

STARTERS & FAVORITES

Overloaded Idaho Skins

- served with sour cream
- ~ Bacon & Cheddar 6.
- ~ Tex Mex Chili & Cheddar 7.
- ~ Crab Imperial & Monterey Jack 13.

Our Own Signature

Buttermilk Breaded Onion Rings

with zesty bloomin' sauce 6.

Sweet Potato Fries

with spicy mustard dip 6.

Housemade Rustic Chips

with chipotle Ranch dip 4.

Signature Jumbo Chicken Wings

A hefty pound served with bleu cheese & celery sticks ~ your choice of flavors! 9.
Buffalo Kickin' • Bourbon BBQ • Thai-yaki
• Old Chessie Bay Dusted

Hand-Breaded Chicken Tenders

Served with honey mustard & Bourbon BBQ dippers. 8 ... Buffalo kickin' with bleu 9.

Munchies Mix

with dips ~ great for sharing!
 Fried eggplant rounds, tender chicken strips and breaded jumbo shrimp 11.

Baked Crab Dip

Jumbo Lump crabmeat baked in a sherried cream sauce; topped with Romano & served with crostini 13.

Maryland Crab Balls

Bite size version of our famous Jumbo Lump crab cake served with tartar sauce & lemon 14.

Patrick's Ultimate Crowd Pleasing Platter

Jumbo Crab Balls, Shrimp in Garlic Sauce, Chicken Tenders with fiery Buffalo dip & bleu cheese, Eggplant Rounds, Bacon & Cheddar Loaded Potato Skins & Fried Maryland Tomatoes

Served with lots of dips!

- Small (serves up to 3) 24.
- Regular (serves up to 6) 45.

CHEF'S SPECIALTIES!

Patrick's Fried Red Tomatoes

Lightly breaded with fresh panko, basil & Romano ~ broiled until crispy...a culinary delight! 6.

Baked Clams Casino

Six top necks classically topped with garlic butter, bacon, peppers and pimento – saucy and tender! 10.

Chef Sanz Shrimp in Garlic Sauce

Shrimp marinated in Chef Tomas' Segovia recipe made famous Downtown~ it's Tia Good! 10

Crab Stuffed Mushrooms

Silver Dollar 'Shrooms stuffed with our own jumbo crab imperial ~ Chef's Favorite! 11.

CHEF'S HOMEMADE SOUPS

Maryland Crab

Chesapeake Red-style with a kick of Old Bay!
 4.5/6.5

Cream of Crab

Everyone claims to have the best, but we really do!
 Heavy cream, sherry & crab richly simmered.
 5.5/7.5

Soup du Jour

Made in-house by the Chef & priced daily

Kickin' Chili with Fixin's

Award-winning recipe topped with cheddar with jalapeños, onion, sour cream & tortilla chips – ole! 6

French Onion Gratin

Finished with a hint of sherry, topped with bubbly melted mozzarella & smoked paprika 6.

FISH & SEAFOOD

Served with our garden salad & side,
Blackened fish upon request.
Top with crab Imperial 12.

Stuffed Shrimp Louisa

Broiled lumps of crab Imperial top our
colossal shrimp, nestled over our saffron rice
~ *Chef's Favorite!* 26.

Coconut Tilapia

Tender coconut breaded fillets drizzled with our own
citrus rum pepper jelly ~ light & tropical! 20.

Flounder Francaise

Egg dipped & lightly sautéed ~ finished with lemon Chablis
sauce & fresh Italian parsley 19.

Clear Spring Trout Chesapeake

Broiled & finished with jumbo crab lumps, toasted pine nuts
and a delicate lemon butter sauce 26. *without Chesapeake* 17.

Panko Breaded Butterflied Shrimp Platter

Crisp and tender, served with housemade cocktail sauce, lemon,
creamy slaw & fries 18.

Broiled Alaskan Cod Fillet

Drizzled with a fresh lemon butter sauce & fresh
Italian parsley 16.

Norwegian Center Cut Salmon Fillet

The best from the cold waters, charbroiled & finished with our
own sweet apricot honey glaze 21.

THE COLOSSAL LUMP CRAB CAKE CORNER FROM PATRICK'S KITCHEN

A Super House Specialty ... Maryland Style fried or broiled,
prepared the way a true Chesapeake Crab Cake should be ~
hot & creamy with a kick of Old Bay!

Our Hefty 6 oz. or 12 oz. Colossal Lump Crab Cake Platter

Colossal Lump Crab Cake with your choice of bread, lettuce,
tomato, tartar, slaw and crispy fries.
6 oz. 17. 12 oz. 31.

