



Starters

Sesame Calamari 8
Hand Breaded / Toasted Sesame / Thai Chili Aioli

Jumbo Wings
Choice of Dressing—Ranch / Bleu Cheese
Sauces—Caribbean Mild / Tail-Burner / Thai Chili /
Smokey Carolina BBQ / Garlic Parmesan / Teriyaki
Dry Rubs—Old Bay / Cajun / Lemon Pepper
1/2 Dozen 8 Dozen 15

Drunken Mushrooms 10
Wild Mushrooms / Brandy Cream Sauce / Shaved Parmesan / Toasted Baguette

Maryland Crab Dip 12
Lump Crab / Seasoned Cream Cheese / Garlic & Herb Crostini

★ **Buffalo Chicken Loaded Fries** 10
Seashore Fries / Shredded Buffalo Chicken / Blended Cheese Sauce / Shredded Cheddar / Green Onion
Choice of Dressing—Ranch / Bleu Cheese

Bang-Bang Shrimp 11
Fried Shrimp / Bang-Bang Sauce / Shredded Lettuce / Pico de Gallo

★ **Grilled Scallops & Grits** 14
Jumbo Sea Scallops / Stone Ground Grits / Crumbled Bacon / Shredded Cheddar

Peel & Eat Shrimp
Beer-Braised Shrimp / Old Bay / Cocktail Sauce
1/2 Pound 8 Pound 15

Sesame Encrusted Tuna 13
Sushi Grade Ahi / Seaweed Salad / Wasabi Aioli

Hoffman's Smörgåsbord 15
Cured & Smoked Meats / Assorted Artisan Cheeses & Breads / Sweet Pepper Chutney / Jalapeño Relish / Whole Grain Mustard Spread

Soup & Salad

French Onion 4.5 Soup du Jour 4.5

Maryland Crab 5

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Dressings:
Ranch, Bleu Cheese, Balsamic Bleu Cheese, 1000 Island, Honey Mustard, Caesar, Citrus Vinaigrette, Balsamic Vinaigrette, Strawberry-Walnut Vinaigrette

Classic Caesar 8
Crisp Romaine / Shaved Parmesan / House-Made Croutons / Creamy Caesar

Classic Greek 9
Mixed Greens / Red Onions / Kalamata Olives / Green Peppers / Cucumbers / Cherry Tomatoes / Crumbled Feta / Citrus Vinaigrette

Quinoa 13
Sautéed Asparagus / Roasted Red Peppers / Artichoke Hearts / Sun-Dried Tomatoes / Wild Mushrooms
Tri-Colored Quinoa / Balsamic Reduction

Garden Harvest 10
Mixed Greens / Candied Walnuts / Dried Cranberries
Red Onions / Cherry Tomatoes / House-Made Croutons
Bleu Cheese Crumbles

★ **State Line Cobb** 12
Sliced Avocado / Hickory Smoked Bacon / Boiled Egg / Red Onion / Tomato / Crumbled Bleu Cheese

Strawberry & Spinach 12
Baby Spinach / Fresh Strawberries / Red Onion / Goat's Cheese / Toffee Peanuts / Strawberry-Walnut Vinaigrette

~ Salad Additions ~

Chicken 4 Steak 6 Shrimp 6
Ahi Tuna 7 Crab Cake 8 Salmon 8

Culinary Creations

Served w/ Choice of House or Caesar Salad or Choice of a Side Item
Chef Inspired Entrees—**No Substitutions Please**

Fish & Chips 15
Beer Battered Cod / Shoestring Fries / House-Made Tartar Sauce

Grilled Diver Scallops 29
Roasted Red Pepper Risotto / Mango Salsa

Honey-Glazed Salmon 24
Blackened Atlantic Salmon / Honey Glaze / Crab & Asparagus Risotto

★ **Shrimp & Grits** 23
Tail-On Gulf Shrimp / Stone Ground Grits / Tasso-Ham Gravy / Green Onion

Stuffed Chicken 22
Spinach / Country Ham / Wild Mushrooms / White Cheddar / Garlic-Herb Butter / Black Truffle Risotto

Bangers & Mashed 19
Wild Boar Sausage / Hunter Style Sauce / Mashed Potatoes

Plate Charge 3

Consuming Raw or Undercooked Meat, Seafood or Egg product can increase your risk of Food Borne Illness

