



Old Bowie

Town Grille

OLD TOWN BOWIE
CORNER OF CHESTNUT & 11TH
8604 CHESTNUT AVENUE
BOWIE, MD 20715
301-464-8800
FAX: 301-464-9038

HOURS OF OPERATION
TUESDAY - SUNDAY 11:00A.M. - CLOSE

WWW.OBTG.BIZ

OLD TOWN FLAVOR, GREAT NEW TASTE!

APPETIZERS

CHICKEN WINGS (NAME YOUR FLAVOR)

1 lb. of our award winning chicken wings served with your choice of bleu cheese or ranch dressing and celery. Name your flavor including traditional Buffalo, crispy Chesapeake, honey BBQ, naked, spicy garlic Parmesan, soy sesame or sweet red chili. \$12

SPINACH & ARTICHOKE DIP

Chopped spinach and artichoke hearts mixed with a blend of cheeses, garlic and seasonings. Served hot with French bread. \$11

CAJUN CRAWFISH BREAD

Crawfish, creamy Cajun sauce, Parmesan and mozzarella cheese on an open face baguette. \$11.50

BAYOU SHRIMP

Sautéed gulf shrimp in a tangy sauce. Served bayou style with dipping bread. \$12 Extra sauce available for \$1, extra bread available for \$1.50 per loaf.

STEAMED SHRIMP

Half pound of large succulent shrimp steamed to perfection with Old Bay seasoning and served with Cocktail Sauce. \$12.50

CHICKEN TENDERS (NAME YOUR FLAVOR)

Served with your choice of honey mustard, bleu cheese or ranch dressing and french fries or celery. Name your flavor including traditional, Buffalo, honey BBQ, spicy garlic Parmesan or sweet red chili. \$9.50

MOZZARELLA STICKS

Golden fried in canola oil and served with marinara sauce. \$8

THE SAMPLER

Cheddar bacon skins, mozzarella sticks and chicken tenders with honey mustard, marinara and sour cream with scallions on the side. \$11

SUPER NACHOS

Topped with cheese, jalapeños, lettuce, tomatoes, salsa, sour cream and scallions. \$10.50 Add chili for \$1.50

IRISH NACHOS

Crosscut potato fries topped with Cheddar cheese, diced tomatoes and jalapeños. served with sides of sour cream and salsa. \$10 Add chili for \$1.50

CRAB BALLS

Four one ounce crab balls of pure jumbo lump crab, pan seared, then broiled just like our house specialty crab cakes, Served with tartar or cocktail sauce on the side. Market Price

CHESAPEAKE CRAB DIP

Hot & creamy blend of lump crabmeat and seasonings, served with crusty French bread. Market Price

FRIED GREEN BEANS

Whole green beans fried in a seasoned batter with "Boom Boom Sauce" on the side \$8

POTATO SKINS

Cheddar bacon skins served with sour cream and scallions. \$9.50

SWEET POTATO FRIES

Crosscut sweet potatoes fried in canola oil and served with honey brown cinnamon sauce. \$7

BEER BATTERED ONION RINGS

Large cut beer battered onion rings golden fried in canola oil and served with "Boom Boom Sauce" on the side. \$7

VEGGIE PLATTER

Fresh broccoli, carrots, celery, green and red peppers served with ranch dressing. \$7

OUR FAMOUS FRIES

Seasoned and golden fried in canola oil. \$5 Add cheese, gravy, dressing or bacon for \$.50 each. Add chili for \$1.00.

SOUPS AND SALADS

TODAY'S SOUP	\$7
with Side House Salad	\$10
with Side Spinach Salad	\$11
with Side Caesar Salad	\$11

CREAM OF CRAB	\$7.50
with Side House Salad	\$10.50
with Side Spinach Salad	\$11.50
with Side Caesar Salad	\$11.50

BOBBY JOE'S ALL-AMERICAN CHILI BOWL

Bobby Joe's legendary chili with Certified Angus Beef®, dark red kidney beans, pinto beans, diced tomatoes, peppers, onions and secret spices. Topped with shredded cheddar, dab of sour cream and jalapeno. \$7

THE GRILLE STEAK SALAD

Seasoned steak, grilled medium - served over romaine, topped with bleu cheese crumbles, mozzarella, red onions, croutons and balsamic vinaigrette. \$16

