


## Appetizers

 **Murph's Famous Nachos**- tortilla chips topped with cheese, fresh salsa, Mexican cheese, & jalapenos **12**

add chicken or chili **5**

**Chicken Tenders**- all white meat chicken served with choice of sauce **10**

**Steamed Shrimp**- 1/2lb or 1lb of your favorite Chesapeake Bay seasoned peel and eat **10/18**

**Skillet Meatballs**- 2 colossal meatballs smothered in marinara topped with mozzarella and shaved parmesan. Served with garlic bread **13**

 **Crab Dip**- served with soft pretzel sticks **15**

**Seared Tuna**- seared to medium rare and served with wasabi and teriyaki glaze over a bed of sautéed spinach **16**

**Fried Mozzarella**- served with marinara **11**

**Wings**- traditional wings, served plain or in your choice of sauce **12**


(BBQ- Old Bay- Bourbon- Murph's Buffalo Sauce)

## Sandwiches


Served with choice of fries, onion rings, coleslaw, or chips

**Cheesesteak**- served with your choice of cheese **14**

**Murph Wrap**- fresh carved turkey with lettuce, tomato, bacon, and spicy ranch **14**

 **Crab Cake**- lump crab broiled to perfection **18**

**Reuben**- lean corned beef, grilled and piled high on rye with sauerkraut, Thousand Island dressing, and Swiss **14**

 **The Murph**- thinly sliced roast beef with provolone stacked atop a baguette then toasted and served with au jus for dipping **14**

**BBQ Pork Ribeye**- grilled seasoned pork sliced and topped with cheddar, bacon, and BBQ sauce **15**

 **Chicken Cheesesteak**- A must try! Sliced white meat chicken topped with choice of cheese **16**

**Buffalo Chicken Wrap**- grilled flour tortilla stuffed with all white meat chicken tossed in Murph's buffalo sauce, lettuce, shredded cheddar and ranch **15**

**Ultimate Meatball Sub**- oven toasted hoagie stuffed with meatballs, fried mozzarella, and marinara **14**

**Traditional Burger**- ½ pound of fresh Angus beef with choice of cheese **14**

## Salads

**Chef Salad**- ham, turkey, shredded cheese, tomato, red onion, cucumber, and egg over fresh greens **12**

**Taco Salad**- seasoned ground beef over chopped romaine with tortilla strips, avocado, grape tomato, red onion, jalapeno, and cheddar jack cheese. Served with spicy ranch **15**

**Salmon Spinach Salad**- sweet and spicy seasoned salmon pieces, mandarin oranges, tomato, cucumber, red onion and tortilla strips served with a side of Asian dressing **16**

**House Salad 7 or Caesar Salad 10** (entrée size)

Add: chicken breast **8**/ salmon pieces **16**/ crab cake **18**/ 6oz sliced strip **12**


## Entrees

**New York Strip**- grilled to order and served with mashed potatoes and choice of veg **28**


top steak with sautéed mushrooms and onion **2**

**Grilled Chicken w/ Sweet Heat Chimichurri**- hot honey herb seasoned chicken breasts served over mashed potatoes with a side of green beans **19**

**Baked Ziti and Meatballs**- pasta tossed with tomato sauce, ricotta, and mozzarella with two colossal meatballs. Served with a house salad and garlic bread **20**

 **Crab Cakes**- two lump cakes broiled to perfection served with mashed potatoes and choice of veg **36**

**Fried Shrimp**- colossal shrimp fried to a golden brown, and served with fries and cole slaw **27**

 **Open Faced Pork Ribeye**- the most tender cut of pork, sliced and sitting on a bed of mashed potatoes and marble rye, all topped with house made gravy. Served with a side of applesauce **26**

**Fish and Chips**- beer battered cod, flash fried, and served with fries **18**

**BBQ ½ Chicken**- baked with tangy BBQ and served with fries and cole slaw **20**

**Honey Garlic Salmon**- sweet and spicy glazed Norwegian salmon served with mashed potatoes and choice of veg **26**


**Sides:** fries, onion rings, coleslaw, side salad, mashed potatoes, green beans, broccoli, baked potato

**Premium Sides:** white cheddar mac & cheese **2**, Caesar salad **1**, loaded baked potato **2**

(additional dressings and sauces .25 each)

Chef- Jeff Bliler

Sous Chef- George Parker

 Murphy's Specialty

Consuming raw or undercooked foods can increase your chances of contracting a foodborne illness, especially if you have certain medical conditions

**To-Go orders are permitted for cash and credit only.  
All comp purchases must be consumed in dining area.**