# **CAPE CHARLES BREWING** CO.



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Burgers

CCBC BREWHOUSE BURGER

All burgers are hand pattied Certified Angus Beef blend of sirloin, brisket, and rib meat served with Sea Salt Fries & a pickle spear

A classic juicy burger topped with lettuce, tomato, & red onion-ch	oic
of cheese	
BREW DADDY BURGER	1
Brewhouse burger topped with caramelized onions, bacon, &	
signature beer cheese, we'll you extra napkins <b>TWO BROS BURGER</b>	1
Brewhouse burger topped with sautéed onions, mushrooms, peppe	∍rs,
& topped with melted pepperjack cheese	
BLACK & BLEU BURGER	17
Our Brewhouse burger seasoned with blackening spices topped w	ith
bacon, melted Bleu cheese, lettuce, tomato, & red onion	

**VEGETARIAN BURGER** 

"Beyond Meat" veggie burger topped with lettuce, tomato, & red onion-Choice of cheese

### Handhelds

All Handhelds are served with Sea Salt fries & a pickle spear

ROCKFISH SANDWICH	16
A huge portion of fresh fried Rockfish falling off a brioche bun wit	·h
Sriracha aioli, lettuce, & tomato	

PEPPER-SEARED AHI TUNA SANDWICH 16 Pepper-seared Ahi Tuna topped with roasted sesame ginger greens & Wasabi mayo on a brioche bun

CHICKEN SANDWICH

Italian-marinated grilled chicken topped with melted Swiss cheese & applewood bacon on a brioche bun with Sriracha aioli with lettuce, tomato, & red onion

PULLED PORK SANDWICH 14 In-house smoked Pulled pork BBQ seasoned to perfection & served with house-made coleslaw

COBB ISLAND CRAB CAKE SANDWICH A blend of Jumbo lump crab meat & claw meat lightly fried served on

a brioche bun with Sriracha mayo, lettuce & tomato FISH TACOS

Two lightly blackened OR fried Rockfish tacos topped with pico de gallo, shredded cheddar, lettuce, & a chipotle-lime creme sauce \*\*Two Ground Beef, Pulled Pork, or Chicken Tacos for \$13\*\*

## **Entrees**

BEER BATTERED FISH & CHIPS	18
Fresh Rockfish filet dredged in our Beer batter, golden fried &	
served with house-made coleslaw & Sea Salt fries	
FRIED CLAM BASKET	14
Battered and fried Clam strips served with Sea Salt fries and	

## Childrens' Menu

All Kids' Menu Items Come with Sea Salt fries

CHICKEN TENDERS CHEESEBURGER GRILLED CHEESE SANDWICH MAC N CHEESE

house-made coleslaw

## OFF-SEASON MENU

OPEN 7 DAYS A WEEK SUNDAY-THURSDAY 11:30-7PM FRIDAY & SATURDAY 11:30-8PM

> (757) 695-3909 capecharlesbrewing.com

CALL OR ORDER ONLINE FOR TAKEOUT

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Starters	
SOFT PRETZEL Served Hot with CCBC's signature beer cheese	8
AWARD WINNING BREW-HOUSE WINGS Half dozen with choice of sauce -Buffalo or Chipotle BBQ	11
CRAB CAKE BITES  Three lightly fried crab balls on corn relish with a creamy Sriracha aioli	14
,	. 50
Cream IPA BEER BATTERED ONION RINGS Served with beer-infused creamy zesty horseadish sauce	12
1ST PLACE WINNER 2018 -AND- 2019 ESVA CHOWDER COOKOFF	
CUP OF HOMEMADE CLAM CHOWDER  An Eastern Shore favorite!	7
STEAMED JUMBO SHRIMP Half lb 14 / 1 lb Served with Old Bay, drawn butter, & zesty cocktail sauce	25
Eat Your Greens	
Grilled Chicken 8 Seared Ahi Tuna Grilled Shrimp 11 Crab Cake	11 12

Eat Your	Greens			
ADD:				
Grilled Chicken 8 Grilled Shrimp 11	Seared Ahi Tuna Crab Cake	11 12		
HOUSE SALAD Spring mix topped with cucumbe	• .	10		
red onion, shaved carrots, & chec COBB ISLAND SALAD Fresh greens topped with bacon, cheese, cucumber, grape tomato	egg, cheddar	13		
shaved carrots  GREEK SALAD  Fresh mixed greens topped with grape tomatoes, red onion, cucu and pepperoncini		12		

#### DRESSINGS:

Brew-House Greek, Parmesan Peppercorn, Ranch, Bleu Cheese, & Balsamic

### Sides

N = 4.55	
SEA SALT FRIES	7
MIMI'S MAC N CHEESE	9
SEASONAL VEGGIES	5
ONION RINGS	6
HOUSE-MADE COLESLAW	5

## Sweet Indulgences

ASK YOUR SERVER ABOUT OUR ROTATING DESSERT LIST