

Welcome to the Brass Monkey. We hope that you enjoy your visit. Drawing on 18 years restaurant experience in the Maryland Chesapeake Bay area, Kelly and her husband Barry have worked to achieve uncompromised and superior food quality, service, value and consistency in a classy, yet casual dining atmosphere. All of our menu items are prepared in-house with the highest quality ingredients and painstaking attention to detail and freshness, all offered at a reasonable price. We are proud to say: "We overlook nothing but the Gulf!"

World Famous

MONKEY WINGS

Served with blue cheese & celery. Choose from 7 great flavors:

Mild Wings

A sweet and hot creation.

Hot Wings

Red Ass

Bathroom that away

Honey BBQ

Figure it out yourself.

Flying Monkey Wings

House mix of herbs & spices that'll make you yell for more.

Oriental

Teriyaki, ginger & garlic blend.

"Old Bay"

Chesapeake Bay style.

Nude Wings

No swimsuit needed.

(10) 6.95

(30) 20.95

(20) 12.95

(40) 27.95

(50) 39.50

Extra blue cheese & celery available for 95¢
Only one flavor per order please.

STARTERS

Monkey Balls -Just Kidding!

Mini versions of our famous jumbo lump Maryland crab cakes. Broiled & served with homemade remoulade.

10.95

Jerk Chicken

Tender Strips of boneless chicken breast marinated in our own jerk spices. Served with Caribbean dipping sauce. 6.95

Chicken Fingers

Lightly breaded chicken tenders fried golden brown and served with honey mustard sauce. 5.95

Jack Daniels BBQ Shrimp

Wrapped in bacon, basted with BBQ and topped with provolone. 9.95

Stuffed Mushroom Caps

Silver dollar mushrooms stuffed with lump crab meat & topped with imperial sauce. 10.95

Crab Dip

Our home made blend of crabmeat and cheese baked to perfection. Served with crackers. 9.95

Mozzarella Stix

Five beer battered sticks served with pizza sauce. 5.95

Fried Shrimp

Three colossal butterflied shrimp hand-breaded and fried golden brown. 7.95

Crab Pretzel

Jumbo soft pretzel covered with crab dip and topped with cheddar cheese and baked. -Delicious! 9.95

Basket of Fries 4.25

Loaded Fries

Topped with cajun seasoning, cheddar cheese and bacon. Served with Ranch. 5.95

Steamed Shrimp

Colossal shrimp steamed with onions & "Old Bay,"
½ lb. 9.95 Lb. 15.95

Shrimp Cocktail

Colossal shrimp served with lemon and cocktail sauce. 9.95

Steamed Clams "Little Neck" clams steamed in garlic white wine, olive oil, butter, diced tomatoes, cilantro and chorizo. Served with bread.

Doz. 9.95 (50) 39.95

Mussels

Steamed in white wine and provincial sauce. Served with bread.

SOUPS

Cream of Crab

Best at the Beach! 4.95

5 Onion Soup

A hearty mix of beef and vegetable stocks with leeks, garlic, shallots, yellow and red onions topped with a crouton and Gruyere cheese and finished under the broiler. 4.95

Maryland Crab

A spicy mixture of fresh summer vegetables, crab stock, pepper and jumbo lump meat. 4.95

Gazpacho

Chilled spicy tomato broth with diced fresh vegetables, topped with a dollop of sour cream. 4.95

SALADS

"Our House"

A blend of leaf lettuces, grape tomatoes, cucumbers, carrots and crouton served with our own tarragon brandy vinaigrette. 4.95

Signature Steak Salad

Your choice of house or caesar salad topped with tender grilled steak tips and crumbled blue cheese. 12.95

Grilled Chicken Salad

A 6 oz. Char grilled chicken breast served over your choice of caesar or house salads. 8.95

Caesar

Hearts of romaine, toasted garlic croutons and shredded fresh Parmesan cheese tossed with our homemade dressing. 5.95

Blackened Tuna Salad

Your choice of our house or caesar salad topped with 8 oz. Ahi Tuna blackened & served to your liking. 12.95

Combo Salad

Our house salad topped with tuna salad and chicken salads. 11.95

SEAFOOD ENTREES

Served after 4 p.m

All entrees are served with hot rolls, vegetable & starch du jour.

* Add a side salad 1.95

Crab Cakes

Authentic Maryland style jumbo lump crab cakes. "All Killer, No Filler!" Served broiled or fried with home made remoulade.

(1) 15.50 (2) 22.95

Crab Imperial

Jumbo Lump crab meat baked with our creamy imperial sauce. 20.95

Salmon

Pesto Encrusted. Broiled with scallops in a lemon garlic beurre blanc. 17.95

Flounder Annapolis

Filet stuffed with jumbo lump imperial and baked. 18.95

Tuna 8 oz. Seared blackened Ahi cooked to your taste. Drizzled with caribbean glaze. 18.95

Fried Shrimp

Five colossal butterflied shrimp hand-breaded and fried golden brown. 16.95

Scallops Au Gratin

Jumbo sea scallops in a buttercream parmesan casserole. Baked with parmesan and cheddar cheeses and topped with bread crumbs. 17.95

Stuffed Shrimp

Two colossal shrimp stuffed with lump crab meat and topped with imperial sauce. 21.95

Shrimp Scampi

Jumbo Shrimp sautéed with lemon, butter & white wine. 17.95

MEATS & POULTRY

NY Strip

12 oz. Char grilled to your taste.. 21.95

Chicken Piccata

Chicken Breast sautéed in butter with lemon, white wine and capers. 14.95

Chicken Chesapeake

Sautéed boneless breast stuffed with lump crab meat and topped with imperial sauce.

17.95

Chicken Marsala

Sautéed in butter with shallots and mushrooms. Finished with Marsala wine and demi glace. 15.95

Vegetables Primavera

Mixed vegetables sautéed in a provincial sauce and served over rice. 13.95