SALADS

Garden Salad $11 Mixed field greens, grown locally at nearby Red Acres Farm, and fresh vegetables.

Classic Caesar Salad $11 Romaine hearts, house dressing, freshly grated parmesan and seasoned homemade croutons.

Nettie’s Chicken Salad $12 Traditional Chicken Salad served on a bed of greens.

Mozzarella Tomato Salad $12 Fresh and local tomatoes, mozzarella, basil pesto, parmesan and balsamic glaze.

Curried Chicken Salad $12 Golden raisins, dried cranberries, red onion and curry on a bed of greens.

Choice of dressings: Ranch, bleu cheese, tomato basil balsamic or lemon vinaigrette.

Salad add-ons: Grilled chicken breast $8, grilled salmon $11, crab cake $13, avocado $3, bacon bits $2, bleu cheese crumbles $1, cooked ahi tuna $11.

SANDWICHES – With choice of one side

100% Certified ¼ lb. Angus Beef Burger $18 Served on a Kaiser with lettuce, tomato and red onion.

Cheese options: American, cheddar or Swiss.

Add bacon $2, avocado $3, fried onions $1, bleu cheese $1, or sautéed mushrooms $1.

Pulled Pork BBQ Sandwich $14 House-smoked pork with our Old Mill BBQ sauce served on a Kaiser with choice of side.

Nettie’s Cold Chicken Salad Sandwich $12 Served on your choice of bread or toast with fresh tomato and lettuce.

BLT Sandwich $12 Bacon, lettuce and tomato served on white or wheat toast. Make it a BALT by adding avocado $3.

Sandwiches, entrees, sides and more on reverse

See drink menu for beverage selection

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Courtesy of the Kent County Health Department. Passages Bar & Grill Menu 2020. Food catered by Fish Whistle.
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**SANDWICH and ENTÉRÉE CHOICE OF SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Dog</td>
<td>$7</td>
<td>Add chili, onion or cheese 50¢/ea.</td>
</tr>
<tr>
<td>Chicken Nachos</td>
<td>$12</td>
<td>All Draft Beer $2-off</td>
</tr>
</tbody>
</table>

**KID’S MENU $7 Each served with a side of fries**

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Hot Dog</td>
<td></td>
</tr>
<tr>
<td>Grilled Cheese</td>
<td></td>
</tr>
<tr>
<td>Mac-n-Cheese</td>
<td></td>
</tr>
<tr>
<td>Chicken Tenders (2)</td>
<td></td>
</tr>
</tbody>
</table>

**DESSERTS $7 Add ice cream to any pie or cake $1**

Ask your server for this weekend’s selection

Tell us how we did

Tell us how we did

Passages Bar & Grill

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**ENTRÉES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eastern Shore Platter $20</td>
<td></td>
<td>Sautéed lump crab cake and Nettie’s Traditional or Curry Chicken Salad and a side garden salad with choice of dressing.</td>
</tr>
<tr>
<td>Sweet &amp; Sticky Baby Back Ribs $22</td>
<td></td>
<td>Bourbon BBQ ribs served with fries and slaw.</td>
</tr>
<tr>
<td>Jeff’s Baked Mac-N-Cheese $12</td>
<td></td>
<td>Topped with melted cheddar. Add bacon $2, or side salad $5.</td>
</tr>
<tr>
<td>Grilled Canadian Salmon $20</td>
<td></td>
<td>6 oz. filet lightly seasoned and grilled to perfection, served with your choice of two sides.</td>
</tr>
<tr>
<td>Jumbo Lump Crab Cake Platter $22</td>
<td></td>
<td>The Fish Whistle’s famous crab cake served fried or broiled, with choice of two sides, and accompanied with seafood remoulade or tartar sauce.</td>
</tr>
<tr>
<td>Ahi Tuna Platter $20</td>
<td></td>
<td>Fresh Ahi tuna prepared to temperature of your choice with choice of two sides.</td>
</tr>
</tbody>
</table>

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**SUNDAY FOOTBALL SPECIALS**

<table>
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<tr>
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<tbody>
<tr>
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<td></td>
<td>Add chili, onion or cheese 50¢/ea.</td>
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<tr>
<td>Chicken Nachos $12</td>
<td></td>
<td>All Draft Beer $2-off</td>
</tr>
</tbody>
</table>

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**Sandwich**

- **Hot Carmen $15** Prosciutto, Capicola, Genoa, Sopresata, sharp provolone, roasted red peppers, red onion, olive oil and oregano served on panini roll.

