

Raw Bar

OYSTERS ON THE HALF SHELL | 2.25
cocktail sauce, horseradish & crackers

JUMBO LUMP CRAB | 85
1lb jumbo lump crab served with Old Bay, butter & cocktail sauce

SNOW CRAB LEGS | 44
1.5lb served with melted butter

WHOLE LOBSTER | 38
served with melted butter

SHRIMP COCKTAIL | 18
4 shrimp from our raw bar

APPETIZERS

OYSTERS ROCKEFELLER
6 FOR 16 / 12 FOR 30
local oysters filled with a creamy mix of garlic, bacon, spinach & onion **GF**

SEARED AHI TUNA | 19
seared fresh cut ahi encrusted with sesame seeds with sweet chili sauce, a wasabi ball, seaweed salad, pickled onions & ginger **GF**

CRAB BALLS | 20
4 crab balls with chipotle tartar

TENDERLOIN TIPS | 20
sautéed marinated steak tips served over truffle fries **GF**

STEAMED SHRIMP
1/2 LB FOR 16 | 1 LB FOR 28
covered in Old Bay, steamed & served hot with cocktail sauce & lemon **GF**

CRAB DIP | 18
our long standing house crab dip served with a warmed baguette

CHEESESTEAK NACHOS | 18
sautéed thinly sliced ribeye, caramelized onions covered in cheese sauce with red pepper coulis. served with house made pico, guacamole & freshly fried tortilla chips **GF**

LAMB LOLLIPOPS | 25
port wine reduction with chopped pistachios **GF**

MAC + CHEESE | 13
cavatappi pasta tossed in our silky, house made american cheese sauce

FRIED MOZZARELLA | 15
hot, fried mozzarella sticks with marinara

WINGS | 17
wings seasoned so nice you can eat them naked or in your choice of sauce. served with celery & blue cheese or ranch *house made hot, bbq, sriracha glaze or old bay*

CROWN APPLE PORK BELLY | 16
house made crown apple barbeque

CRAB STUFFED MUSHROOMS | 19
savory crab filling baked with parmesan

JUMBO SEARED SCALLOPS | 22
pickled jalapenos, crispy sweet peanut goat cheese ball, cranberry relish & a port wine reduction

SEAFOOD SKINS | 19
crispy potato skins loaded with a creamy, cheesy seafood filling of shrimp, bay scallops, & crab meat, then baked with cheddar jack & topped with bacon **GF**

SKYE LOBSTER MAC + CHEESE | 26
half of a steamed lobster in shell atop cavatappi pasta tossed in our silky, house made american cheese sauce

CHEESESTEAK LOLLIPOPS | 18
six wontons stuffed with our award winning cheesesteak & house made cheese sauce

CHICKEN TEMPURA BITES | 16
tempura battered chicken tossed in choice of sweet chili, buffalo, bbq or sriracha glaze

FIRE CRACKER SHRIMP | 16
crunchy shrimp piled high over sweet chili sauce & covered with sliced pepperoncini. served with boom boom sauce **GF**

CHICKEN TENDERS & FRIES | 16
crispy chicken & fries with choice of sauce

HANDHELDS

SERVED WITH CHIPS. FRIES +4

CHEESESTEAK | 18
sautéed, thinly sliced ribeye, caramelized onions, & chimichurri mayo, stuffed in a baguette & covered in house cheese sauce

CRAB CAKE SANDWICH | 22
MD style crab cake on a brioche bun with lettuce, tomato & red onion. served with chipotle tartar

PULLED PORK SANDWICH | 16
barbeque pork and coleslaw on a toasted brioche bun

BACON CHEESEBURGER | 17
classic grilled 8oz angus burger with bacon & american cheese on a brioche bun with lettuce, tomato, & red onion *sautéed onions +3 or mushrooms +3*

SKYE BURGER | 34
4oz crab cake atop a grilled 8oz angus burger with provolone cheese, lettuce, tomato, & red onion on a brioche bun

BACON MAC & CHEESE BURGER | 19
with a barbeque drizzle

TACOS | 17
RIBEYE, FISH, CHICKEN, SHRIMP OR MOJO PORK
two warm flour tortillas stacked with shredded cabbage, cheese sauce & red pepper coulis with cilantro rice, seasoned black beans & fresh pico

CHICKEN WRAP | 16
grilled chicken, bacon, avocado, lettuce, tomato, provolone cheese & Old Bay mayo

BLACKENED SALMON BLT | 21
cajun seasoned, pan seared salmon filet on a brioche bun with lettuce, tomato & chipotle mayo

HAWAIIAN CHICKEN SANDWICH | 17
caribbean jerk chicken, grilled pineapple, bacon & provolone with lettuce, tomato, & red onion on a brioche bun

ENTREES

CHOICE OF MASHED POTATOES OR RICE & ASPARAGUS OR GREEN BEANS. EXCLUDES PASTAS.

