \$9 - Grilled chicken, sun dried tomatoes, grilled vegetables, spinach, goat cheese, and avocado cream sauce.

Fiesta Fajita Wrap \$9 - Roasted peppers, grilled onions, lettuce, cheddar cheese, and your choice of chicken or steak.

Crab Cake Sandwich \$10 - House made Maryland style crab cake on a toasted honey roll with lettuce, tomato, and red onion topped with cajun chili aioli.

Ale House Turkey Pastrami \$9 - Turkey Pastrami, horseradish Dijon sauce, and Swiss cheese on grilled Beck's-n-Cheddar bread.

French Dip \$9 - Sliced Prime Rib on toasted French bread, provolone, and beef au jus for dipping.

Filly Cheese ? \$9 - ? means your choice of chicken or beef. Served with sautéed onions and American cheese.

Ale House Chicken Club \$9 - Grilled chicken, lettuce, tomato, bacon, American cheese and garlic aioli served on grilled ciabatta bread.

Ale House Grilled Cheese \$9 - The best grilled cheese you'll ever have. Made with, American, provolone and cheddar. Grilled to perfection on crispy rosemary focaccia bread. Available with any of our sides, but recommended with a cup of tomato soup.

Buttermilk Chicken Sandwich \$9 - House made buttermilk battered chicken, bacon, ranch dressing, lettuce and tomato served on a honey roll with your choice of side.

Ale House Originals

Blackened Haddock Po Boy \$14 - Cajun style blackened haddock, fresh Pico de Gallo, sliced lemon, and a spicy New Orleans style mayo.

The Knife & Fork Steak Sandwich \$19 - Definitely not your traditional sandwich. An Angus sirloin grilled to temperature over garlic cheese bread, nestled in a shallow bath of French onion soup and topped with onion rings.

Spicy Thai & Lemongrass Chicken \$14 - One of our signature items at the Ale House. Lemongrass marinated skewered chicken, spicy Thai noodles with peanut sauce, mandarin oranges, cucumbers, scallions, and cilantro.

Fish-N-Chips \$17 - A HUGE portion of fresh haddock, beer battered in house and served with house made chips or french fries and homemade tarter sauce.

Roasted Prime Rib \$22 - Fresh roasted prime rib cooked to temperature and served with potato and vegetable of the day. (Friday and Saturday Nights Only)

Ale House Flatbread Pizzas

Traditional Flatbread \$8 - Marinara sauce and a blend of mozzarella, provolone, and cheddar served on one of our hand stretched flatbreads.

The Greek \$9 - Fresh garlic, olive oil, spinach, plum tomatoes, oregano, basil, mozzarella, provolone, feta, and black olives.

Margarita \$9 - Fresh plum tomatoes, fresh garlic, extra virgin olive oil, fresh basil and a blend of mozzarella and provolone cheese.

Grilled Veggie \$9 - Pesto, herbs, eggplant, summer squash, zucchini, peppers and goat cheese.

The "Za" \$9 - Simple but the best. A perfect recreation of the original New York Style Pizza from the early 1900's. Marinara sauce, fresh mozzarella, and fresh basil.

Tomato Basil \$10 - Tomato, basil, prosciutto, arugula, grilled vegetables, and goat cheese.

BBQ Chicken \$10 - BBQ chicken tossed in Sweet Baby Ray's barbeque sauce, red onions, cilantro and a blend of mozzarella and provolone cheese.

Three Meat \$10 - Sausage, pepperoni, bacon, and marinara topped with a blend of mozzarella and provolone cheese.

Garlic White \$10 - Fresh garlic, olive oil, baby spinach, tomatoes, grilled chicken, and a blend of mozzarella and provolone cheese.

The Popeye Flatbread \$10 - Olive oil, fresh pesto, spinach, sun-dried tomato, and goat cheese.

New Orleans Flatbread \$11 - Shrimp, chicken, sausage, hot sauce, scallions, green peppers, mozzarella-provolone cheese blend, and lemon slices.

Bacon Cheeseburger Flatbread \$11 - Our Angus beef, bacon, onions, salt, pepper, cheddar cheese, and drizzled with ketchup before serving.

Ancho Fiesta Flatbread \$11 - Flatbread brushed with sour cream, topped with ancho chicken, Pico de Gallo, crushed tortilla chips, cheddar cheese, and a scoop of guacamole in the center.