BOWIE GRILLE CHICKEN SALAD

Grilled and sliced chicken breast and warm pieces of bacon atop fresh greens with shredded mozzarella and Cheddar cheese, tomatoes, sweet red onion and honey mustard. \$14.50

SPINACH, BLEU CHEESE AND WALNUT SALAD

Fresh spinach topped with crumbled bleu cheese, red onion, shredded mozzarella and candied walnuts. Served with berry vinaigrette. \$11

THAI CHICKEN SALAD

Thinly sliced chicken breast atop fresh greens, carrots, red and green cabbage, mint, cilantro, scallions, peanuts, crunchy tortillas and our Thai peanut dressing. \$15

CLASSIC AMERICAN COBB SALAD

Bacon, avocado, chicken breast, tomato, hard-boiled egg and chives arranged over a bed of romaine, lettuce, endive and watercress. Served with homemade cobb dressing on the side. \$16

HOUSE SALAD

Fresh salad greens served with carrots, cucumbers, tomatoes and radishes. \$6

CAESAR SALAD

Tossed to order in the classic style. \$8

SALAD TOPPERS (ADD TO ANY SALAD)

Grilled Chicken	\$7
Grilled Shrimp	\$8
Blackened Salmon	\$9
Grilled Scallops.....	\$9
Grilled Steak.....	\$9
Crab Cake.....	Market Price

Featured Salad Dressings;

Creamy Ranch, Bleu Cheese, Fat Free Italian, Fat Free Catalina French, Honey Mustard, Berry Vinaigrette, Balsamic Vinaigrette, Thousand Island, Chipotle Honey Vinaigrette, Classic Cobb and Thai Peanut

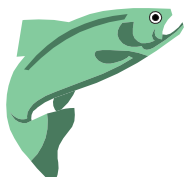
FRESH FISH

Includes Your Choice of One:

Chef's Veggies • Mashed Potatoes add Gravy for 50¢ • Baked Potato • French Fries • Coleslaw • Black Beans • Rice Pilaf

(Sides below include a \$1 upcharge)

Fresh Vegetable of the Day • Sweet Potato Fries • Beer Battered Onion Rings • Fried Green Beans



We specialize in Atlantic, Chesapeake, and Gulf Coast as well as farm raised varieties. Check our Daily Special's Board or ask your server for today's selections.

Bread included and available on request • Salad and/or additional sides extra (See back page)

SANDWICHES

Served with Fries or Slaw

SOUP & SANDWICH SPECIAL

Order Today's Soup for \$4.50 or Cream of Crab for \$5 in place of Fries or Slaw when ordering any of our Sandwiches

CIABATTA BEEF CHEESESTEAK

Provolone cheese melted over thinly sliced and grilled Certified Angus Beef®, with tomato slice and pesto sauce. Served on toasted ciabatta bread (ciabatta bing!) \$11

PORTOBELLO SANDWICH

Grilled portobello sliced and topped with Jack cheese, red pepper cream, shredded lettuce and tomato relish, served on a baguette. \$10

THE BOWIE GRILLE

Grilled chicken breast garnished with bacon, provolone, lettuce and tomato. Served on a toasted bun with honey mustard on the side. \$11

CORNED BEEF SANDWICH

Tender corned beef, Swiss cheese, Russian dressing and coleslaw between marble rye, that's good!!! \$10

THE BIG "B"

Succulent knife and fork pot roast sandwich dressed with sautéed onions and mushrooms. Served on a baguette. \$11

STEAK & CHEESE SUB

Tender and juicy Certified Angus Beef® seasoned and grilled and topped with American cheese, sautéed onions, lettuce and tomatoes. Served on a hoagie roll. \$11.50

MEATBALL & PROVOLONE SUB

4 perfectly seasoned meatballs topped with marinara and mozzarella and served on a hoagie roll. \$11

THE BBQ PIG

Perfectly seasoned pork dressed in our house BBQ sauce. Served on a soft toasted bun with slaw on the side. \$10

FRIED FISH SANDWICH

4 oz. filet of cod fried to a golden brown. Served on a soft toasted bun with tartar sauce on the side. Add slice of cheese for 50¢ each. \$10

TURKEY CLUB

Swiss cheese melted over sliced turkey with bacon, lettuce and tomato. Served on a buttery croissant with honey mustard on the side. \$10

CHICKEN NEW ORLEANS

Grilled chicken breast with New Orleans spice, lettuce and tomato. Served on a toasted bun with Cajun horseradish on the side. \$10

