

CAPE CHARLES BREWING CO.



Burgers

All burgers are hand pattied ground beef & served with Sea Salt Fries & a pickle spear

CCBC BREWHOUSE BURGER	15
A classic juicy burger topped with lettuce, tomato, & red onion-choice of cheese	
BREW DADDY BURGER	17
Brewhouse burger topped with caramelized onions, bacon, & signature beer cheese, we'll bring you extra napkins	
TWO BROS BURGER	15
Brewhouse burger topped with sautéed onions, mushrooms, peppers, & topped with melted pepperjack cheese	
BLACK & BLEU BURGER	17
Our Brewhouse burger seasoned with blackening spices topped with bacon, melted Bleu cheese, lettuce, tomato, & red onion	
VEGETARIAN BURGER	15
"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 with 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	14
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	17
A blend of Jumbo lump crab meat & claw meat lightly fried served on a brioche bun with Sriracha mayo, lettuce & tomato	
FISH TACOS	15
Two lightly blackened Mahi-Mahi tacos topped with pico de gallo, shredded cheddar, lettuce, & a chipotle-lime creme sauce	
***Two Ground Beef Tacos or Chicken for \$10**	

Entrees

BEER BATTERED FISH & CHIPS	18
Fresh Flounder filet dredged in our Beer batter, golden fried & served with house-made coleslaw & Sea Salt fries	
STEAK FRITES	21
Our 8oz Aged Certified Angus Beef Sirloin topped with Chimichurri sauce & served with Sea Salt fries	
SURF & TURF	29
Six Jumbo Lump Shrimp with an 8oz Aged Certified Angus Beef Sirloin served with Sea Salt fries & choice of Seasonal Veggies or House Salad	

Childrens' Menu

All Kids' Menu Items Come with Sea Salt fries

CHICKEN TENDERS	8
CHEESEBURGER	8
GRILLED CHEESE SANDWICH	7
MAC N CHEESE	9

Starters

SOFT PRETZEL	8
Served Hot with signature beer cheese & dijon mustard	
AWARD WINNING BREW-HOUSE WINGS	11
Half dozen with choice of sauce -Buffalo or Chipotle BBQ	
CRAB CAKE BITES	14
Three lightly fried crab balls on corn relish with a creamy Sriracha aioli	
JUMBO LOADED NACHOS	13.50
Tortilla chips topped with beer cheese, seasoned beef, pico de gallo, & lettuce	
IPA BEER BATTERED ONION RINGS	12
Served with beer-infused creamy zesty horseradish sauce	
1ST PLACE WINNER 2018 -AND- 2019 ESVA CHOWDER COOKOFF	
CUP OF HOMEMADE CLAM CHOWDER	7
An Eastern Shore favorite!	

Steamers

STEAMED JUMBO SHRIMP	Half lb 14 / 1 lb 25
Served with Old Bay, zesty cocktail sauce, & a lemon wedge	
STEAMED CLAMS	14
One dozen steamed clams pulled from local waters	
STEAMED OYSTERS	25
One dozen local super salty seaside Eastern Shore of VA oysters pulled fresh from the water daily. Steamed & served with drawn butter & a lemon wedge	

Eat Your Greens

ADD:

Grilled Chicken 8	Seared Ahi Tuna 11
Grilled Shrimp 11	Crab Cake 12

HOUSE SALAD	10
Spring mix topped with cucumbers, grape tomatoes, red onion, shaved carrots, & cheddar cheese	
COBB ISLAND SALAD	13
Fresh greens topped with bacon, egg, cheddar cheese, cucumber, grape tomatoes, red onion, & shaved carrots	
GREEK SALAD	12
Fresh mixed greens topped with Kalmata olives, feta, grape tomatoes, red onion, cucumber, shaved carrots, and pepperoncini	

DRESSINGS:

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

Sides

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