- **Passages Cuban $15** House-smoked pork loin, pit ham, jack cheese, chipotle mayo and dill pickles served on a panini roll.

- **Shore Melt $14** Nettie’s Traditional Eastern Shore chicken salad, sliced pit ham and Swiss cheese served on sliced multigrain bread.

- **Fish Whistle Lump Crab Cake Sandwich $18** Sautéed lump crab cake served on a Kaiser roll with choice of side. Served with our seafood remoulade or tartar sauce.

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**SANDWICH and ENTÉRÉE CHOICE OF SIDES**

- Fries, baby red potato salad, coleslaw, cucumber salad, house-made Old Bay chips, or regular chips.
- For $2 more: Side Caesar salad, side garden salad, or basket of onion rings.
- Add a side: Regular or Old Bay chips $3. Fries, baby red potato salad, coleslaw, cucumber salad $5. Garden salad, Caesar salad or onion rings $7.

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**KID’S MENU $7 Each served with a side of fries**

- Hot Dog
- Grilled Cheese
- Mac-n-Cheese
- Chicken Tenders (2)

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**DESSERTS $7 Add ice cream to any pie or cake $1**

Ask your server for this weekend’s selection

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Tell us how we did

Passages Bar & Grill

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PASSAGES BAR & GRILL

CLASSIC COCKTAILS

Bloody Mary $10 Vodka and house-made mix.
Mimosa $10 Champagne and fresh orange juice.
Bellini $10 Champagne and peach puree.
Mules $8 Moscow: Vodka, ginger beer and lime
    Irish: Whiskey, ginger beer and lime
    Kentucky: Bourbon, ginger beer and lime
Mojito $9 Light rum, muddled mint and lime.
Margarita $9 On the rocks or frozen. Tequila, triple sec, lime and sour. Add watermelon or strawberry.
Dark & Stormy $8 Goslings rum, ginger beer and fresh lime.
Ice Pick $8 Choice of flavored vodka with sweet or unsweetened tea.
Mint Julep $9 Bourbon, muddled mint, a splash of 7-UP and bitters.
Tequila Sunrise $8 Tequila, orange juice, grenadine and Sprite.
Bay Breeze $8 Light rum, pineapple and cranberry.
Old Fashioned $9 Bourbon, muddled orange, cherry and walnut bitters.
Painkiller $10 Spiced rum, coconut crème, pineapple juice, orange juice, grenadine and nutmeg.
Long Island $12 Rum, vodka, whiskey, bourbon, tequila, gin sour mix and Coke.

SPECIALTY COCKTAILS

Cartel $12 Patron, Cointreau, lime juice, orange juice, Grand Marnier float and a salted rim.
Adios MF $12 Long Island with blue curacao.
Crush $10 Flavored vodka, triple sec, freshly squeezed juice and a splash of Sprite.
Choose from the following crush flavors or mix it up by concocting a two-flavor combination:
    Ruby Red Grapefruit, Orange, Lemon, Key Lime, Orange Creamsicle
Bahama Mama $9 Dark rum, light rum, coconut rum, orange juice and a splash of cranberry juice.
Seabiscuit $9 Cucumber mint vodka, fresh lime, mint and club soda.
Mermaid Dreams $9 Gin, muddled cucumber, lemon, blue curacao and mint.
Shark Bite $9 Ruby red vodka, amaretto, ruby red juice, orange and a splash of grenadine.
Parrot Punch $9 Spiced rum, coconut rum, orange, pineapple and grenadine.

FROZENS – $10

Dirty Banana Vanilla vodka, banana liqueur, coffee liqueur, cream and chocolate.
Pina Colada Light rum, coconut crème, pineapple.
Strawberry Daiquiri Light rum and strawberry puree.
Rum Runner Spiced rum, light rum, banana liqueur, orange and pineapple juice.
Mudslide Vanilla vodka, coffee liqueur, Irish crème and chocolate.

