

Odie's Booze Box DON'T TELL ANYONE

We always use the finest & freshest ingredients. If your meal or cocktail is prepared as described on our menu but not to your taste we regret we cannot refund your meal or cocktail. Parties of 8 (Eight) or more 18% gratuity added, no separate checks. A valid credit card is required to start a tab, any tabs left at close will be ran with 20% gratuity added.





APPERZERS

8

13

15

BRUSCHETTA

A blend of fresh Roma tomatoes, basil, garlic and olive oil will transport you right to Italy. Served with a side of crispy pita chips.

SWEET TEMPURA CARROTS

Carrot sticks tossed in a Yuengling tempura style beer batter then fried golden brown and finished with a honey drizzle.

TUNA NACHO BITES

8 bite sized wonton nachos topped with blackened Ahi tuna, seaweed salad, sriracha mayo and honey wasabi.

TRUFFLE FRIES

A large helping of fresh hand cut french fries, tossed in garlic butter, parmesan and truffle oil then drizzled with a balsamic glaze.

ODIE'S AGAVE SRIRACHA WINGS 15

This sweet and spicy combination will leave your taste buds asking for more. An Odie's Booze Box exclusive!

PERRY'S WINGS

14/15

Served with celery and carrots and your choice of dipping sauce(ranch or blue cheese) House Sauce \$14: Regular, Naked, Mild, Hot, Old Bay or BBQ Specialty Sauce \$15: Garlic Parm, Honey Old Bay, Lemon Pepper, Sweet Chili, Teriyaki, Honey BBQ

CRAB BALLS

17

5 (2oz.) Crab Balls with your choice of Tartar or Cocktail sauce.

STEAMED SHRIMP

Half Pound <mark>\$11 - Full</mark> Pound \$20 Add onions and potatoes for \$3.50

ΑΝΥΟΝΕ

11/20









ROASTED RED PEPPER & CRAB BISQUE

Chef Moose's AWARD WINNING bisque made with fresh roasted red peppers, Maryland crab meat and a hint of sherry.

GREEK SALAD

Fresh greens with tomato, cucumber, olives, pepperoncini, onion and feta cheese topped with Perry's homemade greek dressing. Add chicken \$4, shrimp (5) \$6, gyro \$4

CAESAR SALAD

Romaine lettuce, parmesan cheese and croutons tossed in traditional house made Caesar dressing. Add chicken \$4, shrimp (5) \$6, gyro \$4



ANYO

10

10

11







11

12

15

15

THREE CHEESE

Marinara sauce topped with a shredded mozzarella and cheddar-jack cheese blend.

Pepperoni

Marinara sauce, shredded mozzarella and sliced pepperoni.

MEAT LOVERS

Marinara sauce, shredded mozzarella, ham, bacon, sausage and pepperoni.

FLORENTINE

Alfredo sauce. shredded mozzarella, tomato and spinach topped with fresh basil. Add chicken \$4, shrimp (5) \$6, gyro \$4

BUFFALO CHICKEN

Homemade spicy ranch, mozzarella and cheddar cheese, topped with crispy boneless chicken and drizzled with buffalo sauce.

CRABBY

Crab dip, mozzarella and cheddar-jack cheese blend, topped with 8 (1 oz.) Perry's Famous Crab Balls

BRUSCHETTA

14

22

15

Our house made bruschetta on top of mozzarella cheese finished with fresh basil.

ON'T TELL ANYONE







CRAFT COCKTAILS

AVIATION

Combines Aviation Rye Gin, Luxardo liqueur and fresh lemon juice alongside crème de violette, creating a unique, floral cocktail.

CAIPIRINHA

13

12

12

11

13

The Cachaça has more depth than sweetness, carrying the flavor of sugar cane without actually being super sweet; the rest is all bright citrusy tang.

Negroni

A bitter cocktail but the vermouth and orange garnish add a fruity sweetness to balance it out.

MAUI-WOWIE

Served in a fun Maui Glass; a delicious blend of Captain Morgan, Malibu Rum, pineapple, orange juice and topped with a Rum floater.

FRENCH-75

A well-balanced drink, with herbaceous notes from the gin, a pleasant citrus tartness from the lemon juice, and a hint of sweetness combined with Champagne.

SAZERAC

This classic Whiskey cocktail is akin to an Old Fashioned, but with a few distinct differences, and a bit of absinthe!

PAPER PLANE

Similar to a fancy whiskey sour, this fun colorful cocktail balances the bite of the whiskey with the fruitiness and sweetness of the Amari.

