

KITCHEN HOURS DAILY 11:00 AM-9:00 PM

SHAREABLES

CRAB PRETZEL 14 Twin soft pretzels topped with crab meat, shredded cheddar jack, and old bay seasoning. NACHO PLATE SUPREME Tortilla chips topped with a creamy nacho cheese, seasoned taoo meat, onions, pico de gallo, and green peppers with salsa and sour cream. Add Jalapenos .50 ONION RING BASKET 9 ALWAYS A CROWD PLEASER!! A basket of gournet beer battered onion rings with house made Bang Bang sauce. CHEESESTEAK EGG ROLLS 12 Three savory egg rolls stuffed with steak and cheese. Served with a side of marinara sauce. FRENCH FRY BASKET TATOR TOT BASKET SIDEWINDER FRY BASKET 9 Add on: Nacho Cheese 3 Old Bay 1.50 Bacon 2 STEAMED SHRIMP 1 LB 20 1/2 LB 13

Jumbo gulf shrimp, steamed in beer, old bay, lemon and sweet onion with cooktail sauce.

SEARED AHI TUNA BITES 13

Seared blackened Ahi Tuna bites cooked to your liking. Recommended cooking temperature medium or less, please. Served with honey soy sauce and cajun

WINGS FRESH JUMBO CHICKEN WINGS

TRADITIONAL 15 Full order - 12ct Half order - 6ct TRADITIONAL 8 BONELESS 11 Full order approx. 10-14 ct. BONELESS Half order approx. 5-7 ct. SAUCE OPTIONS: Hot Mild BBQ Sweet Chili Mango Habanero Honey Mustard Hot Garlic Kickin Bourbon Teriyaki Glaze Bang Bang Carolina Gold BBQ Garlic Parmesan Old Bay (dry) Jamaican Jerk (dry) Cajun (dry) Wing Dust (dry)

BANG BANG SHRIMP 13 (approx. 11-12)

Lightly breaded Jumbo Gulf Shrimp in a house made Bang Bang sauce.

CHIPS AND SALSA 5.50

Tortilla chips served with our house made salsa.

LOADED QUESADILLAS:

VEGGIE 8.50 CHICKEN 11.50 STEAK 12.50 SHRIMP 14.50

Golden brown tortills with shredded cheddar jack cheese, stuffed with pioo de gallo, onions, and green peppers with a side of salsa and sour cream. Add Jalapenos 50

SALADS

SIGNATURE SALAD Dinner 7 Side 5.50

Mixed greens with occumbers, tomatoes, red onion, cheese,

Add on: Grilled Chicken 4.50

Grilled Shrimp 8.50 Grilled Salmon

Chicken Salad 4.50 Blackened Ahi Tuna 10 Broiled Crab Cake Tuna Salad

(Tuna Salad available April thru Oct)

TACO SALAD 12.50

Choice of seasoned grilled obtoken, ohili, or taco beef. Mixed greens, cheese, onions, green peppers, and pioo de gallo. Served with tortilla chips, salsa and sour cream. Add Jalapenos 50

BUFFALO CHICKEN SALAD

Mixed greens piled high with grilled buffalo ohioken breast, bleu oheese orumbles, oucumbers, tomatoes, red onton, cheese, and croutons.

CHEF SALAD 12.50

Mixed greens with oucumbers, tomatoes, red onton, hard-botled egg, ham, turkey,

CAESAR SALAD 8.50

Add Grilled Chicken 5

Presh romaine tossed in house made Caesar dressing, Add Grilled Shrimp 8.50 oroutons topped with grated parmesan obeese, and a hard-boiled egg,

Dressings: Italian, Bleu Cheese, Ranch, 1000 Island, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Oil and Vinegar, House

House Made Soup

SOUP OF THE DAY MARKET PRICE

CHILI CUP 4.75 BOWL 6 QUART (TO GO) 12

CREAM OF CRAB

BOWL 8 CUP QUART (TO GO) 16

LIKE-FOLLOW-SHARE





@ gh_grill

Tacos 3 soft shell tacos served with chips and house made salsa

SHRIMP TACOS

6

Seasoned grilled shrimp, sautéed ontons, green peppers, fresh jalapenos, and shredded lettuce with a side of cilantro cream.

