

APPETIZERS

Chicken Tenders

Served with honey mustard dipping sauce. 7.99

Federal House Crab Dip

House made with backfin crab, premium cheeses, salsa & spices. Served with tortilla chips or freshly baked baguette. 10.99

Fried Calamari

Lightly battered and fried, served with marinara or remoulade. 8.99

Crab Bruschetta

Lump crabmeat and fresh plum tomato seasoned with garlic, basil, and olive oil served on garlic herb crostini. Finished with Balsamic reduction. 11.99

Federal House Nachos

Tortilla chips piled high with seasoned ground beef, melted cheese, jalapeños, chopped tomatoes, onions, salsa and sour cream. 8.99

Three Amigos

Beef nachos, cheese quesadilla, and stuffed jalapeño poppers. Served with pico, guacamole, and sour cream. 12.99

Cheeseburger Sliders

Mini burgers topped with Jack cheese. Served on toasted potato rolls with sweet potato fries 8.99

Federal House Wings

Fried crispy and prepared Old Bay style or classic Buffalo style. Served with celery and bleu cheese for dipping. One dozen. 9.99 Two Dozen 18.99

Coconut Shrimp

Jumbo shrimp, hand dipped in sweet coconut batter and coated in coconut flakes. Flash fried and served with Thai chili sauce for dipping. 8.99

Jalapeño Poppers

Roasted jalapeño peppers hand-stuffed with crab dip, coated with crispy bread crumbs and flash fried. Served with ranch dressing for dipping. 9.49

Hummus Plate

House made zesty Hummus served with our tomato bruschetta, warm pita bread, carrots and celery. 8.99

RAW BAR

Mussels

Steamed in a white wine garlic butter. Served with freshly baked baguette. 1 pound. 9.99

Steamed Shrimp

Jumbo shrimp lightly seasoned with Old Bay. Half Pound 11.99 One Pound 21.99

Oysters

Fresh Chesapeake Bay oysters served on the half shell. Steamed or raw. Half Dozen 8.99 One Dozen 16.99

SOUPS

Onion Soup Gratin

Served with melted provolone and Swiss and a crunchy crouton. 4.99

Cream of Crab Soup

An award-winning house favorite! Best in the state! Cup 6.95 Bowl 7.95

Soup of the Day

Cup 4.50 Bowl 6.50

SALADS

Cobb Salad

Grilled rosemary chicken breast topped with applewood bacon, cheddar jack cheese, diced tomato, egg and avocado, served over mixed greens. 13.99

Caesar Salad

Crisp romaine tossed in our traditional Caesar dressing. Finished with grated parmesan cheese and croutons. 8.99

Harvest Salad

Field greens with dried peaches, figs and cranberries, topped with feta cheese and glazed almond slivers. 13.99

Chicken Bruschetta Caesar Salad

Caesar salad served with our fresh tomato basil bruschetta and grilled rosemary chicken. Finished with a drizzle of balsamic reduction. 13.99

House Salad

Fresh mixed greens and seasonal vegetables served with croutons and your choice of dressing. 8.99

Steak Salad

Marinated grilled flank steak atop a bed of fresh mixed greens with balsamic marinated plum tomato, feta cheese and red onion. 14.99

Add any of the following to your salad:

Grilled Rosemary Chicken 4.99
Grilled Tuna Filet 5.99
Broiled Crab Cake 10.99

HOUSE SPECIALTIES

Fresh Catch

Chef's daily fish selection prepared baked, blackened, or grilled.
Finished with your choice of Herb Butter, Basil Pesto Crust, Sesame Glaze or Lemon Butter sauce.

Priced Daily

Add Crab Imperial to your selection 6.99

Maryland Style Crab Cake Dinner

Our house specialty! Premium lump crab cakes broiled to perfection. Served with rice pilaf and chef's vegetable.
Double Crab Cake Dinner 27.99 Single Crab Cake Dinner 16.99

Federal Surf and Turf

One premium lump crab cake paired with a 6 oz. Filet Mignon, grilled and topped with hunter sauce.
Served with garlic mashed potatoes and chef's vegetable. 32.99

Sea Bass Annapolitan

Sea Bass baked to perfection and topped with crab imperial and asparagus spears.
Finished with a light lemon butter. Served with rice pilaf. 29.99

Filet Hunter

Six ounce grilled filet topped with a port wine, mushroom and shallot reduction.
Served with garlic mashed potatoes and chef's vegetable 24.99

Seafood Symphony

Sautéed sea scallops, shrimp, and lump crab finished with lemon butter sauce and Old Bay.
Served with rice pilaf and chef's vegetable. 26.99

Crab Stuffed Shrimp

Jumbo shrimp topped with crab imperial and baked to perfection. Served with rice pilaf and chef's vegetable. 23.99

Champagne Chicken

Sautéed boneless chicken breast in a champagne mushroom cream sauce, topped with green onion
and diced tomato. Served with rice pilaf and chef's vegetable. 18.99

ENTREES

Sesame Crusted Tuna Medallions

Saku tuna medallions pan-seared with our island glaze.
Served with rice pilaf and sautéed spinach. 16.99