RIBEYE | 52
grilled 20oz hand cut ribeye with demi glace **GF**

FILET MIGNON | 50
OSCAR STYLE + 12
8oz filet seared then brought to temperature in the oven & finished with demi glace **GF**

CHICKEN OSCAR | 38
shrimp, crab meat, asparagus & mushrooms sautéed in a garlic cream sauce over two chicken breasts

MARRY ME PASTA
CHICKEN | 24 SHRIMP | 29
cooked in a creamy, sun dried tomato sauce with garlic, thyme & red pepper over fettucine

CRAB CAKE
SINGLE | 28 OR DOUBLE | 42
lump MD style

CATCH OF THE DAY | MKT
fresh seafood with chef's creation

SEARED AHI TUNA | 36
fresh cut ahi encrusted with sesame seeds then seared rare. served with sweet chili, boom boom & cusabi sauces **GF**

CAJUN SEARED SALMON | 30
pan seared & cajun seasoned salmon filet **GF**

MARYLAND SHRIMP & GRITS | 28
sauteed shrimp in garlic creme sauce and chorizo atop flavorful grits

CRAB STUFFED SHRIMP | 36
three butterflied shrimp stuffed with mini crab cakes & baked with Old Bay & white wine

FRIED SHRIMP DINNER | 26
eight breaded shrimp lightly fried. served with cocktail sauce

SALADS

TENDERLOIN TIP SALAD | 24
sautéed steak tips over mixed greens with croutons, pepperoncini & blue cheese crumbles. served with balsamic vinaigrette

CAESAR SALAD | 16
fresh chopped romaine, croutons, shaved parmesan & caesar dressing

SEAFOOD COBB SALAD | 28
lump crab, shrimp & scallops season with old bay over chopped romaine, avocado, bacon, sliced egg & blue cheese crumbles. served with balsamic vinaigrette **GF**

MEDITERRANEAN SALAD | 16
artichokes, roasted red peppers, black olives, & diced tomatoes over mixed greens topped with feta cheese & pepperoncini. served with balsamic vinaigrette **GF**

CAJUN SALMON SALAD | 26
blackened salmon filet over spinach with red onion, diced tomatoes, pepperoncini & topped with blue cheese crumbles. served with balsamic vinaigrette **GF**

CAPRESE SALAD | 18
sliced mozzarella, tomato and fresh basil with house made balsamic glaze **GF**

add a protein

CRAB CAKE | 20 GRILLED SHRIMP | 15
SEARED TUNA | 14 SCALLOPS | 15
LOBSTER TAIL | MKT TENDERLOIN TIPS | 17
SALMON | 17 GRILLED CHICKEN | 12



HAND CUT FRIES | 8
TRUFFLE FRIES | 12
MASHED POTATOES | 7
LOADED MASHED POTATOES | 10
GREEN BEANS | 8

ASPARAGUS | 8
SWEET POTATO TOTS | 7
SEAWEED SALAD | 8
ONION RINGS | 12
COLE SLAW | 8

SKYE BAR

RAW BAR + GRILLE

high in the Skye

Happy Hour

DAILY 3-6PM

LIVE MUSIC DAILY 4-8PM

\$1 OYSTERS
\$13 FISH TACOS
\$13 STEAMED SHRIMP
\$28 LOBSTERS
\$7.50 SMIRNOFF CRUSHES
\$1 OFF DRAFTS
\$7 HOUSE WINES
\$6 RAIL DRINKS
\$6 CASAMIGOS MARG CANS

