

APPETIZERS

Crab Flatbread

Crisp lavash bread, lump crabmeat, mozzarella cheese, sun-dried tomato pesto and fresh basil. 9.99

Federal House Crab Dip

House made with backfin crab, premium cheeses, salsa & spices. Served with tortilla chips or freshly baked baguette. 11.99

Fried Calamari

Lightly battered and fried, served with marinara or remoulade. 9.99

Hummus Plate

House made zesty hummus served with warm pita. 7.99

Annapolitan Shrimp Cocktail

Fried green tomatoes and jumbo shrimp drizzled with remoulade. 8.99

Nachos

Tortilla chips piled high with seasoned ground beef, melted cheese, jalapeños, chopped tomatoes, onions, salsa and sour cream. 8.99

Federal House Wings

Fried crispy and prepared Old Bay style or classic Buffalo style. Served with celery and bleu cheese for dipping. 9.99

Chicken Tenders

Four jumbo chicken tenders served with honey mustard 9.99 Add fries for \$2.50

Chipotle Chicken Quesadilla

Hand pulled off the bone, tossed with a mole sauce and stuffed in a tortilla. Served with sriracha ranch and guacamole. 12.99

RAW BAR

Mussels Marinere

Sautéed in garlic, white wine and fresh herbs, served with a toasted baguette. 9.99

Oysters

Fresh local oysters served on the half shell. Steamed or raw.

Half Dozen 9.99 One Dozen 17.99

Baked Shrimp Scampi

Gulf shrimp in garlic butter, served with grilled ciabatta bread. 9.99

Baked Oysters Casino

Four prime oysters topped with herb butter and applewood bacon. 8.99

SOUPS

Cream of Crab Soup

An award-winning house favorite! Best in the state! Cup 6.99 Bowl 8.99

Onion Soup Gratin

Served with melted provolone and Swiss and a crunchy crouton. 5.99

Maryland Vegetable Crab

A Chesapeake classic, tomato-based vegetable soup loaded with crab. Cup 6.49 Bowl 8.49

Vegetarian Chili

Cup 5.99 Bowl 6.99

SALADS

Roasted Vegetable Caprese Salad

Fresh mixed greens topped with fresh mozzarella, roasted yellow tomatoes, roasted red pepper, artichoke hearts and fresh basil. 13.99

Chicken Bruschetta Caesar Salad

Caesar salad served with our fresh tomato basil bruschetta and grilled rosemary chicken. Finished with a drizzle of balsamic reduction. 14.99

Summer Salad

Crisp greens, seasonal berries, dried peaches, feta cheese and glazed almonds. 13.99

House Salad

Choose from a Classic Caesar or Fresh Mixed Greens. Served with croutons and your choice of dressing. 8.99

Steak Salad

Steak medallions atop a bed of romaine lettuce, crumbled bleu cheese, Roma tomatoes, grilled onions and balsamic vinaigrette. 16.99

Shrimp & Crab Mango Salad

Chilled shrimp and lump crabmeat served on a bed of mango salsa and seasonal fruit. Drizzled with mango aioli. 16.99

Add any of the following to your salad:

Grilled Rosemary Chicken 4.99 Grilled Salmon Filet 7.99 Broiled Crab Cake 13.99

Dressings:

Ranch, Fat Free Balsamic, Honey Mustard, Bleu Cheese, Chianti Vinaigrette, Pomegranate Vinaigrette



Designates a Gluten-Free Item

HOUSE SPECIALTIES

Tuna Garcia

Eight ounce sushi grade tuna, pan seared with blackening spice then topped with sautéed onions, bell peppers, and tomato in a Cajun cream sauce. Served with rice pilaf. 22.99

Roasted Salmon

Fresh Atlantic salmon served on a bed of seasonal roasted vegetables tossed in olive oil with garlic and herbs. 22.99

Maryland Style Crab Cake Dinner

Our house specialty! Premium lump crab cakes broiled to perfection.

Served with rice pilaf and chef's vegetable.