Mediterranean Seafood

Sea scallops, jumbo shrimp, and fried calamari sautéed
in a light olive oil herb sauce with roasted red peppers,
kalamata olives, tomato, onion, and artichoke hearts.
Served over fettuccini. 23.99

BBQ Baby Back Ribs

A full rack of slow-roasted, tender pork ribs grilled and
basted in our special barbecue sauce. Served with fries. 17.99

Stuffed Shells Primavera

Jumbo shells filled with ricotta, mozzarella, and parmesan
cheese, spinach, sun-dried tomatoes, and fresh vegetables.
Baked in a tomato- alfredo sauce. 12.99

Fish Tacos

Blackened Mahi-Mahi topped with pico de gallo and
cheddar Jack cheese wrapped in warm tortilla shells.
Served with sour cream, salsa, and guacamole. 11.99

Macadamia Nut Tilapia

Tilapia filets crusted with macadamia nuts baked and
served over peanut sauce. Finished with mango coulis
and teriyaki sauce. Served with rice pilaf and chef's
vegetable. 16.99

Fried Shrimp

Jumbo gulf shrimp dipped in Federal House Ale batter,
flash fried to a golden brown. Served with crispy fries
and Old Bay tartar sauce. 16.99

Chicken Diablo

Rosemary grilled chicken breast tossed with
penne pasta, tomato, herbs, and parmesan cheese
in a spicy teriyaki sauce. 16.99

Federal Fish & Chips

Fresh rockfish dipped in Federal House Ale
batter and flash fried to a golden brown.
Served with crispy fries. 12.99

For your convenience, parties of 7 or more will have an 18 % gratuity added to the check.
If you need separate checks, please inform your server at the start of your meal.

SANDWICHES

All sandwiches are served with your choice of colossal crisp fries or sweet potato fries.

Substitute a House or Caesar side salad for 2.99

Crab Cake Sandwich

A house favorite! Premium lump crab cake broiled and served on a brioche roll. 16.99

Federal Burger

Juicy half-pound burger topped with your choice of American, Swiss, or Cheddar. 8.99

Add guacamole, bleu cheese, Monterey Jack, bacon, sautéed mushrooms or onion .75 per topping

Bistro Steak Sandwich

Grilled marinated steak sliced and topped with sautéed onions, mushrooms and brie cheese. Served on ciabatta bread. 11.99

Brie Turkey Sandwich

Slow roasted turkey breast, thinly sliced and topped with Granny Smith apple slices, brie cheese, and cranberry relish. Served on toasted whole grain wheat bread. 11.99

Federal Club Panini

Black Forest ham, turkey, Swiss, and Boursin cheeses topped with tomato and honey mustard. Served on ciabatta bread 11.99

Buffalo Chicken Wrap

Boneless wings fried crispy and prepared Buffalo style. Topped with crumbled bleu cheese, lettuce, and tomato and wrapped in a spinach tortilla. 9.99

Portabella Panini

Grilled sliced portabella mushroom, bell pepper and onions topped with Swiss and provolone cheese, field greens and sun-dried tomato aioli. Served on ciabatta bread. 11.99

The Cali Club

Grilled rosemary chicken breast topped with applewood bacon, avocado, and melted Swiss cheese. Served with lettuce and tomato on ciabatta bread. 11.99

Blackened Mahi Sandwich

Blackened mahi-mahi filet coated in spicy sesame glaze and topped with grilled pineapple. Served with lettuce and tomato on a brioche roll. 11.99

Veggie Pita

Baby spinach, cucumber, tomato, red onion, kalamata olives and our house-made zesty hummus topped with feta cheese and sun-dried tomato vinaigrette. Served in a warm pita. 8.99

Almost Cuban Sandwich

Thinly sliced slow-roasted pork tenderloin, Black Forest ham, Swiss cheese, stone ground mustard and dill pickles served on a pretzel roll. 11.99

Fleet Street Chicken Sandwich

Grilled rosemary chicken breast smothered in melted cheddar and served with a side of crab dip. Served on a toasted brioche roll. 10.99

Lobster and Crab Roll

The best of both worlds! Lump crab and lobster tossed with chopped celery in an Old Bay mayonnaise. Served on a toasted brioche roll. 17.99

Caesar's Chicken Panini

Sliced grilled rosemary chicken breast, romaine lettuce, tomato and parmesan cheese. Finished with our Caesar dressing. Served on ciabatta bread. 11.99

The Crab Monster

A juicy half-pound burger topped with bacon, cheddar cheese and a Federal House crab cake. The most delicious double decker in town! Served on a brioche or pretzel roll with fries. 21.99

FEDERAL HOUSE PICK TWO

Your choice of any two from the items below. Sandwiches served with fries. 11.99

SALADS

Field Greens
Traditional Caesar
Harvest Salad

HALF SANDWICH

BLT
Grilled Ham & Cheese
Tuna Salad on Wheat

SOUPS

Cream of Crab
Onion Soup Gratin
Soup of the Day

Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.