Battered Crab Fluff

Colossal crab cake dipped in our own Stout beer tempura,
lightly fried & served with lettuce, tomato, tartar, slaw and
crispy fries 19.
~ *definitely traditional Baltimore style!*

Patrick's Famous Shrimp in Garlic Sauce

Chef Tomas' Segovia recipe blending roasted garlic, brandy,
tomato and spices; nestled over saffron rice ~ *Tia Good!* 22.

Fried Tomato Imperial

Our famous broiled Romano red tomatoes mounded with our
jumbo crab Imperial ~ *a culinary explosion!* 23.

Twin Broiled Maine Lobster Tails

Fluffed in the shell & served with drawn butter and lemon 31.

Twin Crab Stuffed Maine Lobster Tails

Roasted with our crab Imperial stuffing and finished
with a butter drizzle 43.

CRISP SALADS

Classic Romano Caesar Salad

Crisp Romaine tossed with housemade garlic cheese croutons,
our famous Romano Caesar dressing & shaved Parmesan 9.

Add grilled or blackened chicken, 5.

Add grilled or blackened salmon, 6.

Add grilled jumbo shrimp, 10.

Add grilled Bistro sirloin, 10.

Add fried crab balls, 12.

Patrick's Signature Salad

Chopped Romaine, cucumbers, crumbled bacon, egg,
red onion, shredded carrots, croutons & shredded
Parmesan 9. ~ *add fresh-roasted turkey,
Swiss & cheddar for chef-salad style* 14.

*Add a
Cup of Crab Soup
3.5*

Iceberg Wedge

Crisp wedge, chopped bacon, bleu crumbles, red onion &
tomatoes with our own chunky bleu! 9.5

*Dressings: Mediterranean Olive, Dijon Vinaigrette, Buttermilk Ranch, Spicy Chipotle Ranch,
1000 Isle, Honey Dijon, Romano Pepper, Chunky Bleu Cheese,
Lo-Fat Raspberry Vinaigrette, Balsamic Vinegar & Olive Oil cruet*

Chopped Cobb Salad

Chopped greens topped with grilled chicken, avocado, bacon,
egg, tomato, croutons & bleu cheese crumbles with our own
Dijon Vinaigrette on the side 15.

Protein switch ~ grilled sirloin Bistro 19.

Aegean Greek Salad

Crisp Iceberg topped with crumbled Feta, tomato,
red onions, black olives, cucumbers & pepperoncini;
served with our own Greek Vinaigrette on the side. 11.
~ *add grilled or blackened chicken* 16.

Pat's Taco Salad

Crisp greens loaded with our famous Kickin' Chili & Fixin's,
topped with shredded cheddar, tomato, onion, sour cream &
lots of corn tortilla chips ~ ole! 11.

Buffalo Chicken Spinach Salad

Sweet & Spicy tenders nestled in a bed of baby spinach, tomato, egg,
craisins, onion, croutons & chunky bleu Dressing on the side 13.

SANDWICHES & PLATTERS

Patrick's Homemade Salads

~ Sandwich or Platter ~

Sandwiches on your choice of bread with lettuce, tomato & rustic chips

Platters served with housemade slaw & pasta salad

- **Award-winning Shrimp Salad** 10./12.
- **Creamy Chicken or Albacore Tuna** 8./10.
- **Pat's Sampler Trio-** Combo mounds of tuna, shrimp & chicken salads, garnished with tomato, pasta salad & slaw 14.

Patrick's Own Maryland Seafood Club

Flash-fried crab cake meets shrimp salad, club style, lettuce, tomato, mayonnaise on focaccia bread with rustic chips 14.

Traditional Patrick's Club

Triple decker of Roasted turkey, cured American, lettuce, tomato, mayonnaise and crispy bacon on white toast with rustic chips 8.

Grilled Chicken Sandwich

Served on a toasted Kaiser roll with crispy bacon & American cheese with lettuce, tomato, mayonnaise & crispy fries 9.

Patrick's Fish Fillet Sandwich

Tender flounder fillet broiled or fried, served on a toasted sub roll with, lettuce, tomato, tartar & crispy fries 9.

Reuben ~ Corned Beef or Turkey

Served open faced or pan grilled with 1000 Isle, housemade Kraut & Swiss on rye with crispy fries 9.

Sloppy Tom

Roasted turkey, 1000 Isle, Slaw & Swiss grilled open face on rye with fries ~ a crowd favorite! 9.

