

THURSDAY
12 oz. / 16 oz.
Prime Rib Special -
\$5 OFF Regular Price
After 4pm



HAPPY HOUR
\$3 OFF Select Appetizers
\$1 OFF All Domestic Bottles,
Rail Drinks & House Wine
\$2 OFF House Draft Beer
MONDAY - FRIDAY
11am to 6pm

STARTERS

The Original Onion Ring Loaf 🍷 HH	\$8.49
Sweet Spanish onions, thinly sliced and deep fried.	
Baby Back Ribs GF	\$14.49
Lean & tender, basted with our smoky BBQ sauce.	
Mozzarella Sticks HH	\$9.99
Italian breaded mozzarella deep fried and served with a warm marinara.	
Potato Skins GF HH	\$9.99
Topped with real bacon and aged cheddar, served with sour cream.	
Nacho Chips & Dip GF HH	\$9.99
Corn tortilla chips served with jalapeño cheese sauce & picante sauce.	
Nacho Grande GF HH	\$13.99
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	\$11.99
Fresh chargrilled chicken breast, diced and blended with our signature Buffalo cream sauce and served with nacho chips.	
Crab Pretzel	\$13.99
A soft pretzel finished with crab dip, jack & cheddar cheeses.	
Chicken Tenders	\$11.99
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	\$13.49
Served with celery sticks, bleu cheese or ranch. Available in Buffalo, Spicy Buffalo, Garlic Buffalo, Old Bay, Garlic Parm or Honey BBQ flavors.	

Sampler Platter 🍷	\$18.99
A lip-smacking combo of our crab dip, coconut shrimp, chicken fingers and stuffed potato skins. (Serves 3)	
Lettuce Wraps HH ** Contains peanuts! **	\$12.49
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	\$14.99
Fresh crab meat blended with herbed cream cheese and served with fresh baked bread.	
Blackened Filet Bites HH	\$12.49
Filet mignon bites, seasoned and grilled to your liking. Served over a bed of spring mix, finished with crumbled bleu cheese.	
Steamed Shrimp GF	\$13.49
1/2 pound freshly steamed shrimp, tossed in Old Bay, potatoes & onions, served with lemon and cocktail sauce.	
Coconut Shrimp	\$12.99
Jumbo shrimp tossed in shredded coconut, fried golden brown. Served with orange marmalade sauce.	
Bacon Mac & Cheese	\$8.99
Penne pasta blended with applewood smoked bacon in creamy crab-based four cheese sauce, baked until golden brown.	
Crab Mac & Cheese	\$12.49
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 \$8.79 / Cup \$6.79
Maryland Crab Soup	Crock \$7.99 / Cup \$6.49
Soup du Jour Made fresh daily, ask your server!	Crock \$7.79 / Cup \$6.29
Baked French Onion Soup	\$7.99
Julienned sweet onions in a rich beef broth laced with cabernet. Topped with Swiss & provolone cheeses.	

Bare Bones' White Chili 🍷	Crock \$8.49 / Cup \$6.79
Made with boneless, skinless chicken, navy beans, and our special blend of herbs & spices.	
Bare Bones' Red Chili 🍷 GF	Crock \$8.49 / Cup \$6.79
Our traditional homemade recipe. Served with diced onion and aged cheddar cheese.	
Crock of Sweet Butter Beans 🍷 GF	\$7.49
An old family recipe: butter beans, onions and bacon in a mild, slightly sweet sauce.	

SALADS

Bare Bones' Special Salad 🍷	\$13.99
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	
House Salad	\$4.99
Caesar Salad	\$5.49
Shrimp Salad Platter GF	\$14.99
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	\$10.99
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 - \$17.49</i> <i>With Cajun chicken - \$14.99</i> *Order without onion straws GF	
Cajun Caesar Salad	\$8.49
Fresh romaine lettuce tossed in creamy Caesar dressing, with Parmesan cheese and fresh croutons. Served with garlic bread. <i>Cajun shrimp \$16.49 / Cajun salmon \$16.49</i> <i>Cajun chicken \$14.99 / Angus steak \$17.49</i> *Order without croutons and bread GF	

Dressings: Honey Mustard, Ranch, Bleu Cheese, Balsamic Vinaigrette, Lo-Cal Italian, Caesar, Thousand Island - Extra dressings are 75¢ each

SIDE DISHES

Corn Bread \$2.99 / Baked Potato \$3.99 / Vegetable du Jour \$3.79 / Seasoned Fries \$3.99 / Red Skin Mashed Potatoes \$3.99
 Corn Fritters \$3.49 / Apple Sauce \$2.79 / Baked Sweet Butter Beans \$4.29 / Cole Slaw \$3.99 / Wild Rice Blend \$2.99

Bare Bones Favorite = 🍷 Gluten Free = GF Happy Hour Special = HH

Ask your server about our Daily Specials and Featured Items!

Reservations accepted for parties of 6 or more persons. Gratuity may be added to check. Separate checks upon request.

