

1730 TAVERN & Passwaters RESTAURANT

APPETIZERS

Bang-Bang Shrimp 12
Crispy Fried Shrimp, Tangy Sauce

Calamari 10
Breaded, Fried, Micro Greens, Aioli

Fried Brussel Sprouts 10
Bacon Bits, Thai Chili Sauce

Crab Balls 12
Four House-Made Crab Balls,
Remoulade

Wings 14
Hot, Mild, BBQ, Lemon Pepper or Old Bay
Ranch or Bleu Cheese

Buffalo Chicken Empanadas 12
Buffalo Chicken, Cheese

Onion Rings 10
Crispy, Golden Onion Rings served
with House-made Spicy Ketchup

Cream of Crab Soup 6 9
Chef's Special Recipe, Cup or Bowl

Soup du Jour
Chef's Special, Cup or Bowl MRKT

SALADS

Add Grilled Chicken +\$6 | Salmon +\$8
Shrimp +\$8 | Crab Cake +\$10

House Salad 4
Mixed Greens, Tomato, Onions,
Cucumber, Croutons
Side Salad 4
Entree Salad 10

Wedge Salad 12
Classic Wedge Salad, Gorgonzola
Crumbles, Bacon, Red Onion

Harvest Salad 12
Kale, Apples, Cranberries, Pecans,
Quinoa, Citrus Vinaigrette
Dressing

Caesar Salad 4
Romaine, Parmesan, Croutons,
Caesar Dressing
Side Salad 4
Entree Salad 10

Dressings - Blue Cheese, Ranch, Italian,
1000 Island, Balsamic Vinaigrette, Citrus
Vinaigrette

HANDHELDS

Choice of French Fries, Sweet Potato Fries or
Onion Rings. Includes, Lettuce, Tomato, Onion
and Choice of Swiss or Cheddar Cheese

Angus Burger 14
8oz. Burger with your, Choice of
Cheese, Served on a Brioche Bun

Heritage Sandwich 16
Grilled Chicken, Pesto Aioli, Spinach,
Roasted Peppers, Ciabatta Bread

Crab Cake Sandwich 19
Four Ounce Crab Cake, Remoulade,
Lettuce, Tomato, Onion

California Veggie Burger 12
6oz. Lettuce, Tomato, Onion
Potato Roll, Coleslaw



Gluten Free or can be made with Gluten Free Bun +2

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially, if you have certain medical conditions.

LAND

Your Choice of Mashed Potato, Baked Potato, French Fries, Sweet Potato Fries, Onion Rings, Vegetable of the Day or Green Beans

Ribeye Steak 29

12oz. Cut Topped with Garlic Butter

suggested pairing: 14 Hands Cabernet

Chicken Francese 19

Pan-Fried, Pounded Chicken Cutlets, Lemon Butter, White Wine Sauce

suggested pairing: Kendall Jackson Chardonnay

Adobo Chicken 22

Chicken Breast Marinated in a Honey Chipotle Sauce and Grilled.

suggested pairing: Hayes Pinot Noir

SEA

Glazed Salmon and Crab Cake Dinner served with Your Choice of Mashed Potato, Baked Potato, French Fries, Sweet Potato Fries, Onion Rings, Vegetable of the Day or Green Beans

