



STARTERS

CALAMARI	16
Fried with banana peppers and jalapeño peppers served with marinara or signature bang n' sauce	
MOZZARELLA STICKS	12
Breaded mozzarella sticks, parmesan, and marinara	
JERK TUNA BITES	15
Marinated and grilled to your liking, served with mango salsa and honey mustard	
JERK CHICKEN STRIPS	12
Marinated and grilled, served with mango salsa and honey mustard	
HOT CRAB DIP	16
Creamy crab dip, celery, carrots, and French bread	
KEY WEST CONCH FRITTERS (SEASONAL)	18
(4) 3oz conch fritters battered and fried, served with our house cajun crown sauce.	
• B'more - Tossed in honey old bay, served with ranch	19
• Looney's - Tossed in buffalo sauce and topped with bleu cheese crumbles, served with bleu cheese	19
LOONASEA BAKED OYSTERS	15
(6) Blue Point oysters, garlic and herb compound butter, crumbled bacon, and Irish cheddar cheese, topped with fresh parsley and lemon.	
Served with horseradish and cocktail	
BRUSSELS	12
Bacon pieces, hot honey, feta cheese crumbles, and balsamic glaze	
TENDERS	
• Classic- Served with honey mustard or BBQ	12
• B'more- Tossed in honey Old Bay, served with ranch	13
• Looneys- Tossed in buffalo, served with bleu cheese	13
WINGS	MKT
All wings are served with fresh carrots, celery, and bleu cheese	
Buffalo, Cajun, Hot, Hotty Hot, BBQ, Old Bay, Hot Garlic Parmesan, Jerk, Honey Old Bay, Mango Habanero, Yard Bird, Murphy Mcgee	
CLAMS CASINO	13
(6) Top Neck clams, garlic butter, crumbled bacon, and parmesan cheese, baked, and topped with herbs. Served with melted butter	
BANG N' SHRIMP	16
House breaded shrimp, drizzled with bang n' sauce, and topped with green onions	
CRAB PRETZEL	18
Jumbo soft pretzel, topped with creamy crab dip, and jack cheddar cheese	
SEARED AHI TUNA	19
Halved avocado layered with blackened ahi tuna and Japanese inspired slaw, topped with spring onion and toasted sesame seeds	

STEAMED & RAW BAR

OYSTERS ON THE HALF SHELL	MKT
Half dozen or full dozen local oysters. <i>Ask your server for today's selection!</i>	
Served with chef special mignonette, horseradish, cocktail, and lemon	
TOP NECK CLAMS	MKT
Dozen steamed clams served with garlic white wine	
STEAMED SHRIMP	MKT
1/2lb or 1lb. Served with onions, potatoes, cocktail, butter, lemon, and toast points	
MUSSELS	MKT
2lbs of mussels tossed in your choice of garlic white wine, marinara, or keep it simple with a side of garlic butter	
CRAB LEGS	MKT
Three clusters of snow crab, served with corn on the cob, garlic butter, and toast points	
RAW BAR SAMPLER	MKT
1/2lb of jumbo steamed shrimp, six steamed Top Neck clams, 1lb of steamed mussels, one snow crab cluster, old bay corn on the cob, and red bliss potatoes.	
Served with French bread and a side of garlic butter	

