



We Cook!

*Call ahead for Carry Out
and Weekly Changing Specials*

410-437-8999

Hours: Tues.–Thurs. 4pm–9pm
Fri. & Sat. 4pm–10pm

APPETIZERS & SMALL PLATES

BAKED CRAB DIP Cream cheese, jumbo lump crabmeat, mozzarella, served with crusty bread and flour chips. \$12

GARLIC SHRIMP Our famous jumbo shrimp—garlicky, spicy, irresistible! Served with crusty bread. \$13

MR. TIM'S SHRIMP Chile lime shrimp flame-broiled with grilled asparagus, cocktail sauce. \$13

FIRECRACKER SHRIMP Crispy beer-battered shrimp tossed in a sweet and spicy Thai sauce. \$9

CHICKEN TENDERS Lightly seasoned deep-fried chicken tenders with house-cut fries. \$11

FILIPINO LUMPIA Egg rolls filled with ground pork and ginger, quickly fried, and served with sweet and spicy dipping sauce. \$7

GUACAMOLE Served only when the best California avocados are available—with assorted corn chips, jalapeño slices, and diced tomato on the side. \$11

QUESO Piping hot chile and cheese spiked with assorted peppers and pico de gallo. Served with chips. \$7

TAQUITOS Shredded beef rolled into crispy corn tortillas – served with house salsa, sour cream. \$8

NACHOS The classic starter—crisp corn chips, mixed cheese, refries, tomatoes, green onions, sliced jalapeños and sour cream. \$11

– add ground beef \$12 – add steak or chicken \$14

SIGNATURE SOUPS

MARYLAND CRAB SOUP

With the freshest crab meat and vegetables. \$7 cup

CAJUN CREAM OF CRAB SOUP

Award winning recipe, just slightly spicy. \$7 cup

TEXAS CHILI A classic chili with or without beans – cheese, onions. \$5 cup

BLACK BEAN SOUP Perfectly seasoned, served with diced onions & rice. \$5 cup

PORK GREEN CHILE The pride of the Evangelista family served with warm flour tortillas. \$6 cup

RUBEN'S SOUP OF THE DAY Our famous homemade specialty soups change often—ask your server for today's creation

FRESH CRISP SALADS

HOUSE SALAD Mixed greens, tomatoes, cucumbers, carrots, red onions and croutons. \$6

CAESAR SALAD Crisp romaine, croutons, chilled Caesar dressing, parmigiano reggiano. \$8

KATHY'S SALAD Mixed greens, tomatoes, red onions, cucumbers, carrots, pecans, assorted berries, gorgonzola cheese. \$11

GREEK SALAD Crisp Romaine, cucumbers, red onions, red peppers, tomatoes, feta cheese, Kalamata olives, pepperoncinis, grilled pita bread, creamy Greek dressing. \$11

FIESTA SALAD Assorted lettuce, diced tomatoes, shredded carrots, cucumbers, red onions, black beans, corn, shredded cheese, avocado slices, crispy tortilla strips. \$12

ADD to any Grilled Skirt Steak or Chicken Breast \$5
of the above Chile lime Shrimp or Grilled Salmon \$7
salads: Fried or Broiled Lista's Crabcake \$11

FRIED CHICKEN SALAD Mixed greens, onions, tomato wedges, carrots, cucumbers, candied pecans, and red onions all topped off with breaded fried chicken strips. \$15

TACO SALAD Lettuce, corn chips, cheese, salsa, tomatoes, sour cream – ground beef or chicken. \$15

GRILLED SEAFOOD SALAD Mixed greens, tomato wedges, cucumbers, red onions, carrots, topped with grilled shrimp & scallops, w/chilled lump crab. \$23

SANDWICHES

All sandwiches served on a toasted brioche roll with lettuce, tomato, onion, pickle, and fries.

JUMBO LUMP CRAB CAKE SANDWICH

Nana Kline's recipe fried or broiled – jumbo lump, almost no filler. \$17

CAJUN CHICKEN SANDWICH Nicely seasoned and grilled – cheddar cheese and chipotle aioli. \$12

BACK YARD BURGER Juicy, premium 8 oz. beef burger flame-broiled and finished with melted cheese and Applewood-smoked bacon. \$13

WEST SIDE CHILE BURGER Juicy, premium 8 oz. beef burger flame-broiled and finished with a special chile, diced onions, mustard, and shredded cheese. \$13

ENTRÉES

All entrées are served with your choice of potato or rice and a grilled vegetable (*unless otherwise noted).