MARTINIS

ESPRESSO MARTINI | 15

Ketel One/ Kahlúa/ fresh espresso

TEQUILA ESPRESSO MARTINI | 16

Casamigos Reposado/ Kahlúa/ fresh espresso

SPICY CUCUMBER | 15

21 Seeds Cucumber Jalapeño Tequila/ fresh lime/
agave nectar/ Tajin rim

LEMON DROP | 15

Ketel One Citroen/ fresh squeezed lemon juice/
simple syrup/ splash of club soda

THE DIRTY | 15

George's Organic Vodka/ olive brine/ blue cheese olives

SKYE COSMO | 15

Tito's/ Triple Sec/ splash of cranberry & lime

PERFECT PEAR | 15

Grey Goose Pear/ St-Germain/
splash of white cranberry juice

CHOCOLATE MARTINI | 15

Smirnoff Whipped/ Bailey's chocolate/
chocolate swirled glass

FROZENS

FROZEN DAIQUIRIS

+ MARGARITAS | 11

strawberry/ piña colada/ peach/ mango/
raspberry/ banana

STRAWBERRY LEMONADE | 12

Deep Eddy Lemon/ strawberry puree

BLUE COCONUT MARGARITA | 13

Blanco tequila/ blue curacao/ lime juice/ coconut puree

FROZEN ESPRESSO MARTINI | 15

Kahlúa/ Bailey's/ fresh espresso/ served in a martini glass

BANANA MUDSLIDE | 12

banana rum/ Kahlúa/ banana puree/ chocolate swirled glass

add a floater! RUM OR TEQUILA | 3
GRAND MARNIER | 5

WINE BY THE GLASS

WHITE

Josh Chardonnay 11
Frank Family Chardonnay 17
Santa Margherita Pinot Grigio 13
Oyster Bay Sauvignon Blanc 11
The Beach by Whispering Angel Rosé 12
Cupcake Moscato 11

RED

Josh Cabernet 13
Josh Pinot Noir 13
The Walking Fool by Caymus Red Blend 17
Terrazas Reserva Malbec 13

HOUSE

Chardonnay 8
Pinot Grigio 8
Pinot Noir 8
Cabernet Sauvignon 8
Champagne 8

BUBBLES (SPLITS)

Chandon Rose 15
Chandon Brut 15
Moët & Chandon Brut Imperial 23
La Marca Prosecco 15

ASK YOUR BARTENDER OR SERVER FOR
FULL WINE & CHAMPAGNE BOTTLE LIST

CRUSHES

ORANGE CRUSH | 11

Smirnoff Orange/ fresh squeezed orange juice/
splash of sprite

GRAPEFRUIT CRUSH | 11

Smirnoff Grapefruit/ fresh squeezed grapefruit juice/
splash of sprite

WATERMELON CRUSH | 11

Smirnoff Watermelon/ fresh muddled watermelon/
splash of sprite

LEMON CRUSH | 11

Smirnoff Citrus/ fresh squeezed lemon juice/
splash of sprite

KEY LIME CRUSH | 11

Smirnoff Whipped/ fresh squeezed lime juice/
splash of sprite

COCKTAILS

SKYE PUNCH | 12

Bacardi Dragonberry & Banana rums/
orange & pineapple juice/ Grenadine

SKYE MULE | 12

Ketel One/ ginger beer/ fresh lime

OCSC MARGARITA | 13

Don Julio Silver/ fresh lime/ agave nectar/
salt or Tajin rim

SPICY MARGARITA | 14

Casamigos Jalapeño/ George's Margarita mix/
fresh jalapeño/ salt or Tajin rim

SMOKY PINEAPPLE JALAPEÑO
MARGARITA | 15

Casamigos Mezcal/ pineapple juice/ jalapeño/ fresh lime

SHOOTERS

OLD BAY OYSTER SHOOTER | 10

Old Bay Vodka/ fresh local oyster/
splash of George's Spicy Bloody Mary mix

BLUEBERRY MUFFIN | 8

Smirnoff Whipped/ blueberry Red Bull

BEER

DRAFTS

Miller Lite 5.50 | Michelob Ultra 5.50 | Blue Moon 6.50 | Modelo Especial 6.50
Sam Adams seasonal 6.50 | Summer Shandy 6.50 | Evo Lot #3 IPA 8
Sierra Nevada Hazy Little Thing IPA 8 | RAR Nanticoke Nectar IPA 8
Burley Oak Lost IPA 8

BOTTLES + CANS

Miller Lite 5.50 | Coors Light 5.50 | Bud Light 5.50 | Budweiser 5.50
Michelob Ultra 5.50 | Yuengling 5.50 | Corona 6.50 | Corona Light 6.50
Stella Artois 6.50 | Heineken 6.50 | Heinken Zero 6.50
Mango Cart 7 | Angry Orchard 7 | Dewey Beer Swishy Pants IPA 8
Dogfish Head 60 Min IPA 8 | Dogfish Head SeaQuench Sour Ale 8

SELTZERS + RTDS

Peach High Noon 8 | Suncruiser Classic Iced Tea 8 | Orange Spiked Ade 8
Blue Chill Super Lyte 8 | Sol Jam Peach Tequila Lemonade 8
Surfside Iced Tea & Lemonade 8 | Burley Oak Boardwalk Lemonade 8