

Soups & Salads

Corn and Crab Chowder \$13

Soup of the Day \$9

Garden Salad \$12

Tomato, Cucumber, Red Onion, House Vinaigrette

Caesar Salad \$14

Crisp Romaine, Parmesan, Garlic Croutons

Sonesta Chopped Cobb Salad \$18

Chopped Romaine, Smoked Bacon, Boiled Eggs, Avocado,
Crumbled Bleu Cheese, Tomato

Add Ons

Chicken \$6 | Shrimp \$8 | Salmon \$8

Crab Cake \$18

Appetizers

Honey Old Bay Wings \$15

Celery, Ranch Dressing

Garlic Parmesan Wings \$15

Celery, Bleu Cheese

Crispy Brussels Sprouts \$10

Bacon Onion Jam, Crispy Onion

Garlic Parmesan Fingerling Fries \$10

Smashed Fingerlings, Garlic, Parmesan, Rosemary Salt

Beef & Lamb Meatballs (3) \$14

Ground Beef & Lamb, Harissa Marinated Cucumbers, Pita,
Yogurt Tahini Sauce

Cheese & Charcuterie \$12

Prosciutto, Smoked Gouda, Manchego, Bacon Onion Jam,
Olive Tapenade, Baguettes

Pepperoni Flatbread \$15

Mozzarella, Hand Cut Pepperoni, Tomato Pomodoro, Thyme

White Cheese & Garlic Flatbread \$14

Shaved Parmesan, Fresh Mozzarella, Garlic Ricotta Spread



Sunday- Thursday - 6pm until 9pm
Friday & Saturday - 5pm until Midnight
Last call is half hour before closing

*Locally Caught Maryland Blue Catfish

Kids Menu

Chicken Tenders \$9

Burger with Fries \$10

Desserts

Apple Tart with Vanilla Ice Cream \$12.75

Smith Island Cake \$12

Strawberry Cheesecake \$12

Handhelds

Served with Fries

Sonesta Burger \$18

Caramelized Onions, Portobello Mushrooms, Cheddar, Horseradish
Cream, Housemade Steak Sauce

BLT Fried Chicken Sandwich \$15

Fried Chicken Breast, Applewood Smoked Bacon, Brioche Bun,
Lettuce, Tomato, Garlic Aioli

MD Crab Cake Sandwich \$32

Lettuce, Tomato, Old Bay, Lemon Aioli, Brioche Bun

Vegetable Grinder Sandwich \$14

Crisp Romaine Lettuce, Balsamic Tomato, Thinly Slice Red Onion,
Pepperoncini, Roasted Red Pepper, Garlic Aioli, Herb Focaccia

***Fried Catfish Taco (2) \$14**

Cilantro Slaw, Pico, Chipotle Aioli, Flour Tortilla

Entrées

***MD Fried Catfish & Smoked Gouda Grits \$28**

Cornmeal Crusted Catfish, Grits, Smoked Gouda, Wilted Celery Greens

Rosemary Grilled Chicken \$32

Garlic Mashed Potatoes, Grilled Asparagus

Horseradish Crusted Salmon \$35

Garlic Mashed Potatoes, Blistered Tomato, Braised Leeks

Crab Cake Dinner (1) \$40 | (2) \$54

Jumbo Lump Crab, Fennel & Roasted Corn Slaw, Tomato Gratin

14oz New York Strip \$46

Smashed Fingerlings Potatoes, Grilled Asparagus

Shrimp Fried Farro \$35

Fried Rice Style, Root Vegetables, Green Onion, Soy Ginger Glaze

Sides

French Fries \$5

Brussel Sprouts \$6

Mashed Potatoes \$6

Grilled Asparagus \$6

Fried Farro \$8

Beer

Draft \$7.25
Bottled Craft \$8
Bottled Imported \$8
Bottled Domestic \$7

House Wine

Cline \$11 gl
House Sangria \$12 gl

White Wine

Domaine Ste. Michelle, Brut \$12 gl
Columbia Valley, WA
Nicolas Feuillatte, Champagne Brut \$140/B
Kim Crawford, Sauvignon Blanc \$14 gl
Marlborough, NZ
Kendall Jackson, Chardonnay \$10 gl
Santa Rosa, CA
Santa Margherita, Pinot Grigio \$19 gl
Columbia Valley, WA

Red Wine

Belle Glos Balade, Pinot Noir \$13 gl
Santa Barbara, CA
Banfi, Chianti Classico \$11 gl
Tuscany, Italy
Trapiche Broquel, Malbec \$11 gl
Mendoza, Argentina
Robert Mondavi, Merlot \$48/B
Nappa Valley, CA
Joel Gott, Cabernet \$11 gl
California



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The Globe-Trotting Founders of Explorers curated the original decor with treasures collected during their travels.

While re-imagining Explorers, we toured the world's myriad cuisines in search of a new concept for our fabled room.

Finally, we stumbled upon a select group of establishments, "The American Gastropub".

We heard from you, our guests, that you wanted great food and great drinks in a casual yet upscale setting. Originally hailing from the British Isles, a gastropub balances the importance of delicious food with a creative drink menu all in a comfortable atmosphere.

This was a perfect match.

With exploration as our "true north" we offer comfort food with a bit of culinary flair, indigenous ingredients, locally sourced beers and craft spirit-based cocktails. We strive to bring you the best our region has to offer and with service to match. And as they say in the Isles...

May your glass be ever full, may the roof over your head be always strong, and may your belly be eternally full from your latest adventure at Explorers!