BABY BACK RIBS Slow-cooked, falling off the bones tender. Choose "Smokey and Mild" or "Hot Habañero, Pineapple BBQ." Served with fries and slaw. \$22

– small plate \$13

HOUSE RIB EYE The best, premium rib-eye in town! Choose flame-broiled, blackened, garlic-sauced, ranchero, or Thai pineapple. \$28

MIXED GRILL Grilled Skirt Steak or grilled chicken with our very popular garlic shrimp. \$25

FLAT IRON STEAK Our favorite cut, twin filets, lightly seasoned, flame broiled, au jus. \$24

NANA KLINE'S CRAB CAKES Two jumbo lump Baltimore-style crab cakes with just enough of Nana's secret ingredients to hold them together. Mustard and crackers on request. \$29

– half order \$17

ATLANTIC SALMON Choose Parmesan Crusted, Pecan Crusted, Blackened, Garlic Sauce or Thai Pineapple. \$20

– OR Grilled and Stuffed with Crab \$29

GARLIC SHRIMP Jumbo shrimp herb-seasoned, cooked in garlic white wine, light tomato sauce. \$23

FRIED SHRIMP Lightly breaded (almost naked), flash-fried and served with spicy cocktail sauce. \$23

FISH TACOS Lightly corn-dusted mahi mahi with cabbage, cilantro, chipotle aioli, shredded cheese, and fresh lime. Served with Spanish rice, black beans and salsa.* \$16

FISH AND CHIPS Pub battered Atlantic Cod, flash fried, house cut fries, homemade slaw, zesty homemade tartar sauce. \$17

TAG-A-LONGS & SIDES

Smothered Beef or Bean Burrito with cheese	\$9
Meat Taco or Enchilada	\$5
Baked Potato	\$4
House-Cut or Sweet Potato Fries	\$4
Spanish Rice	\$4
Grilled Asparagus	\$5
House Vegetable (squash & corn)	\$4
Black Beans, Charro Beans, or Refried Beans	\$4
Fresh Guacamole	\$5
Sour Cream	\$2

MODERN AMERICAN

Inspired by the food of northern New Mexico & Colorado

BURRITOS A large flour tortilla stuffed with your choice of meat and smothered with your choice of red or green chile and melted cheese:

The Cowboy – Grilled skirt steak, onions, cheese, charro beans, Texas chili, lettuce, sour cream, pico, guacamole. \$18

Chicken or Steak Fajita Burrito – With cheese, whole beans, onions, peppers, red or green chile. Rice, sour cream and pico de gallo. \$17

The Big Juan – Seasoned ground beef or chicken, refries, rice, red or green chile and cheese. \$17

COLORADO CARNITAS – Slow cooked, citrus-seasoned chunks of pork finished with onions, peppers and grilled jalapeños, served with sour cream, pico de gallo, guacamole, Spanish rice, refried beans, and warm flour tortillas. \$19

THE DENVER BURGER – Flame-broiled ground beef between two flour tortillas with refries smothered with green chile and cheese, trimmed with lettuce & tomato, house-cut fries. \$16

TNT CHICKEN – Flame-broiled chicken breast with mild ranchero sauce or hot salsa verde with rice, black beans, and pico de gallo. \$17

SOUR CREAM COMBO – Ground beef or chicken burrito, enchilada, soft taco, beans & Spanish rice. \$17

GRILLED QUESADILLAS Large flour tortilla folded with mixed cheese, pico and chipotle salsa, with sour cream and house salsa. \$9.50

– add Chicken or Steak \$14

– add Shrimp or Crab \$17

FAJITAS All the fixins to roll your own: charro beans, cheese, sour cream, pico de gallo, onions and peppers, flour tortillas.

Grilled Vegetables	\$18	Chicken	\$18
Skirt Steak	\$19.5	Fish	\$21
Shrimp	\$23		

ENCHILADAS Corn tortillas either rolled or layered with your choice of filling, red or green chile or one of our specialty sauces, and melted cheese:

Santa Fe Stacked – Layered with seasoned ground beef or pulled chicken, diced onion, cheese smothered with red or green chile, with a side of rice and refried beans. \$18

Crab/Asparagus – Jumbo lump crab cake with grilled asparagus smothered with our Cajun cream and jack cheese, rice and black beans. \$21

Chile Head – Grilled chicken layered in soft corn tortillas with a very special jalapeño sauce and jack cheese – rice, black beans, sour cream, and pico de gallo. \$17.5