

DINNER a la CARTE

\$25 ea

JUMBO LUMP CRAB CAKES

whipped potatoes, green beans, cocktail and tartar sauces

STEAK FRITES

8 oz flat iron, truffle fries, grilled asparagus, port demi, garlic butter

BLACKENED AHI TUNA

edamame fried brown rice, sesame spinach

CHILEAN SEABASS

pan seared, whipped potatoes, green beans

PAN SEARED SALMON

roasted tomato & lemon quinoa, greenbeans

BLACKENED CHICKEN PASTA

bucatini, alfredo sauce, peas and tomatoes

SEAFOOD COBB

chilled shrimp, jumbo lump crab, bacon, red onion, bleu cheese, hard boiled egg, tomato, sliced avocado, old bay, ranch

↑
**foodie
entrees**

\$15 ea

**casual
meals**
↓

JUMBO LUMP CRAB CAKE SANDWICH

lettuce, tomato, tartar, seeded bun

BLACKENED SALMON B.A.L.T.

pan seared salmon, roasted garlic aioli, bacon, avocado, lettuce, tomato, potato toast

GREEN SPRING BURGER

cheddar, swiss, provolone or bleu cheese +\$1, applewood bacon +\$2.

CHICKEN TENDERS AND FRIES

honey mustard

“LEGACY SALAD”

romaine, iceberg, bacon, cukes, slaw, tomatoes, pickles, jalapenos, onions, bleu cheese, parm, balsamic & bleu dressings. Omissions ok, no substitutions

Add ons: Grilled Chicken +\$7 Pan Seared Salmon, Ahi Tuna \$10

FAMILY STYLE 3 course meals

SHARE a soup or salad (for the group)

PICK a protein (each person)

SHARE two sides (for the group)

Serves 2 People = \$50

Serves 4 People = \$95

Serves 6 People = \$145

share soup or salad

CREAM OF CRAB, MARYLAND CRAB

OR BUTTERNUT SQUASH

or

CAESAR SALAD OR MIXED GREEN SALAD

proteins

(each person chooses thier own)

CRAB CAKE

GRILLED SALMON

8OZ FILET MIGNON

12OZ NY STRIP

BBQ CHICKEN BREAST

AHI TUNA

share 2 sides

ROASTED FINGERLING POTATOES

GREEN BEANS

MAC & CHEESE

ROASTED BRUSSELS SPROUTS

MASHED POTATOES

ROASTED CAULIFLOWER

GRILLED ASPARAGUS

ROASTED TOMATO & LEMON QUINOA

Sides available a la carte \$10 each.

Appetizers a la carte - \$12 ea.

MEATBALLS & BURRATA

wagyu meatballs, tomato sauce, basil, ciabatta, prosciutto chips

CHICKEN WINGS

choice of: lemon pepper parmesan, buffalo, or old bay
served with blue cheese, celery

HOT CRAB DIP

parmesan, old bay, toasted ciabatta

TUNA TARTARE

cucumbers, seaweed salad, pickled ginger,
wasabi cream, sesame wontons

MINI MD CRAB CAKES

fried fresh jumbo lump crab, saltines & tartar

CHICKEN & VEGETABLE POTSTICKERS

sweet and spicy dipping sauce

CORN FRITTERS

roasted corn, pepperjack cheese

BRUSSELS SPROUTS

glazed, togarashi aioli, pepper panko

Order and pay online, tarksgrill.com, or order by phone.
Call when you arrive and we'll run your order to your car. (Joppa entry by Wee Chic)
Delivery is available within a 5 mile radius for a \$10 fee.



HOMEMADE SOUPS

bowls or quarts

\$10/\$20

"Order a bowl for now and a quart for later"

CREAM OF CRAB SOUP

jumbo lump, chives

MARYLAND CRAB SOUP

jumbo lump, bacon, veggies

BUTTERNUT SQUASH SOUP

cinnamon cream, toasted pumpkin seeds, pumpkin seed oil

DESSERTS- \$10

JAMES' BREAD PUDDING

white, dark & milk chocolate, caramel drizzle

WARM BLONDIE ALA MODE

vanilla ice cream, caramel and chocolate sauce

COCONUT CAKE

by The Lovin' Oven Cake Company

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WINE

\$15/bottle

"Crisis friendly pricing"
Pick up only. No delivery.

whites/ roses

ALEXANDER VALLEY
SANGIOVESE ROSE

GABRIELLA PINOT GRIGIO

BECKON CHARDONNAY

THE SEEKER RIESLING

SPARKLING SPANISH CAVA ROSE

MARQUIS DE GOUTAINE VOUVRAY

reds

HOB NOB PINOT NOIR

JOSH CABERNET

TRAPICHE MALBEC

MARQUES DE CACERES RIOJA

DARK HORSE CALIFORNIA RED BLEND

NOBLE VINES MERLOT

FAMILLIE PERRIN COTE DU RHONE

Tark's full wine list available.
Ask for your favorites

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