Choice of hard or soft taco shells, seasoned taco beef, shredded

oheddar jack oheese, lettuce, and pico de gallo with a side of sour oream and salsa.

PULLED PORK TACOS

House smoked pulled pork, house made coleslaw, and shredded cheddar jack cheese with a side of cilantro cream.

BLACKENED CAJUN FISH TACOS 15.50

Blackened haddook, shredded lettuce, and pico de gallo with a side of otlantro oream.

Kids Menu 10 & Under Only

All served w/ French Fries OR applesauce Healthy choice, substitute a side salad 2

CHICKEN TENDERS

GRILLED CHEESE

HOT DOG

HAMBURGER.

HOUSE MADE MAC AND CHESSE 6

ENTREES

SERVED WITH TWO SIDES AND ROLLS

FILET MKT

8 oz. Chotce hand out Black Angus Filet grilled to your liking

Add On: Ontons 1.50

Mushrooms 2

Bleu Cheese Crumbles 3 Grilled Shrimp Skewers 8 House Made Crab Cake 13

HOUSE MADE CRAB CAKES 32

Your choice broiled or fried A HOUSE FAVORITE
Twin super lump orab cakes made with zero filler. A GHG house recipe.

BROILED SCALLOPS

8 oz. of broiled sea scallops seared to perfection.

HADDOCK 18

Your choice broiled or fried fresh haddook seasoned your ways old bay, oajun or

CHICKEN CHESAPEAKE 26

Grilled ohioken breast with lump orab and shredded oheddar jack cheese.

GHG SEAFOOD PLATTER

Fresh brotled haddook seasoned your ways old bay, oajun or lemon pepper. House made brotled orab cake and 1/4lb of brotled scallops.

PINEAPPLE MANGO SALMON 25

Presh grilled salmon, pineapple mango salsa, and drizzled with teriyaki glaze.

ENTRÉE SIDES

Side Salad French Pries Onion Rings Steamed Brocooli Grilled Asparagus Potato of the day House Made Cole Slaw Applesauce House Made Mao and Cheese 2.75 Side Caesar Salad 2.75

Sandwiches/ GHG Specialties Burger/ Chicken/ Wraps & Melts

-All served with Chips or House Made Cole Slaw-

Upgrades: French Fries 2.50 Onion Rings 3 Tater Tots 3

Sidewinder Pries 3.25 Mao and Cheese 2.75

Substitute Pretzel Roll or Ciabatta 1

BURGERS & CHICKEN

BURGERS: Half Pound Certified Angus Beef

HAMBURGER 10.50

With lettuce, tomato and onion. Add cheese for .50: American, Swiss, Shredded Cheddar Jaok, or Pepper Jaok.

BLACK & BLEU 11

Topped with cajun seasoning, melted bleu cheese orumbles, lettuce, tomato, and

MUSHROOM SWISS BURGER 11

Melted Swiss, sautéed mushrooms, lettuce, tomato, and onion.

CRABBY BURGER

Zero filler 4.5 oz house made orab oake smothered in shredded cheddar jack cheese with lettuce, tomato, and onion

SMOKEHOUSE BURGER 11.50

Grilled ham, BBQ sauce, melted Swiss, lettuce, tomato, and onton.

GRILLED CHICKEN BREAST 10.50

With lettuce and tomato. Add cheese for 50: American, Swiss, Shredded Cheddar Jack, or Pepper Jack.

GRILLED CHICKEN MUSHROOM SWISS 11

Sautéed mushrooms, melted Swiss, lettuce, and tomato,

CHICKEN CHESAPEAKE 20

Zero filler 4.5 oz house made orab oake, melted cheddar jack cheese with lettuce,

GRILLED CHICKEN BREAST BLT 12

Bacon, lettuce, tomato, mayo, and melted American cheese on a fresh pretzel roll.

SUBS

Choice of Cheese: American, Swiss, Shredded cheddar jack, Pepper jack

BACON CHEESEBURGER SUB 11.50

Toasted sub roll with lettuce, tomato, onion, pickles, mayo and bacon.

RIB-EYE CHEESE STEAK 12

House rib-eye on a toasted sub roll with sautéed onions and green peppers. Add Mushrooms .50

BASKETS

CHICKEN TENDER BASKET 10.50

Pour chicken tenders fried to golden brown with Prench fries and your choice of dipping sauce.

