

Restaurant &
ROGER BROWNS
Sports Bar

SNACKS & APPS

BOURBON STREET SHRIMP SKILLET
Blackened shrimp, cajun cream sauce, jasmine rice and toast points 13.85

HAND-CUT FRIED PICKLES (V)
Spicy bistro sauce 9.65

WINGS & BONES
Slow roasted pork ribs smothered in Thai sauce and jumbo wings tossed in your choice of sauce 15.45

CHESAPEAKE BAY CRAB DIP
Griddled bread points 15.65

SOUTHERN FRIED CHICKEN LIVER SKILLET
Mashed potatoes, caramelized onions and bourbon gravy 11.35

ARTICHOKE & SPINACH DIP (V)
Tortilla chips and celery 10.85

TAVERN NACHOS
Cheddar, Monterey Jack, queso cheese, pico, jalapeños, lettuce, scallions, black beans and sour cream 10.85
Seasoned Chicken 5 | Blackened Shrimp 7

GOLDEN CATFISH BITES
Lightly breaded, tavern sauce 12.65

JUMBO SHRIMP BANGERS
Panko breaded shrimp, zesty chili glaze 13.45

CHEESE & CHIPS
Tortilla chips, queso and corn salsa 8.95

FRIED CHICKEN OYSTERS
Sesame seeds, gochujang sauce and green onion 13.95

SOUTHERN CORNBREAD BASKET
6 cornbread muffins with honey butter 2

RB'S FAMOUS WINGS

5 | 8.99 10 | 15.99 15 | 21.99
Flats and Drummies only - \$2
ADD FRIES +2

Old Bay, Buffalo, Lemon Pepper, Honey BBQ, Caribbean Jerk, Sweet & Spicy Thai, Spicy Korean, Plain Seasoned, Carolina BBQ, Parmesan Garlic and Nashville Hot

GREENS / SOUP

Salad Dressings: Thick Ranch, Bleu Cheese (GF), Honey Mustard (GF), Balsamic Vinaigrette (GF), Raspberry Vinaigrette (GF), Caesar and Avocado Ranch

*Add To Salad: Chicken 5 | Blackened Shrimp 7 | Salmon 9
Flank Steak 9 | Crab Cake 14*

HARVEST
Baby greens, granny smith apples, candied pecans, raisins, egg, tomato, Monterey Jack and cheddar cheeses, served with a warm muffin 11.35

THE CALIFORNIA
Romaine, baby greens, iceberg lettuce, char-grilled corn, tomato, raisins, egg, bacon, avocado and goat cheese 11.65

HOUSE SALAD
Mixed greens, tomato, red onion, shredded cheese, sliced cucumber and croutons 8.35

SANTA FE BOWL
Jasmine rice, guacamole, pico, grilled corn, cheddar and Monterey Jack, red onion, black beans. Topped with bistro aioli and avocado ranch 10.85

CAESAR
Creamy dressing, parmesan cheese and garlic croutons 8.65

CLASSIC WEDGE SALAD
Chunky bleu cheese dressing, crumbled bleu cheese, slivered red onion, crispy bacon and roma tomatoes 11.85

ROGER BROWN'S SHE CRAB SOUP CUP 7.45 BOWL 9.35

BURGERS & SANDWICH SHOP

*French Fries, Cole Slaw, Sweet Potato Fries (1.85)
Sub House Salad or Caesar Salad +3.85*

CLASSIC CHEESEBURGER*
Cheddar, Monterey Jack, Swiss, provolone, smoked gouda or pepper jack 13.45

BACON CHEESEBURGER*
Choice of cheese and applewood smoked bacon 14.65

MUSHROOM SWISS BURGER*
Marinated sautéed mushrooms with Swiss cheese 15.25

SMOKEHOUSE BURGER*
BBQ sauce, cheddar cheese, applewood smoked bacon and onion ribbons 15.25

HANGOVER BURGER*
Smoked gouda, fried egg, applewood smoked bacon, lettuce, tomato and bistro sauce 16.25

BLACK BEAN & COUSCOUS BURGER (V)
Homemade patty served with roasted peppers & onions and sweet apple jam 12.35

CHESAPEAKE BURGER*
Old Bay Seasoning, crab cake, cheddar cheese and stone crab sauce 17.45

JUMBO LUMP CRAB CAKE
Broiled or fried jumbo lump crab cake served with shredded lettuce, tomato and stone crab sauce 17.25

BBQ PULLED PORK
Piled high on a brioche bun and served with BBQ sauce, coleslaw and dill pickles 12.45

"MIAMI STYLE" CUBAN
Bolo ham, slow roasted pork, Swiss cheese, dill pickles and French's mustard 13.55

PHILLY CHEESE STEAK
Tri-tip steak sliced thin and chopped with roasted peppers, onions and your choice of cheddar, provolone or queso cheese 14.45

FRIED CATFISH BLT
Hickory bacon, tomato, baby greens and chipotle mayo 13.35

NASHVILLE HOT CHICKEN SANDWICH
Breaded chicken, slaw, pickles and Texas toast. Nashville hot or plain 13.45