RAFTER'S STYLE ITALIAN COSMO

Provolone cheese melted over sliced prosciutto ham and hard salami with lettuce, tomato, onions, mayo and a special red wine vinegar sauce. Served on a toasted hoagie roll. \$11.50

GRILLED CIABATTA ITALIANO

Grilled and sliced chicken breast and portobello mushroom with fresh sliced mozzarella, spinach and red peppers. Topped with fresh pesto and served on toasted ciabatta bread. \$13 (\$12 with no portobello)

BBQ CREOLE SALMON SANDWICH

Grilled BBQ salmon filet with lettuce and tomato. Topped with a special creole sauce and served on a toasted bun. \$11.50

CRAB CAKE SANDWICH

Seasoned 4 oz. jumbo lump crab cake pan seared, then broiled. Served with lettuce and tomato on a toasted bun with tartar or cocktail sauce on the side. Market Price

THE OLD TOWN BURGER

Our award winning half pound Certified Angus Beef® burger with your choice of cheese (American, bleu cheese crumbles, Cheddar, Monterey Jack, provolone, Swiss) and two toppings. Served on a toasted bun and garnished with lettuce, tomato and onions. 50¢ per additional topping. \$12

Toppings:

Bacon • Chili • Ham • Sautéed Mushrooms
Sautéed Onions • Avocado Slice • Jalapeños
Onion Rings (2) • Fried Egg (\$1 upcharge)

ENTREES

Includes Your Choice of One:

Chef's Veggies • Mashed Potatoes add Gravy for 50¢ • Baked Potato • French Fries • Coleslaw • Black Beans • Rice Pilaf

(Sides below include a \$1 upcharge)

Fresh Vegetable Of The Day • Sweet Potato Fries • Beer Battered Onion Rings • Fried Green Beans

BBQ BABY BACK RIBS

Half or whole rack of our succulent baby back pork ribs, rubbed down, slow cooked, grilled and coated with our special BBQ sauce. WHOLE RACK \$22/ HALF RACK \$13

SOUTHWEST CHICKEN

Two grilled chicken breasts topped with BBQ sauce, Jack cheese, shredded Cheddar, diced tomatoes and scallions. \$18*

TERIYAKI CHICKEN

Two grilled boneless chicken breasts marinated in teriyaki sauce. \$16*

ROCK FISH TACOS

Two soft tacos stuffed with fried rockfish bites, shredded Cheddar, lettuce, diced tomatoes and topped with cilantro ranch dressing. \$12* Add a taco for \$4.50

STEAK BÉARNAISE

8 oz. grilled top sirloin topped with tarragon béarnaise sauce. \$19

DELMONICO STEAK

10 oz. Prime Delmonico cut grilled steak, covered with sautéed mushrooms and onions. \$28

MARINATED N.Y. STRIP

12 oz. New York Strip grilled to your liking, with a side of spicy dipping sauce. \$29

PORTERHOUSE STEAK

A 16 oz. delicious cut of beef! Strip steak on one side of the bone, filet mignon on the other. Two steaks in one. \$31

PETITE FILET MIGNON (6 oz.) \$21

FILET MIGNON (8 oz.) \$25

Center cut beef tenderloin grilled to perfection and topped with Béarnaise sauce.

LORI'S SPICY DIPPING STEAK

Grilled strips of tender steak and veggies served with rice pilaf and a side of spicy dipping sauce. \$18

All steaks are Certified Angus Beef®

GRILLED PORK LOIN CHOPS

Two 8 oz. loin chops basted with herb butter. \$19*

FRIED FILET OF COD

Hand breaded filet of cod golden fried and served with tartar sauce and lemon. \$16

FRIED JUMBO SHRIMP

Eight hand breaded jumbo shrimp fried to a golden brown and served with cocktail sauce. \$18

CRAB CAKES - OUR SPECIALTY!

