

TACOS & FLATBREADS

- Chicken Enchilada Tacos** 3 Tacos \$13.39
Pulled chicken tossed in enchilada sauce with a roasted tomato-corn salsa. Finished with Sriracha crema and served with a side of cilantro rice.
- Shrimp Tacos** 3 Tacos \$14.39
Crispy shrimp tossed in a sweet chili sauce, whipped avocado, shredded lettuce, roasted tomatoes wrapped in a flour tortilla. Topped with a chipotle crema, served with a side of cilantro rice.
- Fish Tacos** 3 Tacos \$14.39
Broiled fresh white fish, citrus slaw and jalapeno-lime crema wrapped in a grilled flour tortilla. Served with a side of cilantro rice.
- BBQ Chicken Flatbread** \$12.39
Grilled BBQ chicken, sliced red onion, chopped bacon, Monterey jack cheese. Finished with a chipotle BBQ drizzle.
- Margarita Flatbread** \$11.39
Thin and crispy flatbread topped with a light garlic & tomato sauce, fresh mozzarella pearls, fresh tomato and fresh basil.

ENTRÉES

Served with your choice of two sides (listed at bottom of inside page).
Add a house or Caesar salad for \$3.49
or replace a side with a salad for an additional charge.

Barbecue Baby Back Ribs 🍷 GF
The ribs that made us famous! Lean and tender, slowly cooked until they fall off the bone. Grilled over open flames and basted with our smoky BBQ sauce.
Full Rack \$25.89 / Dinner Rack \$22.89 / Lunch Rack \$15.89

Maryland Crab Cakes 🍷
Jumbo lump crab, seasoned and blended Maryland style, broiled or fried to perfection. Dinner \$28.39 / Single Cake \$18.39

Shrimp & Crab Penne \$22.89
Jumbo gulf shrimp, lump crab tossed with fresh broccoli, diced tomato, penne in a light cream sauce. Served with garlic bread.

Teriyaki Chicken \$16.39
Tender boneless breast marinated in teriyaki sauce and charbroiled. Topped with pineapple rings.

Perdue Chicken
Frank's chicken, slow cooked to tender perfection. Finished on the grill with smoky BBQ sauce. \$1.50 extra for all white meat.
Dinner \$17.39 / Lunch \$11.39

Grilled Salmon GF \$22.39
Fresh Atlantic salmon filet, grilled over open flame and topped with lemon-butter sauce. (Blackened - Add \$1.00)

The Brewmeister Steak \$22.89
10 oz. sirloin, robustly seasoned & marinated in Bare Bones' Tiber River Red Ale, grilled over an open flame, topped with sautéed mushrooms, melted Monterey jack cheese, onion straws. *Order without onion straws GF

New York Strip Steak
Finely trimmed, hand cut, grilled to order over open flames. Topped with onion straws. *Order without onion straws GF
12 oz. \$26.89 / 6 oz. \$16.39

Rib Eye Steak \$26.39
The heart of the prime rib. 12 oz. steak grilled to order over open flames and topped with onion straws. *Order without onion straws GF
(Blackened - Add \$1.00)

Roasted Prime Rib GF
USDA choice rib eye, aged & slowly roasted to juicy perfection. Served with au jus & creamy horseradish sauce. Available after 4pm Thurs., Fri. & Sat.
16 oz. \$27.89 / 12 oz. \$23.89

COMBINATIONS

Add a crab cake to any entrée for \$11.99

- Crab Cake & Ribs** \$26.39
One crab cake & lunch rack of baby back ribs.
- Grilled Shrimp & Ribs** GF \$24.39
Five large grilled gulf shrimp & lunch rack of baby back ribs.
- New York Strip & Ribs** GF \$29.39
Our 6 oz. NY strip & baby back ribs.
- New York Strip & Crab Cake** \$29.39
Our lunch size NY strip & one crab cake.
- BBQ Chicken & Ribs** GF \$22.39
Our favorite portion BBQ chicken & lunch rack of baby back ribs.
\$1.50 extra for all white meat.



