

APPETIZERS

Crab Nachos | 14.95

fresh lump crab / old bay / four cheese bacon mornay / pico de gallo / tortilla or house chips / cilantro / sour cream

Boom Boom Shrimp | 13.95

shrimp / lightly breaded & fried / tossed in spicy sauce

White Cheddar Beer Dip | 10.95

two year aged white cheddar / cj's lager / bavarian pretzels

Roasted Jumbo Chicken Wings | 6 for 8.95 | 12 for 14.95

sweet / texas heat / cj's gold / mild / hot / choice of ranch or bleu cheese / celery

PEI Mussels | 12.95

1 lb mussels / grilled ciabatta / choice of garlic white wine or fra diavlo

Seared Ahi Tuna | 13.95

rare seared saku tuna / cucumber wasabi slaw / spicy soy glaze

Braided Crab Pretzel | 12.95

warm old bay crab dip / cheddar jack / dutch country pretzel braid

CJ's Nachos | 11.95

seasoned chb ground beef or grilled chicken / house chips or tortillas / four cheese bacon mornay / fresh pico de gallo / cheddar jack / shredded lettuce / roasted corn and black beans

SALADS

add to your salad – chicken 5.95 | steak, shrimp, salmon 8.95 | crab cake 15.95

Grilled Caesar | 9.95

grilled romaine / house made croutons / shredded asiago / cherry tomatoes / house caesar dressing

Steak Salad | 14.95

fresh veggies / grilled prime sirloin / shredded asiago / egg / house vinaigrette

Strawberry Spinach Salad | 10.95

baby spinach / fresh sliced strawberries / feta crumble / crispy bacon / red onions / raspberry vinaigrette

Southwest Chicken | 12.95

fresh greens / grilled chicken / roasted corn and black beans / house pico de gallo / cilantro lime vinaigrette

HANDHELDS

served with choice of one side

Cameron Smash Burger | 13.95

certified hereford beef / bacon / onion tanglers / cheddar cheese / sauteed mushrooms / sweet bbq sauce

Gourmet Smash Burger | 12.95

certified hereford beef / lettuce / tomato / red onion / american cheese / add bacon 1.00

Bacon Bleu Smash Burger | 13.95

certified hereford beef / bacon / bleu cheese crumbles / lettuce / tomato / red onion

Crab Cake Sandwich | 18.95

fresh jumbo lump crab / maryland style / lettuce / tomato / chesapeake remoulade

Reuben | 13.95

house pickled and braised corned beef / sauerkraut / 1000 island / baby swiss / marbled rye bread

Fish Tacos | 12.95

grilled or blackened rockfish / avocado lime slaw / cotija / sriracha aioli / pineapple red pepper salsa
substitute grilled or blackened shrimp | 2.95

Fish Sandwich | 13.95

6oz rockfish / blackened or broiled / lettuce / tomato / chesapeake remoulade

Black Bean Burger | 11.95

avocado / roasted corn and black bean / romaine lettuce

Chicken Tomato Caesar Wrap | 12.95

grilled shredded chicken / sun dried tomato tortilla / romaine / caesar dressing / shredded asiago / red onions

Roasted Turkey Press | 13.95

house roasted turkey / baby swiss / tomato / bacon / roasted garlic aioli / ciabatta

Avocado BLT | 12.95

bacon / tomato / bibb lettuce / sliced avocado / roasted garlic aioli / toasted brioche

SOUPS

French Onion | 6.95

Soup Du Jour
priced daily

SALAD DRESSINGS

Ranch

Bleu Cheese

1000 Island

Caesar

Raspberry Vinaigrette

French

Cilantro Lime Vinaigrette

House Vinaigrette

ENTREES

choice of house salad and one side (1.00 up charge for a grilled Caesar side salad or another side choice)

Peach Bourbon Glaze Grilled Salmon | 25.95

royal tides salmon / medium / peach bourbon glaze

Prime Sirloin | 27.95

10oz prime grade sirloin

Sloan's Filet | 44.95

certified hereford beef / 9oz cut

House Aged NY Strip | 36.95

certified hereford beef / 14 oz / 28 day house aged

Seafood Fra Diavalo | 18.95

shrimp / mussels / spicy red sauce / fettuccine / house salad / garlic bread

Fried Shrimp | 17.95

jumbo breaded butterflied shrimp / cocktail sauce

Jordan's Crab Cakes | single 23.95 | double 33.95

fresh jumbo lump crab / house made / maryland style / broiled

Grilled Airline Chicken | 22.95

11oz airline chicken / grilled / honey balsamic glaze

Crab Au Gratin | 27.95

fresh jumbo lump crab / imperial sauce / cheddar jack

Fettuccine Alfredo | 18.95

choice of chicken or shrimp / grilled or blackened / house made alfredo sauce / house salad / garlic bread