Two 4 oz. pure jumbo lump crab cakes pan seared, then broiled. Served with tartar or cocktail sauce on the side. Market Price*

*Lite Fare Available

Bread included and available on request • Salad and/or additional sides extra (See back page)

PASTA

CREATE YOUR OWN PASTA

Fettuccine or Linguine with choice of sauce (butter, marinara, creamy Cajun, New Orleans Alfredo, garlic cream, lemon pepper, balsamic vinaigrette) . \$11*

Add Grilled Portobello Mushroom \$3

Add Meatballs \$4

Add Chef's Veggies \$4

Add Vegetable of the Day \$5

Add Grilled Chicken \$7

Add Grilled Shrimp \$8

Add Grilled Scallops \$9

Add Salmon Filet (grilled or blackened) \$9

GARDEN PASTA

Lightly steamed vegetables tossed in warm balsamic vinaigrette, served over linguine, topped with grilled portobello mushrooms. \$16*

SHRIMP & SCALLOP PASTA

Tender scallops and jumbo shrimp sautéed in butter, lemon and white wine, tossed with fettuccine and Parmesan cheese. \$21* Add \$2 for all scallops

CREAMY CHICKEN FLORENTINE

Grilled chicken sliced and tossed in a garlic cream and lemon pepper sauce with baby spinach over linguini. \$18*

FETTUCCINE ALFREDO WITH CHICKEN AND BROCCOLI

Fettuccine pasta topped with Alfredo sauce, steamed broccoli, grilled chicken breast and sprinkled with Parmesan cheese. \$20*

CAJUN SEAFOOD TOSS

Shrimp, scallops and crawfish in a creamy Cajun sauce, served over linguine. \$22*

BAYOU SEAFOOD PASTA

Steamed mussels, baby shrimp and scallops, mushrooms and garlic tossed with linguine in a creamy bayou sauce. \$19*

*Lite Fare Available

Bread included and available on request • Salad and/or additional sides extra (See back page)

GET FIT ENTREES

EAT LESS, PAY LESS, GET FIT, BE HAPPY!

Toppings extra - 50¢ per topping & per slice of bacon

GRILLED PORTOBELLO (NO BUN)

One fresh portobello mushroom grilled to perfection and served with your choice of chef's veggies, steamed asparagus, steamed broccoli, or baked potato. \$8.50

CHICKEN BREAST (NO BUN)

One chicken breast (grilled, Cajun style, teriyaki style or sweet red chili) served with your choice of chef's veggies, steamed asparagus, steamed broccoli, or baked potato. \$9

SALMON FILET

One 6oz. salmon filet (grilled, BBQ style, Chesapeake style or blackened) served with your choice of chef's veggies, steamed asparagus, steamed broccoli, or baked potato. \$12

THE OLD TOWN BURGER (NO BUN)

One half pound Certified Angus Beef® burger grilled to your desired temperature and served with your choice of chef's veggies, steamed asparagus, steamed broccoli, or baked potato. toppings extra. \$10

TOP SIRLOIN STEAK

One 6oz. top sirloin Certified Angus Beef® steak grilled to your desired temperature and served with your choice of chef's veggies, steamed asparagus, steamed broccoli, or baked potato. \$12

Salad and/or additional sides extra (see below)

SIDES AND EXTRAS

CHEF'S VEGGIES \$3.50

MASHED POTATOES \$3.50 add Gravy for 50¢

BAKED POTATO \$3.50

Served plain or with butter and/or sour cream. Bacon, cheese and other toppings extra.

SIDE OF FRIES \$3

FRIED GREEN BEANS \$5

SWEET POTATO FRIES \$4

COLESLAW \$3

BLACK BEANS \$3

BEER BATTERED ONION RINGS \$4.50

FRESH VEGETABLE OF THE DAY \$4.50

FRESH FRUIT OF THE DAY \$4.50

SIDE HOUSE SALAD \$3

SIDE CAESAR SALAD \$4.50

SIDE SPINACH SALAD \$4.50

BEVERAGES

COKE • DIET COKE • SPRITE • LEMONADE • GINGER ALE

RASPBERRY ICE TEA • ICED TEA • HOT TEA • COFFEE

COMPLIMENTARY WATER AND REFILLS ON ABOVE BEVERAGES AVAILABLE ONLY WITH PURCHASE OF A FOOD ITEM

SPARKLING WATER • ROOT BEER • JUICE • MILK

FULL SERVICE BAR AVAILABLE ON EACH LEVEL

DESSERTS



Ask your server for today's delicious dessert specials



OLD TOWN FLAVOR, GREAT NEW TASTE!

The Old Bowie Town Grille is a non-smoking establishment.

We Accept Master Card, VISA, American Express and Discover.

An 18% gratuity will be added to parties of seven or more and during fundraiser events.

Entire menu available for carryout.

All of our menu items are cooked to order, therefore your patience is most appreciated during busy periods.

Enjoy your meal and thank you for choosing The Old Bowie Town Grille.

Please come back and see us!!