Glazed Salmon 24

Baked, Sweet Glaze, Choice of Starch and Vegetable

suggested pairing: Kendall Jackson Chardonnay

Crab Cake Dinner 28

4oz. Crab Cake, Choice of Starch and Vegetable

One Crab Cake 38

Two Crab Cakes 36

suggested pairing: Kendall Jackson Chardonnay

Fish 'N Chips 18

Fried Haddock, Served with French Fries, Coleslaw

suggested pairing: Stella Artois

PASTA

Served with Garlic Bread

Chicken Parmesean 18

Breaded Chicken Cutlet, Mozzarella Cheese, Spaghetti with Marina Sauce

suggested pairing: Hayes Pinot Noir

Surf 'N Turf Pasta 24

Flank Steak, Grilled Shrimp, Served on Fettuccini with Alfredo Sauce

suggested pairing: 14 Hands Cabernet

Lobster Ravioli 22

Served with a Tomato-Cream Sauce

suggested pairing: Hayes Pinot Grigio

Blackened Chicken Alfredo 18

Blackened Chicken Breast served on Linguini with Alfredo Sauce

suggested pairing: Kendall Jackson Chardonnay

DESSERTS

Lava Cake 8

Chocolate Cake with a Warm-Gooey Center

Smith Island Cake 10

Multiple Layers of Yellow Cake with Chocolate Frosting

Key Lime Pie 8

A Citrusy Filling set in a Graham Cracker Crust

AFTER DINNER MARTINIS

Espresso 10

Vodka, Coffee Liqueur & Chilled Espresso

Peach Cobbler 10

Vodka, Peach Schnapps, Cream

Key Lime 10

Vanilla Vodka, Key Lime Juice, Cream

Thank you for dining at Passwaters — we look forward to seeing you again.



Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially, if you have certain medical conditions.

COCKTAILS

Bloody Mary 10

Tito's Vodka, House Made Bloody Mix,
Old Bay Rim

Whiskey Sunrise 12

Woodford Reserve and a blend of
Orange Juice, Grenadine and a splash
of Lemon Juice

Orange Creamsicle Fizz 10

Vanilla Vodka, Orange Juice, half &
half,

Orange Crush 10

Tito's Vodka, Triple Sec, Orange Juice
and a Splash of Lemon Lime Soda

Transfusion 10

Tito's Vodka, Ginger Ale, Grape Juice
and Lime Juice

Long Island Ice Tea 14

Vodka, Rum, Tequila, Gin, Triple Sec,
Lemon Juice and Cola

Cosmopolitan 12

Kettle One Vodka, Cranberry Juice,
Orange Liqueur, and Lime Juice

John Daly 10

Tito's Vodka, Ice Tea and Lemonade

Malibu Bay Breeze 10

Malibu Coconut Rum, Pineapple Juice
and Cranberry Juice

Delaware Sunset 12

Patron Tequila, Blood Orange, Lime
and a Dash of Grenadine - *Perfect to
Pair With Our Sunset Views.*

The Top Tracer Tonic 11

Hendrick's Gin, Tonic, Muddled Mint
and Grapefruit - *Inspired by the
Precision of Your Virtual Game.*

WINES

Glass/Bottle

| | | |
|--------------------------------|----|----|
| Hayes Ranch Chardonnay | 6 | 24 |
| Kendall Jackson Chardonnay | 9 | 36 |
| Hayes Ranch Pinot Grigio | 6 | 24 |
| Beringer White Zinfandel | 6 | 32 |
| Barefoot Moscato | 6 | 24 |
| Erntz Fink Riesling | 6 | 24 |
| Monkey Bay Sauvignon Blanc | 7 | 24 |
| Hayes Ranch Cabernet Sauvignon | 6 | 24 |
| 14 Hands Cabernet Sauvignon | 8 | 30 |
| Josh Cabernet | 10 | 40 |
| Josh Chardonnay | 10 | 40 |
| Hayes Pinot Noir | 6 | 24 |
| Hayes Ranch Merlot | 6 | 24 |

BEER

Draught

| | |
|----------------------------|---|
| Coors Light | 4 |
| Dogfish Head 60 Minute IPA | 5 |
| Evolution Lot #3 | 6 |
| Miller Lite | 4 |
| Michelob Ultra | 4 |
| Stella Artois | 6 |
| Yuengling | 4 |

Cans and Bottles

| | |
|----------------------------|---|
| Coors Light | 4 |
| Bud Light | 4 |
| Budweiser | 4 |
| Corona Premier | 5 |
| Corona Extra | 5 |
| Heineken | 5 |
| Blue Moon | 5 |
| Dogfish Head 60 Minute IPA | 5 |
| Heineken 00 Non-Alcoholic | 5 |
| Leinenkugels Summer Shandy | 5 |
| Evo Lot #3 IPA | 6 |
| Angry Orchard | 6 |
| RedBridge | 6 |