Add to any Steak

crab cake 15.95 | shrimp 8.95

sautéed mushrooms, onions, or peppers 1.95

bleu cheese crumbles 2.00

SIDES

2.95

Fresh Cut Fries 

CJ's Signature Potato Chips 

Sweet Potato Fries 

Mashed Yukon Potatoes 

Baked Idaho Potato 

Wild Rice Pilaf 

Mac and Cheese

Grilled ½ Caesar

House Salad

Coleslaw 

Grilled Asparagus 

SPECIALTY DRINKS

Smoked Old Fashioned

yellowstone / sugar / bitters

Honey Almond Sour

amaretto / honey jasmine syrup / lemon / orange bitters

Spring Elderflower Gin & Tonic

hendricks / elder syrup / tonic

Lavender Lemon Drop

citron / lavender lemon / lemon juice

Cucumber Spring Margarita

patron / elderflower / cucumber / jalapenos / lime

Key Lime Crush

whipped vodka / triple sec / fresh lime / cream / soda

Orange Crush

orange vodka / triple sec / fresh squeezed orange juice / sprite

Orange Dreamsicle

whipped vodka / fresh squeezed orange juice / cream

** Ask your server about our featured sangria

NON-ALCOHOLIC DRINKS

Honey Jasmine Lemonade

honey jasmine / lemonade / mint

Vanilla Cola

vanilla / pepsi / whipped cream

Lavender Lemon Tea-Ade

lavender lemon / lemonade / tea / mint

BEER BOTTLES

Domestic

Budweiser • Bud Light • Coors Light • Michelob Ultra • Miller Lite • Yuengling • Yuengling Light • White Claw

Import

Corona Extra • Corona Light • Heineken

Craft

Angry Orchard • Dogfish Head 60 Minute IPA
Sam Smith Organic Chocolate Stout • Tröegs Perpetual

ask your server for our current draft list

SPIRIT LIST

Vodka

Grey Goose • Ketel One • Tito's
Absolut • Absolut Citron

Gin

Hendrick's • Bombay Sapphire • Tanqueray

Tequila

Don Julio Reposado • Patron Silver
Jose Cuervo Gold

Rum

Captain Morgan • Bacardi Silver
Malibu

Bourbon & Whiskey

Woodford Reserve • Yellowstone
Bulleit Rye • Bulleit • Maker's Mark
Seagram's 7 • Crown Royal
Crown Royal Apple • Jameson
Jack Daniels • Jim Beam
American Honey

Scotch

The Macallan 18
The Macallan 12
Johnnie Walker Black
Dewar's White Label

After Dinner

Disaronno • Grand Mariner
Baileys

WINE BY THE GLASS

Red Wines	6 oz	9 oz
Cabernet – Woodbridge, California	6.99	9.49
Cabernet – Joel Gott, California	9.95	12.95
Malbec – Alamos, Argentina	7.95	10.49
Merlot – Apothic, California	7.95	10.49
Pinot Noir – Mark West, California	8.49	10.99
Pinot Noir – La Crema, California	12.49	15.99

White Wines

Chardonnay – La Crema, California	12.49	15.49
Chardonnay – Woodbridge, California	6.99	9.49
Chardonnay – Kendall-Jackson Avant, California	9.95	12.49
Moscato – Jacobs Creek, Australia	7.95	10.49
Pinot Grigio – Ecco Domani, Italy	7.29	9.79
Riesling – Blue Nun, Germany	6.99	9.49
Sauvignon Blanc – Robert Mondavi, California	7.95	10.49
White Zinfandel – Woodbridge, California	6.79	9.29

ask your server for our current specialty wine selection

WINE BOTTLES

Red Wines

Cabernet – Woodbridge, California	23
Cabernet – Joel Gott, California	48
Pinot Noir – Mark West, California	38
Pinot Noir – La Crema, California	58
Merlot – Apothic, California	30
Malbec – Alamos, Argentina	38

White Wines

Chardonnay – Woodbridge, California	23
Chardonnay – Kendall-Jackson Avant, California	40
Chardonnay – La Crema, California	55
Pinot Grigio – Ecco Domani, Italy	35
Sauvignon Blanc – Robert Mondavi, California	33
Sauvignon Blanc – Oyster Bay, New Zealand	32
Riesling – Blue Nun, Germany	25
Moscato – Jacobs Creek, Australia	20