CARRY OUT

St. John's Plaza

410-461-0770

www.barebonesgrill.com

Sunday - Thursday 11am to 10pm

Friday - Saturday 11am to 1am

HAPPY HOUR

Monday - Friday
11am to 6pm

\$3 OFF Select Appetizers

\$1 OFF All Domestic Bottles,
Rail Drinks & House Wine

\$4 Draft Beer

DAILY SPECIALS

\$5 Off Regular Price

MONDAY: Full Rack Ribs
and Half Price Kids Menu (12 & Under)

TUESDAY: Crab Cake & Ribs
and 1/2 Price Bottles of Wine

WEDNESDAY: Crab Cakes - Dinner or Single

THURSDAY: 12 Oz. Prime Rib
or Steak & Cake

SUNDAY: Baby Back Ribs
& BBQ Perdue Chicken

SNACKS & STARTERS

The Original Onion Ring Loaf 🍷 HH	\$7.89
Sweet Spanish onions, thinly sliced and deep fried.	
Sampler Platter 🍷	\$15.89
A lip-smacking combo of our crab dip, coconut shrimp, chicken fingers and stuffed potato skins. (Serves 3)	
Baby Back Ribs GF	\$12.89
Lean & tender, basted with our smoky BBQ sauce.	
Mozzarella Sticks HH	\$9.89
Italian breaded mozzarella deep fried and served with a warm marinara.	
Potato Skins GF HH	\$9.39
Topped with real bacon and aged cheddar, served with sour cream.	
Nacho Chips & Dip GF HH	\$7.89
Corn tortilla chips served with jalapeño cheese sauce & picante sauce.	
Nacho Grande GF HH	\$11.89
Crisp tortilla chips topped with jalapeño cheese sauce, Bare Bones' Red Chili, lettuce, diced tomato, onion, aged cheddar. Finished with sliced jalapeños.	
Buffalo Chicken Dip HH	\$12.39
Fresh chargrilled chicken breast, diced and blended with our signature Buffalo cream sauce and served with nacho chips.	
Crab Pretzel	\$11.39
A soft pretzel finished with crab dip, jack & cheddar cheeses.	
Chicken Tenders	\$10.39
Deep-fried strips of chicken breast, with mild smoky BBQ sauce or honey mustard for dipping. <i>Tossed in Buffalo sauce - Add \$1.00.</i>	
Chicken Wings GF HH	\$11.89
Served with celery sticks, bleu cheese or ranch. Available in Buffalo, Spicy Buffalo, Garlic Buffalo, Old Bay, Garlic Parm or Honey BBQ flavors.	
Lettuce Wraps HH ** Contains peanuts! **	\$11.89
Finely diced grilled chicken mixed in our house teriyaki sauce with mushrooms, peppers, onion, carrots and green onions. Topped with mango-pineapple salsa and served in 3 Bibb lettuce cups.	
Crab Dip	\$12.89
Fresh crab meat blended with herbed cream cheese and served with fresh baked bread.	
Blackened Filet Bites HH	\$12.39
Filet bites, seasoned and grilled to your liking. Served over a bed of spring mix, finished with crumbled bleu cheese.	
Steamed Shrimp GF	\$12.39
1/2 pound freshly steamed shrimp, tossed in Old Bay, potatoes & onions, served with lemon and cocktail sauce.	
Coconut Shrimp	\$11.89
Jumbo shrimp tossed in shredded coconut, fried golden brown. Served with orange marmalade sauce.	
Bacon Mac & Cheese	\$8.89
Penne pasta blended with applewood smoked bacon in creamy crab-based four cheese sauce, baked until golden brown.	
Crab Mac & Cheese	\$11.39
Penne pasta in a creamy four cheese sauce, topped with lump crab, baked until golden brown.	

FRESH FROM THE POT

Cream of Crab Soup	Crock \$8.19 / Cup \$6.19
Smooth & creamy, full of fresh crab meat.	
Maryland Crab Soup <i>Made fresh daily</i>	Crock \$6.89 / Cup \$5.39
Soup du Jour <i>Made fresh daily</i>	Crock \$6.89 / Cup \$5.39
Crock of Sweet Butter Beans 🍷 GF	\$6.89
An old family recipe: butter beans, onions and bacon in a mild, slightly sweet sauce.	
Bare Bones' White Chili 🍷	Crock \$8.19 / Cup \$6.19
Made with boneless, skinless chicken, navy beans, and our special blend of herbs & spices.	
Bare Bones' Red Chili 🍷 GF	Crock \$8.19 / Cup \$6.19
Our traditional homemade recipe. Served with diced onion and aged cheddar cheese.	
Baked French Onion Soup	\$7.89
Julienned sweet onions in a rich beef broth laced with cabernet. Topped with Swiss & provolone cheeses.	