SANDWICHES

New York Strip Steak	\$17.49
Finely trimmed black Angus beef, grilled to order and served open face on garlic bread. *Order without bread GF	
Smoked Beef Brisket	\$13.99
Slow roasted hickory smoked beef brisket topped with a sweet & spicy BBQ sauce. Served on a grilled brioche roll.	
Louisiana Chicken	\$12.99
Cajun grilled chicken topped with bacon and Swiss cheese. Served on a fresh brioche roll. *Order without bread GF	
BBQ Pork	\$12.49
Tender shredded pork simmered in our smoky BBQ sauce. Served on a grilled brioche roll. *Order without bread GF	
Bare Bones' Special Sandwich 🍷	\$12.99
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	\$12.99
Boneless breast of chicken seasoned with oriental spices, grilled & basted with teriyaki sauce. 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

BURGERS

1/2 pound of U.S.D.A. Choice Ground Sirloin served on a Fresh Brioche Roll.

Basic Burger	\$11.99
Stands alone!	
Cheese Burger	\$12.99
Choice of American, Swiss, cheddar, provolone or Monterey jack.	
Bare Bones' BBQ Burger 🍷	\$14.79
Smoky BBQ sauce, aged cheddar, applewood smoked bacon and fried onion straws.	
Bacon & Cheese	\$13.79
Applewood smoked bacon and your choice of cheese.	
Chili Burger	\$13.99
Bones' Red Chili, grated cheddar and sliced onion.	
Black Bean Veggie Burger	\$12.99
Broiled and served with a side of mild salsa.	
Crabby Burger	\$15.99
Topped with crab dip, Swiss cheese, bacon and sprinkled with Old Bay.	

TACOS & FLATBREADS

Chicken Enchilada Tacos	3 Tacos \$12.99	BBQ Chicken Flatbread	\$13.99
Pulled chicken tossed in enchilada sauce with a roasted tomato-corn salsa. Finished with Sriracha crema and served with a side of cilantro rice.		Grilled BBQ chicken, sliced red onion, chopped bacon, Monterey jack cheese. Finished with a chipotle BBQ drizzle.	
Shrimp Tacos	3 Tacos \$14.99	Margarita Flatbread	\$12.99
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.		Thin and crispy flatbread topped with a light garlic & tomato sauce, fresh mozzarella pearls, fresh tomato and fresh basil.	
Fish Tacos	3 Tacos \$13.99		
Broiled fresh white fish, citrus slaw and jalapeno-lime crema wrapped in a grilled flour tortilla. Served with a side of cilantro rice.			

ENTRÉES



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 \$30.99 / DINNER RACK \$26.99 / LUNCH RACK \$18.49

Maryland Crab Cakes 🍷	Market Price	The Brewmeister Steak	\$24.99
Jumbo lump crab, seasoned and blended Maryland style, broiled or fried to perfection. Dinner / Single Cake		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	
Shrimp & Crab Penne	\$25.79	New York Strip Steak	
Jumbo gulf shrimp, lump crab tossed with fresh broccoli, diced tomato, penne in a light cream sauce. Served with garlic bread.		Finely trimmed, hand cut, grilled to order over open flames. Topped with onion straws. *Order without onion straws GF 12 oz. \$28.99 / 6 oz. \$17.99	
Teriyaki Chicken	\$17.99	Rib Eye Steak	\$29.99
Tender boneless breast marinated in teriyaki sauce and charbroiled. Topped with pineapple rings.		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)	
Perdue Chicken		Roasted Prime Rib GF	
Frank's chicken, slow cooked to tender perfection. Finished on the grill with smoky BBQ sauce. \$1.50 extra for all white meat. Dinner \$18.99 / Lunch \$12.99		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. \$32.99 / 12 oz. \$26.99	
Grilled Salmon GF	\$23.99		
Fresh Atlantic salmon filet, grilled over open flame and topped with lemon-butter sauce. (Blackened - Add \$1.00)			

Served with your choice of TWO sides / Add a house or Caesar salad for \$3.49 or replace a side with a salad for an additional charge

COMBINATIONS

Add a crab cake to any entrée for Market Price

Crab Cake & Ribs	\$35.99	New York Strip & Crab Cake	\$36.99
One crab cake & lunch rack of baby back ribs.		Our lunch size NY strip & one crab cake.	
Grilled Shrimp & Ribs GF	\$28.99	BBQ Chicken & Ribs GF	\$25.99
Five large grilled gulf shrimp & lunch rack of baby back ribs.		Our favorite portion BBQ chicken & lunch rack of baby back ribs. \$1.50 extra for all white meat.	
New York Strip & Ribs GF	\$32.99		
Our 6 oz. NY strip & baby back ribs.			

Bare Bones Favorite = 🍷 Gluten Free = GF

Ask your server about our Daily Specials and Featured Items!

Our beef is cooked as follows: RARE - warm red center MEDIUM RARE - hot red center MEDIUM - hot pink center
 MEDIUM WELL - cooked through, just a hint of pink WELL - charred and cooked throughout