SMASH BURGER GRILLED CHEESE
Caramelized onion, pickle, cheddar, jalapeno and bistro sauce on Texas toast 13.45

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

(V) - VEGETARIAN

 FAVORITES

VISIT OUR WEBSITE AT WWW.ROGERBROWNS.COM

ROGER BROWN'S SEAFOOD

LOWCOUNTRY SHRIMP & GRITS

Sautéed with garlic, country ham and arugula over creamy smoked grits 23.65

CARIBBEAN RUBBED SALMON

Caramelized on the grill to perfection and served with Jamaican jerk relish, mashed potatoes and sautéed vegetables 23.85

SOUTHERN FRIED CATFISH

Hand dipped in buttermilk and lightly fried. Served with french fries and coleslaw 18.85

SEAFOOD STACK

Broiled jumbo crab cake, griddled catfish, sherry cream sauce, mashed potatoes and green beans 27.85

SEAFOOD COMBINATION

Shrimp, catfish and jumbo lump crab cake served with french fries and coleslaw 34.95

CRAB CAKE DUO

Jumbo lump crab meat, broiled or fried and served with french fries and coleslaw 33.85

TACO BAR

*Taco Sides: Tavern Rice 2 | Black Beans 2 | Chips 2
Guacamole 4 | Queso 4 | Fresh Pico 4*

BAJA FISH TACO

Golden fried fish, charred cabbage, mandarin salsa, sriracha sauce and avocado cream 4.85

CRISPY CHICKEN TACO

Lettuce, cheddar, Monterey Jack, pico and avocado ranch 4.65

AVOCADO BEAN (V)

Black beans, roasted peppers and onion and avocado 4.45

BLACKENED CATFISH

Spicy slaw, fresh pico and creamy aioli 4.85

BANG BANG SHRIMP

Spicy slaw and Thai chili aioli 4.85

PHILLY CHEESE STEAK QUESADILLA

Tri-tip steak sliced thin and chopped with roasted peppers, onions and queso cheese 13.35

GRILLED CHICKEN QUESADILLA

Grilled flour tortilla, Monterey Jack and cheddar cheeses, bacon, green onions, roasted peppers and bistro sauce. Served with pico de gallo and sour cream 12.45

SPECIALTY ENTREES

CHICKEN AND WAFFLE

A deep southern tradition, golden fried chicken breast layered atop a sweet Belgian waffle and topped with maple syrup, cinnamon buttered apples and honey butter 17.45

BLACKENED CHICKEN & BROCCOLI ALFREDO

House made sauce, cavatappi, fresh cut broccoli and crostini 21.45

"DOWN HOME BONES"

Full rack of slow roasted, fall off the bone St. Louis ribs served with garlic mashed potatoes and collard greens 28.45

ROGER BROWN'S HOMESTYLE FRIED CHICKEN

Crispy fried chicken breast with mashed potatoes, southern gravy and collard greens 15.45

STICKS AND BONES

Half rack of St. Louis ribs and four wings, served with french fries and coleslaw 24.65

SMOTHERED PORK CHOP *Fried or Grilled*

Center cut, buttermilk marinated pork chop served with caramelized onions, mashed potatoes, seasoned brown gravy and collard greens 15.45

GRILLED TERIYAKI CHICKEN

Marinated chicken thighs, roasted peppers & onion, jasmine rice and sweet pineapple glaze 18.35

CHAR-GRILLED FLANK STEAK*

Marinated with garlic, brown sugar, soy sauce, pineapple and ginger. Served with garlic mashed potatoes and collard greens 26.85

12 OZ. NEW YORK STRIP STEAK*

12 oz. Hand cut NY strip steak served with loaded mashed potatoes and sautéed vegetables 28.45

SIDES

BLACK BEANS 3.95

JASMINE RICE 3.95

LOADED MASHED POTATOES 4.95

COLLARD GREENS 4.95

SAUTÉED GREEN BEANS 3.95

SEASONED SAUTÉED VEGETABLES 3.95

SWEET POTATO MASHED WITH HONEY BUTTER 3.95

MACARONI AND CHEESE 4.45

STEAMED BROCCOLI 3.95

Add Cheese Sauce +1.00

BASKETS

All Baskets Served with French Fries

HOUSE SMOKED RIBS

Pound of tender BBQ ribs 19.45

PANKO CRUSTED SHRIMP

Half pound fried or broiled jumbo shrimp 18.85

GOLDEN FRIED FISH

Chef's choice of fresh fish 17.45

FRIED CHICKEN FINGERS

Hand breaded chicken breast fried to a golden brown 15.65

PICK TWO 28.45

DESSERTS

NY STYLE CHEESE CAKE 8.95

MAKER'S MARK BOURBON BREAD PUDDING 7.85

GHIRARDELLI TRIPLE CHOCOLATE BROWNIE 7.65

CINNAMON BUTTERED APPLE COBBLER 7.35

**LOVE YOUR HOMEMADE FOOD?
BUY THE COOKS A ROUND - \$10**

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