= CAN BE MADE GLUTEN FREE

SALADS

<i>Hand tossed, crisp salads made to order featuring the freshest produce and highest quality ingredients.</i>	
<i>DRESSINGS: House Feta Vinaigrette, Balsamic Vinaigrette, Oil & Vinegar, Ranch, Thousand Island, Pepper Parmesan, Bleu Cheese, Caesar, and Honey Mustard - Extra Dressing 50¢</i>	
POKE BOWL	22
Ahi tuna, served rare. Sushi rice, cucumbers, shaved carrot, sesame ginger, and wasabi soy sauce topped with avocado and sliced nori	
CAESAR	9
Romaine lettuce with croutons and parmesan cheese. Tossed in our house-made Caesar dressing	
GARDEN	8
Mixed greens topped with cucumbers, tomatoes, red onions, bell peppers, mushrooms, and carrots	
WEDGE	12
Iceberg lettuce wedge topped with fresh tomatoes, red onions, bacon, bleu cheese crumbles, drizzled with bleu cheese dressing and balsamic glaze	
COBB	12
Mixed greens, cucumbers, tomatoes, red onions, hard boiled eggs, bacon bits. Topped with bleu cheese crumbles	
TRI SALAD	18
Shrimp Salad, seafood salad, and chicken salad served over a bed of mixed greens, cucumbers, tomatoes, and hard boiled eggs	
SEASONAL SALAD	
Ask your server about our seasonal salad options	

PREMIUM SALAD ADDITIONS:

Jumbo Lump Crab Cake *MKT*, 6oz Shrimp Salad *15*, 6oz Seafood Salad *17*, 6oz Lobster Salad *25*, Chicken Breast (grilled, blackened, or jerk) *8*, Ahi Tuna *14*, Grilled Salmon *12*, 6 Grilled Shrimp *10*, 6 oz. Filet Mignon *22*, 3 Tuna Bites *12*, Chicken Tenders (classic *7*, looneys *8*, b'more *8*)

SOUPS

All selections are house-made and served in a bowl	
MARYLAND CRAB	8
CREAM OF CRAB	11
FRENCH ONION	9
Topped with house made croutons, provolone, and parmesan cheese, baked to perfection	
SOUP DU JOUR	MKT
Ask your server about our seasonal soup options	

TACOS


Three authentic street style tacos served on flour tortillas with house-made pico de gallo, queso fresco, red cabbage, shaved radish, and lime crema	
Corn tortillas available	
CHICKEN, SHRIMP, AHI TUNA, SALMON	
15	17
19	19
Grilled, jerk, or blackened seasoning	
FRIED ROCKFISH	16
SPECIALTY TACOS	
CARNITA TACOS	17
Mango salsa, red onion, jalapeños, fresh cilantro, queso fresco, and lime crema	
SHORT RIB TACOS	18
Mango salsa, red onion, jalapenos, fresh cilantro, queso fresco, and lime crema	
BANG'N TACOS	19
Fried shrimp, cabbage, cilantro, mango salsa, and house-made bang n' sauce	

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE • NO MORE THAN 2 CHECKS PER TABLE





HANDHELDS

Served with french fries. Substitute sweet potato fries ²
Make it a wrap ¹ (Flour Tortilla or Gluten Free Wrap)


LOBSTER ROLL  32
Cold: Lobster tail, knuckle, and claw salad, served on a split top
toasted buttered roll
Hot: Lobster tail, knuckle, and claw dunked in butter, served on
a split top toasted buttered roll

AHI TUNA WRAP  20
Japanese seven spice ahi tuna cooked rare with cucumbers, red onions, lettuce,
tomatoes, carrots, and wasabi cream sauce

SEAFOOD SALAD  19
A blend of jumbo shrimp, lump crab meat, and lobster claw mixed in our
house-made creamy light dressing with lettuce and tomato on your
choice of bread. Served with chips

SHRIMP SALAD  17
House-made jumbo shrimp salad with lettuce and tomato on your choice of bread.
Served with chips


CHESAPEAKE CHICKEN SANDWICH  20
Grilled chicken breast topped with creamy crab imperial. Served on a brioche roll

THE BOMB  29
6oz hand-cut filet mignon topped with crab imperial. Served on a pretzel roll
with a side of remoulade

CRAB CAKE MKT
Broiled on a brioche roll with lettuce, tomato, and remoulade
Make it a Crab Club- add bacon and Swiss cheese. Served on a pretzel roll


HOUSE SMOKED PULLED PORK  17
Pulled pork BBQ simmered in a sweet and tangy BBQ sauce. Piled high on a
brioche roll and served with coleslaw