BONELESS WING BASKET 11

Bight boneless wings tossed in your choice of sauce and served over French fries.

GHG SANDWICH SPECIALTY

HOUSE MADE CRAB CAKE 18

Served brotled or fried. Zero filler lump orab cake with lettuce, tomato, and tartar sauce.

HADDOCK 14

Fresh haddook brotled or fried. Seasoned your ways old bay, cajun, or lemon pepper. with lettuce, tomato, and tartar sauce

BLACKENED SALMON BLT 16

Presh blackened pan seared salmon on your choice of bread with lettuce, tomato, becon, and mayo.

SHAVED PRIME RIB

House made prime rib scaked in au jus sauce on a ciabatta roll with melted Swiss cheese, sautéed onions, and dijonnaise. Add Mushrooms 50. Side of Au Jus 50

GHG CLUB 10.50

Your choice of bread with either ham, turkey, or both, piled high with lettuce, tomato, bacon, mayo, and American cheese

THE BIG HOT HAM 10.50

Warm ham smothered in melted American cheese on a fresh pretzel roll.

HOUSE MADE CHICKEN 8 or HOUSE MADE TUNA SALAD 9

Your choice of bread with lettuce, and tomato. Add Cheese .50 Substitute a Wrap L (Tuna Salad available April thru October)

BIG BACON BLT 10

A generous portion of bacon on your choice of bread with lettuce, tomato, and mayo.

HOUSE SMOKED PULLED PORK 10.50

House smoked pork smothered in house made colesiaw on a toasted clabatta roll.

WRAPS

BUFFALO CHICKEN 10.50

Grilled buffalo ohtoken, shredded oheddar jack oheese, lettuce, tomato, hot sauce, and

CHIPOTLE CHICKEN 10.75

Grilled ohioken, American cheese, lettuce, tomato, sautéed onions, bacon, and chipotle mayo.

NEW YORK 10.50

Grilled ohioken, grilled ham, Swiss cheese, lettuce, tomato, and honey mustard-

10.50

Grilled ohtoken, shredded oheddar jack oheese, lettuce, tomato, and That Chili Sauce.

11 CHICKEN CAESAR

Grilled ohioken, romaine lettuce, croutons, hard-boiled diced egg, and house made Caesar dressing

GHG CLUB 10.50

Your choice: turkey, ham or both with lettuce, tomato, mayo, bacon, and American oheese.

VEGETARIAN 9.50

Lettuoe, tomato, onions, green peppers, mushrooms, oucumbers, and shredded cheddar jack cheese. Your choice of dressing. Add Jalapenos .50

BACON CHEESEBURGER 11.50

Lettuce, tomato, onions, mayo, bacon, pickle, and American cheese.

CARRIBBEAN WRAP 11

Grilled ohioken breast, lettuoe, and pineapple mango salsa. Chicken tossed in your ohotoe of sauce: Tertyaki Glaze (sweet) or Mango Habanero (hot)

MELTS

GRILLED CHEESE 7

Grilled Texas toast and American cheese. Add On: Ham 2; Baoon 2; Tomato 1

CRAB MELT 17

Two house made orab cakes with bacon on top of a toasted Bnglish muffin, smothered in melted cheddar jack cheese.

CHICKEN TENDER MELT 10

Grilled Texas toast with orispy chicken tenders topped with shredded cheddar jack cheese.

Originals Ranch and Jalapenus Choice of

BBQ Ranchi BBQ Sauce, and Ranch Dressing, Buffalo: Bleu Cheese Crumbles, Hot Sauce, and Jalapenos

TUNA MELT 10.50

Warm tuna salad served on a toasted English muffin, topped with Swiss oheese, honey mustard, and tomato. (Available April thru October)

FLATBREADS

THEORIGINAL

Muzzarella cheese and marinara sauce

10

Mozzarella, marinara and pepperoni

THE MEAT LOVER

THE PEPE

Mozzarella, marinara, pepperoni, sausage, ham, and baoon

THE VEGETARIAN 10

Mozzarella, marinara, onions, green peppers, mushrooms, and pico de gallo