★ Denotes House Favorite Item

Land & Sea

Dinner Entrees Served with a Fresh Garden Salad and
Choice of a Side

Berkshire Pork Chop 19
14oz Bone-In / Brandy-Apple Glaze

Baby Back Ribs
Pork Ribs / Carolina Style BBQ
1/2 Rack 19 Full Rack 27
Add Pulled Pork 4

★ **Smoked Beef Back Ribs** 25
Smoked Angus Beef Rib / Korean BBQ Glaze

Chophouse Sirloin 19
8oz Filet-Style Sirloin / Laagered Mushrooms /
Grilled Onions / House-Made Steak Sauce

Dry Aged Ribeye
Bone-In / Char-Grilled / Herb Butter
16oz 36 22oz 45

Filet Mignon 27
7oz Angus Filet / Au Poivre / Horseradish Cream

★ **Bacon Wrapped Filet** 29
7oz Angus Filet / Bleu Cheese Crust / Hickory-
Smoked Bacon / Red Wine Demi-Glace

Pasta

Served with a Fresh Garden Salad and Garlic & Herb Crostini

Blackened Chicken & Shrimp 19
Pepper-Jack Alfredo / Penne / Shaved Parmesan

Three Cheese Lasagna 17
Ricotta / Pecorino Romano / Parmesan / Seasoned
Sausage & Ground Beef / Italian Gravy

Vegetable Primavera 14
Assorted Fresh Vegetables / Sun-Dried Tomato
Pesto / Shaved Parmesan / Penne

★ **Cast Iron Mac & Cheese** 20
Jumbo Lump Crab / Country Ham / White
Cheddar Cheese / Macaroni

Build Your Pasta 11
Fettucine / Shaved Parmesan
Choice of Sauce—Classic Alfredo / Italian Gravy

Wild Mushrooms 2
Steamed Broccoli 2
Grilled Chicken 4
Grilled Shrimp 6
Jumbo Lump Crab 8

Beverages

Soft Drinks (Free Refills) 2
Coca-Cola, Diet Coke, Coke Zero, Sprite, Root Beer,
Mr. Pibb, Orange Fanta, Ginger Ale
Fresh Brewed Iced Tea and Lemonade 2
Coffee/Hot Tea 3
San Pellegrino 4

★ **Crab Stuffed Salmon** 24
Baked Atlantic Salmon / Sun-Dried Tomato Infused
Lump Crab

Sesame Encrusted Tuna 23
Sushi Grade Ahi / Seaweed Salad / Wasabi Aioli

Jumbo Crab Cakes 27
Jumbo Lump Crab / House-Made Tartar

Smoked Salmon Cakes 24
Smoked Atlantic Salmon / Lemon-Dill Aioli

~ Entrée Additions ~

Shrimp Skewer 6 Crab Cake 8
Seared Diver Scallops 8

Sandwiches

Served with Choice of a Side

Classic Rieben 10
Tender Corned Beef / Kraut / Russian Dressing
Marble Rye

Crab Cake Sandwich 14
Maryland Style / Lump Crab / Lettuce / Tomato
House-Made Tartar / Corn-Dusted Kaiser

Spicy Chicken Club Wrap 11
Buffalo Chicken / Bacon / Jack Cheese Blend /
Shredded Lettuce / Pico de Gallo / Chipotle Aioli

Smokehouse Burger 11
6oz Hand Crafted / Hickory-Smoked Bacon / Caramelized
Onions / Smokey BBQ Sauce / Sharp Cheddar

Crab & Corn Flatbread 12
Lump Crab / Roasted Sweet Corn / Crumbled Bacon /
Avocado / Roasted Red Pepper Aioli

Build Your Own Burger 8

~ Additions ~

American, Provolone, Cheddar, Swiss, Pepper Jack, Bleu
Cheese, Bacon, Sautéed Bell Peppers, Cole Slaw, Caramelized
Onions, Mushrooms, Pico de Gallo or Fried Jalapenos
.75 each

Side Dishes

Shoestring Fries 2
Cole Slaw 2
Baked Potato 2
Mashed Potatoes 2
Sweet Potato Fries 2.5
Seasonal Vegetable 3
Parmesan Risotto 3
Grilled Asparagus 3.5
House/Caesar Salad 3.5
Smoked Gouda Mac & Cheese 4

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www.hoffmansallamericangrill.com

Executive Chef Benjamin D.

Plate Charge 3

20% Gratuity will be added for Parties of 8 or More

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