ON THE SIDE

Corn Bread \$2.99 / Baked Potato \$3.99 / Vegetable du Jour \$3.79 / Seasoned Fries \$3.49 / Red Skin Mash \$3.99
 Corn Fritters \$3.49 / Apple Sauce \$2.79 / Baked Sweet Butter Beans \$3.49 / Cole Slaw \$2.79 / Wild Rice Blend \$2.79

SALADS

Bare Bones' Special Salad 🍷	\$13.89
Now famous! Crisp garden greens, layered with fried tortilla strips, diced tomato, aged cheddar cheese, crumbled bacon & grilled teriyaki chicken strips. Served with honey mustard dressing. *Order plain chicken without tortilla chips GF	
Tossed Garden Salad	\$5.39
Caesar Salad	\$5.89
Shrimp Salad GF	\$14.89
Perfectly steamed gulf shrimp, diced celery blended with a creamy herb dressing on a bed of greens with cherry tomatoes, cucumber slices, hard cooked egg, fresh cole slaw.	
California Salad	\$8.89
Mixed wild greens, tossed in balsamic vinaigrette with sliced mushrooms, tomatoes, walnuts, and crumbled bleu cheese. <i>With strips of Angus steak and fried onion straws - \$16.89</i> <i>With Cajun chicken - \$14.39</i> *Order without onion straws GF	
Cajun Caesar Salad	\$8.39
Fresh romaine lettuce tossed in creamy Caesar dressing, with Parmesan cheese and fresh croutons. Served with garlic bread. <i>Cajun shrimp \$14.89 / Cajun salmon \$14.89</i> <i>Cajun chicken \$13.89 / Angus steak \$16.39</i> *Order without croutons and bread GF	

SANDWICHES

*Served with your choice of TWO sides (listed at bottom of page).
 Add a baked potato for \$1.99 extra / Add a house or Caesar salad for \$3.49*

New York Strip Steak	\$16.89
Finely trimmed black Angus beef, grilled to order and served open face on garlic bread. *Order without bread GF	
Smoked Beef Brisket	\$12.39
Slow roasted hickory smoked beef brisket topped with a sweet & spicy BBQ sauce. Served on a grilled brioche roll.	
Louisiana Chicken	\$12.39
Cajun grilled chicken topped with bacon and Swiss cheese. Served on a fresh brioche roll. *Order without bread GF	
BBQ Pork	\$11.39
Tender shredded pork simmered in our smoky BBQ sauce. Served on a grilled brioche roll. *Order without bread GF	
Bare Bones' Special Sandwich 🍷	\$12.39
BBQ boneless breast of chicken, charbroiled and topped with bacon and aged cheddar cheese. Served on fresh brioche roll. *Order without bread GF	
Teriyaki Chicken	\$12.19
Boneless breast of chicken seasoned with oriental spices, grilled & basted with teriyaki sauce. Served on a fresh brioche roll.	

BURGERS

*1/2 pound of U.S.D.A. Choice Ground Sirloin served on
 a Fresh Brioche Roll. Served with your choice of TWO sides.
 Add a baked potato for \$1.99 extra / Add a house or Caesar salad for \$3.49*

Basic Burger	\$10.89
Stands alone!	
Cheese Burger	\$11.39
Choice of American, Swiss, cheddar, provolone or Monterey jack.	
Bare Bones' BBQ Burger 🍷	\$13.39
Smoky BBQ sauce, aged cheddar, applewood smoked bacon and fried onion straws.	
Bacon & Cheese	\$12.89
Applewood smoked bacon and your choice of cheese.	
Chili Burger	\$12.89
Bones' Red Chili, grated cheddar and sliced onion.	
Black Bean Veggie Burger	\$11.89
Broiled and served with a side of mild salsa.	
Crabby Burger	\$14.89
Topped with crab dip, Swiss cheese, bacon and sprinkled with Old Bay.	