Hot Turkey Sandwich

Fresh-roasted turkey on white bread, mashed potatoes or fries with gravy & cranberry sauce 9.

Bread Selection: White, Marble Rye, Granola Wheat or Kaiser

THE ANGUS CORRAL

Served on a toasted Kaiser roll with lettuce, tomato and mayonnaise with crispy fries

Charbroiled 100% Black Angus Burger

8 oz. Angus burger, cooked to order
~ local award winner! 8.

Bacon Cheeseburger

Choose from Cured American, English Cheddar, Smoked Provolone or Alpine Swiss. 10.
☛ Crumbled Bleú Cheese Bacon Burger 11.

The Ultimate "Chessy" Crab Burger

Our Angus half-pounder crowned with a mound of crab imperial, & handcut warmed chips 17.

Housemade Black Bean Veggie Burger

Topped with sautéed onions & smoked provolone
~ served on foccacia bread with a side of chipotle ranch! 10.

Filet Mignon Steak Sandwich

Tender medallions of Angus filet, topped with sautéed onions & bubbly smoked provolone 12.5

Prime French Dip

Shaved prime beef on a toasted sub roll with provolone, raw onion and beef jus dipping 11.

SAVE ROOM FOR DESSERT!

Spanish Pine Nut Roll • Key Lime Pie • Crème Brûlée • Brownie Sundae
Deep Dish Apple Pie a la mode • Tableside Banana Fosters & More...

CHEF'S MEDITERRANEAN CORNER

A SAVORING OF ITALIAN HERITAGE

Served with our garden salad & housemade garlic toast

Baltimore Alfredo

Jumbo Shrimp & sweet crab lumps in a delicious sherried Romano Parma cream sauce over linguine 24.

Seafood Scampi

Jumbo Shrimp, Scallops & crab lumps in a light garlic sauce tossed with linguine & Romano 25.

Scallop Basilica

Seared Diver Scallops tossed in our own nutty basil pesto and Romano cream sauce over linguine, sprinkled with toasted pinoli 23.

Eggplant Parmesan

Sautéed eggplant topped with provolone and marinara; served with sauced linguine and Parmesan 17.

Chicken Parmesan

Breaded chicken topped with provolone and marinara; served with sauced linguine and Parmesan 19.

Chicken Marsala Forestiere

Pan-seared breasts smothered in rich wild mushroom Marsala sauce over linguine with roasted tomato and onion 19.

BEEF & CHICKEN

Served with our garden salad & side

New York Strip Steak

Charbroiled aged Choice Beef, drizzled with Demi-glace and served with a side of buttered mushrooms 9oz.- 22. / 12 oz. - 27.

Filet Mignon

Charbroiled Tenderloin of Angus Beef, drizzled with Demi-glace; Béarnaise on the side 6 oz.- 23. / 9 oz. - 28.

Tournedos Don Pepe

Medallions of Angus Filet Mignon, cooked to order, then finished in a rich mushroom Demi-glace made from the most famous sherry in Spain...Don Pepe! 31.

Chicken Mt. Washington

Boneless breasts sautéed with crab lumps & bubbly provolone in a lemon Chablis mushroom sauce 24.

Liver and Onions

Tender filets smothered in onion & brown sauce with crispy bacon on top ~ Baltimore tradition! 19.

Old-Fashioned Sour Beef & Dumplings

Tender beef marinated in ginger snap gravy with potato dumplings & hot red cabbage ~ *Grandma's recipe!* 18.

*Add a Colossal Lump Crab Cake 14.
Add a Petite Maine Lobster Tail 14.
Add Three Grilled or Fried Shrimp 11.
Add Crab Imperial Topping 12.*

SIDES:

Buttered Mushrooms • Yukon Gold Mashed Potatoes • Russet Baked Potato • Crispy Cut Fries
Vegetable Du Jour • Saffron Rice • Pickled Beets • Applesauce • Basil Pasta Salad • Creamy Slaw
Sliced Tomatoes • Side Garden Salad

☞ *upgrade your side garden salad to a side Caesar 2.*

☞ *upgrade your side garden salad to a side Wedge or Greek 5.*

- *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*
 - *If you don't see it on the menu ~ just ask!*
 - *One check per table suggested*
 - *Parties of 6 or more will be charged a 20% gratuity*
 - *A \$4.00 plate charge will be added when any entrée is split*

Patrick's proudly offers a Trans Fat & MSG Free Production Kitchen

PATRICK'S RESTAURANT