DRAFT BEER – Subject to availability

Dogfish Head 60 Minute IPA $8
RAR Nanticoke Nectar American IPA $8
Blue Moon $8
Yuengling Lager $7
Miller Lite $6

More on reverse
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### BOTTLES and CANS

**Single $4, or bucket of 5 $15**
- Budweiser
- Corona Extra
- Miller Lite

**Single $5, or bucket of 5 $20**
- Stella Artois
- Sierra Nevada Pale Ale
- Bold Rock Pear Cider

**Single $3, or bucket of 5 $12**
- Natural Light (cans)

### SELTZERS

- White Claw $3: Clementine, Raspberry Grapefruit
- Bud Light $3: Mango, Strawberry, Lemon Lime, Black Cherry

### VIRGIN DRINKS

**Non-Alcoholic Frozen Drinks $6**

*Your choice of the following flavors:*
- Strawberry Daiquiri, Pina Colada, Watermelon Slushie
- Frozen Lemonade, Oreo Cookie Blast, French Vanilla
- Fresh squeezed Orange or Grapefruit juice

**Milk, Sweet tea, Unsweet tea, or Lemonade $3**

**Coke products and Root Beer $2**

**Bottled water $1**

### SHOT SPECIALS – $6

- **Bazooka Joe**  Curacao, Irish cream, banana liqueur.
- **Cherry Cheesecake**  Vodka, cranberry, grenadine.
- **Sunburn**  Fireball and Malibu rum.
- **Sweet Tart**  Cranberry vodka, lemon and lime.
- **Creamsicle**  Whipped cream vodka and orange juice.
- **Deep Blue Sea**  Vodka, blue curacao and lime.
- **Green Tea**  Whiskey, peach and sour.
- **Salty Dog**  Whiskey, Irish cream with a salted rim.

### WINE

**$8 Glass, or $28 Bottle**
- Franciscan Chardonnay or Sauv Blanc, California
- Woodbridge White Zinfandel, California

**$9 Glass, or $32 Bottle**
- Barone Fini Pinot Grigio, Italy
- Mantua Sauv Blanc, New Zealand
- J. Lohr Merlot or Riesling, California

**$10 Glass, or $36 Bottle**
- Mark West Pinot Noir, California
- Greystone Cabernet Sauvignon, California
- Villa Maria Sauvignon Blanc, New Zealand

**$12 Glass, or $40 Bottle**
- Maschio Prosecco, Italy
- Joel Gott Cabernet Sauvignon, California

### THIS WEEKEND’S DRINK SPECIALS

**White Claw or Bud Light Seltzer Bucket of 5 $12**

*Saturday 5:00 p.m. – Close:*
- Half-off all Bottles of Wine (excluding Prosecco)
- All Glasses of Wine $2-off
PASSAGES BAR & GRILL for Breakfast!
Sundays from 9:00 a.m.-11:00 a.m.

**Breakfast Skins $14**
Crispy potato skins filled with scrambled eggs and bacon, topped with cheddar cheese and served with pico de gallo and sour cream.

**Farmhouse Burger $18**
Our 100% Certified ½ lb. Angus Beef Burger served on a Kaiser roll with fried egg, lettuce, tomato, American cheese, home fries and a garnish of fruit. Add bacon $2, fried onions $1, or bleu cheese $1.

**Crabby Eggs Benedict $22**
Served with home fries and a garnish of fresh fruit.

**Eggs Benedict $14**
Served with home fries and a garnish of fresh fruit.

**Pancakes $12**
Two (2) large pancakes served with home fries, choice of breakfast meat, butter, syrup and fresh fruit garnish.
Make it blueberry or chocolate chip for $2 more.

**Breakfast Sandwiches $10**
With your choice of breakfast meat and bread. Served with home fries and a delightful fresh fruit garnish. Add cheese $1.

**Two-Egg Platter $12**
Scrambled or fried eggs with your choice of breakfast meat and bread. Served with home fries and fresh fruit garnish. Add cheese $1.

**Kid’s Silver Dollar Pancakes $7**
Four (4) silver dollar-sized pancakes served with choice of breakfast meat, butter, syrup and fresh fruit garnish.
Make it blueberry or chocolate chip for $1 more.

**Assorted muffins $3**
Fresh mixed fruit bowl $5.

**Fresh coffee how you like it $3**

See drink menu for beverage selection

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