NEW YORK REUBEN  17
House corned beef or turkey, rye bread, Swiss cheese, thousand island,
and sauerkraut

LOONEY REUBEN  17
House corned beef or turkey, rye bread, Swiss cheese, thousand island,
and coleslaw

NASHVILLE HOT CHICKEN SANDWICH 17
Pickle brine marinated chicken breast, breaded and fried. Smothered in our
house-made hot sauce with pepper jack cheese, lettuce, tomato, and pickles

BUFFALO CHICKEN WRAP 17
Chicken tenders tossed in buffalo sauce, lettuce, tomato, and mixed cheeses.
Served with your choice of ranch or bleu cheese dressing on the side

RIBEYE CHEESESTEAK  18
Shaved ribeye with provolone cheese, fried onions, fried peppers, lettuce,
tomato, and mayo

CAESAR WRAP 17
Grilled chicken breast, romaine lettuce, parmesan cheese, and our
house-made Caesar dressing

SALMON BLT 18
Grilled or blackened with lettuce, tomato, bacon, and chipotle aioli.
Served on a brioche roll

SIDES

RICE PILAF 3	SIDE GARDEN SALAD. 4
RED BLISS POTATOES. 3	SIDE CAESAR SALAD 5
BROCCOLI 3	ONION RINGS. 5
SEASONAL VEGETABLE 3	FRENCH FRIES 5
GARLIC MASHED POTATOES . . 4	SWEET POTATO FRIES 5
PASTA SALAD 4	MAC N CHEESE 5

ENTREES

SEA

CRAB CAKE PLATTER MKT
Two broiled crab cakes served with roasted red bliss potatoes, seasonal
vegetables, and a side of remoulade sauce

CHICKEN CHESAPEAKE  23
8oz grilled chicken breast, topped with crab imperial and melted cheddar cheese.
Served with garlic mashed potatoes and broccoli

SEAFOOD ALFREDO 32
Fettuccine pasta smothered in parmesan cream sauce and topped with shrimp,
crab, lobster claw, mussels, and clams

STUFFED ROCKFISH  32
10oz skin-on rockfish filet seared and topped with crab imperial.
Served over a bed of rice and seasonal vegetables

FISH AND CHIPS 19
Battered cod fillets. Served with french fries, lemon, and tartar sauce


SURF & TURF KABOBS  31
Marinated shrimp, lobster tail, filet mignon, peppers, and onions drizzled with
garlic butter sauce. Served over a bed rice with a side of mango salsa


LAND

CHICKEN ALFREDO 22
Fettuccine pasta smothered in parmesan cream sauce and topped with
your choice of grilled or blackened chicken

CORNED BEEF AND CABBAGE  18
Tender house-made corned beef. Served with steamed cabbage and roasted
red bliss potatoes


SHORT RIBS  24
Slow-braised short ribs served over garlic mashed potatoes and seasonal
vegetables. Smothered in red wine demi-glaze

FILET MIGNON  29
6oz hand-cut filet mignon grilled to your liking. Served with roasted red bliss
potatoes and seasonal vegetables

RIBEYE  28
14oz ribeye grilled to your liking. Served with roasted red bliss potatoes
and seasonal vegetables

TOPPINGS TO ADD TO STEAKS:
Compound butter ², Bleu cheese crumbles ³, Grilled mushrooms and onions ³

SMASH BURGERS

BLACK AND BLEU  18
Double patty, melted bleu cheese crumbles, and fried onions

LOONEY  19
Double patty, mushrooms, bacon, and cheddar cheese

CRABBY PATTY  20
Double patty, creamy crab dip, and cheddar cheese

ROADHOUSE 18
Double patty, bacon, BBQ, onion ring, and cheddar cheese

MAC SMASH  18
Double patty, shredded lettuce, onions, pickles, American cheese,
and our secret sauce

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*Consuming raw or undercooked meat, poultry, shellfish,
or eggs may increase your risk of food borne illness.