Double Crab Cake Dinner 30.99 Single Crab Cake Dinner 18.49

Champagne Chicken

Sauteed boneless chicken breast in a champagne mushroom cream sauce, topped with green onion and diced tomato. Served with rice pilaf and chef's vegetable. 16.99

Maryland Rockfish

Baked filet with panko bread crumbs, fresh herbs and lemon butter sauce.
Served with roasted potatoes and grilled asparagus. 18.99

Fried Shrimp

Jumbo gulf shrimp dipped in Federal House Ale batter, flash fried to a golden brown.
Served with rice pilaf and chef's vegetable. 17.99

Chicken Diablo

Rosemary grilled chicken breast tossed with penne pasta, tomato, herbs, and Parmesan cheese in a spicy teriyaki sauce. 16.99

ENTREES

Federal Fish & Chips

Fresh rockfish dipped in Federal House Ale batter and flash fried to a golden brown.
Served with crispy fries. 13.99

Grown Up Mac & Cheese

Penne pasta tossed with Black Forest ham in a four-cheese béchamel sauce, topped with a crispy applewood bacon and panko crust. 16.99

Fish Tacos

Blackened mahi mahi topped with pico de gallo and queso fresco wrapped in warm flour tortillas.
Served with sour cream, salsa, and guacamole. 14.99

Crab-Stuffed Flounder

Eight-ounce fillet stuffed with three ounces of imperial crab, topped with lemon butter sauce and served with rice pilaf and vegetables. 17.99

Shrimp & Grits

A Southern classic! Jumbo shrimp & Andouille sausage served atop cheese grits. 16.99

Filet Medallions

Three seared tenderloin medallions topped with merlot butter and accompanied by grilled asparagus and roasted potatoes. 21.99

Spinach & Artichoke Pasta

Gluten-free pasta tossed with baby spinach, artichoke hearts, white wine, garlic, mozzarella and Parmesan cheese in a creamy Alfredo sauce. 13.99

If you need separate checks, please inform your server at the start of your meal.



Designates a Gluten-Free Item

SANDWICHES

All sandwiches are served with colossal crisp fries. Substitute sweet potato fries for .95

Substitute a side salad or fresh fruit in place of fries for 1.99

Crab Cake Sandwich

A house favorite! Premium lump crab cake broiled and served on a brioche roll. 18.49

Federal Burger

Juicy half-pound Certified Angus Beef® burger topped with your choice of American or cheddar. 11.49

Add guacamole, bleu cheese, Monterey Jack cheese, Swiss cheese, provolone cheese, pepper jack cheese, avocado, bacon, sautéed mushrooms or onion .99 per topping

Terrapin BLT

Fried green tomatoes, applewood bacon and lettuce on toasted wheat bread with remoulade sauce on the side. 10.99

Spicy Chicken Andouille Sub

Sliced chicken breast, andouille sausage, onions, spicy applewood bacon, provolone cheese and fresh jalapeño. Served on an Italian roll with chipotle mayonnaise, lettuce and tomato. 11.99

Turkey Brie

Slow-roasted turkey breast, thinly sliced and topped with Granny Smith apple slices, brie cheese and cranberry relish. Served on toasted whole grain wheat bread. 11.99

Federal French Dip

Slow roasted, thinly-sliced beef stacked on French bread and topped with melted provolone cheese. Served with au jus and horseradish sauce. 13.49

Academy Grilled Cheese

White cheddar cheese, pulled pork barbecue, coleslaw and pickles on grilled white bread. 12.99

Santa Fe Chicken

Grilled chicken breast topped with spicy barbeque sauce and Monterey Jack cheese. Served with lettuce & tomato. 11.49

Chef's Burger

Half-pound, hand-pattied blend of chopped chuck and brisket. 13.99

Your choice of the Crabby Pattie, topped with crab dip, cheddar cheese and a thick cut onion ring or the Macho Nacho, topped with pepperjack cheese, fried jalapeño, avocado, lettuce and pico de gallo.

Chicken Salad Lettuce Wraps

Shredded chicken, craisins, toasted almonds, diced celery and onion tossed in a honey mustard aioli. Served on baby iceberg lettuce cups. 11.99

Veggie Pita

Baby spinach, cucumber, tomato, red onion, kalamata olives and our house-made zesty hummus topped with feta cheese and chianti vinaigrette. Served in a warm pita. 10.99

Almost Cuban Sandwich

Slow-roasted pork, premium ham, Swiss cheese, stone ground mustard and dill pickles served on a pretzel roll. 12.99

Boom Boom Shrimp Sandwich

Beer battered shrimp, flash-fried and tossed in a spicy chipotle aioli. Served on toasted baguette with lettuce and tomato. 13.99

Maryland Po'Boy

Chesapeake Bay catfish lightly dusted in cornmeal and flash-fried, served with lettuce, tomato and remoulade sauce on a toasted baguette. 11.99

FEDERAL HOUSE PICK TWO

Your choice of any two from the items below. Sandwiches served with fries. 13.99

HALF SANDWICH

BLT

Grilled Rosemary Ham & Cheese

Chicken Salad on Wheat

Veggie Panini

SALADS

Field Greens

Traditional Caesar

Summer Salad

SOUPS

Cream of Crab

Maryland Crab

Onion Soup Gratin

Soup of the Day

Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.