15

15

S'MORES MARTINI

15

A mouth-watering cocktail made with chocolate liqueur and Smirnoff vanilla vodka, served in a chocolate & graham cracker martini glass with a toasted marshmallow.

INFUSED ESPRESSO MARTINI

13

A cocktail made by combining espresso coffee, vodka, and a sweet liqueur with nitrogen gas. This results in a creamy, smooth, frothy textured mouthfeel.

STRAWBERRY-MINT MI-MOTO

The sweet strawberry is balanced by lime and fresh mint for a bubbly, fruity mixed drink with Malibu and Champagne.

South Side

15

11

9

A refreshing Bourbon drink made with mint, lemon and lime. Think of it like a Rye Mojito!

BEES KNEES

A brightly flavored cocktail made with Gin, lemon juice and honey syrup.

RYAN'S - OLD FASHIONED

16

A perfectly balanced whiskey cocktail elevated with a charred orange peel wrapped around a luxardo cherry.

CORPSE REVIVER NO. 2

13

Lillet Blanc is a unique and tasty automatized white wine. Crisp taste of honey, candied citrus, and flowers on top of a base of white wine.

ABSINTHE DRIP

10

A traditional water tower with 1.5 oz of Absinthe over sugar cube.



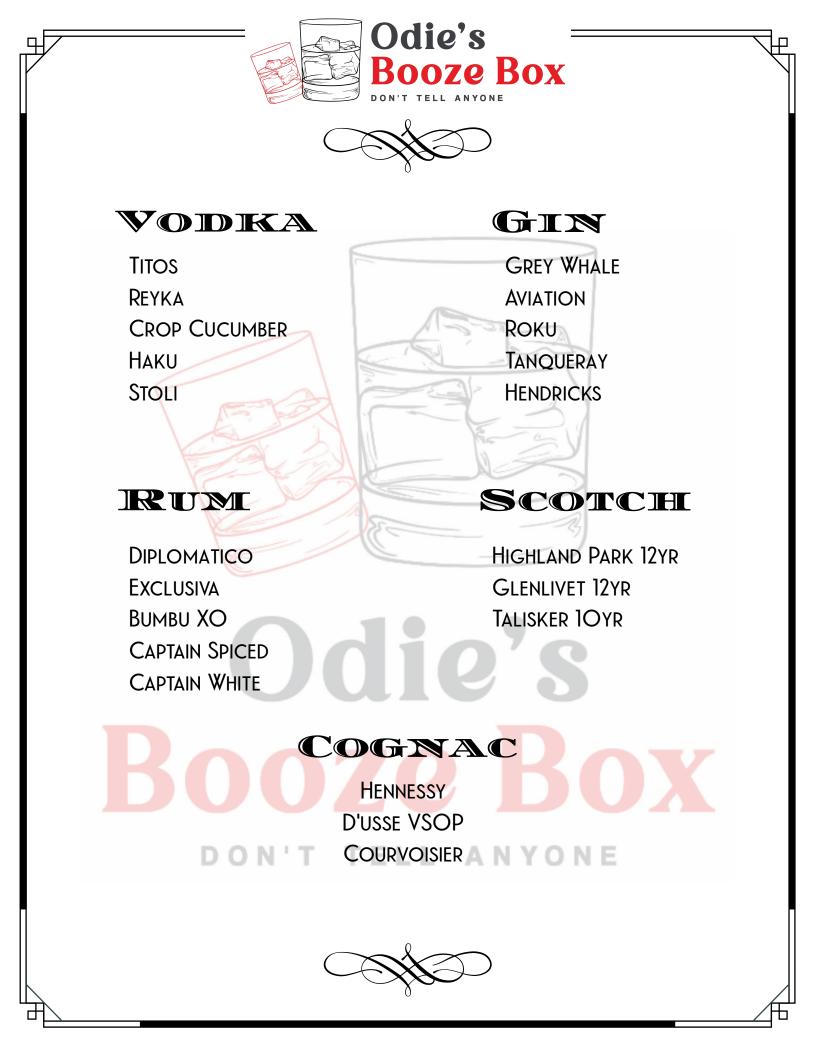


CAZADORES ANEJO CRISTALINO

ELL ANYONE ' T -

ESPALON ANEJO











ANGRY ORCHARD CIDER BUD LIGHT GUINNESS SAM ADAM'S SEASONAL SHOCK TOP STELLA ARTOIS MANGO CART SITUATION CRITICAL YUENGLING

BOTTLED BEER



DON'T TELL ANYONE

