



ROMANO'S

HOME OF THE FAMOUS CRAB CAKE

DINNER

APPETIZERS

CRABMEAT COCKTAIL 25.99

JUMBO SHRIMP COCKTAIL (6) 13.99

FRESH OYSTERS ON A
HALF SHELL (6) 14.99

DYNAMITE SHRIMP 15.99

BAKED CLAMS CASINO (6) 14.99
Bacon, mozzarella, green and red peppers

CRAB STUFFED MUSHROOMS
(2) 25.99 (3) 36.99

JUMBO STEAMED SHRIMP (1LB) 25.99
Add onion +\$1, potato & onion +\$4.50

POTATO SKINS (4) 10.99

OYSTERS ROMANOS 15.99
Bacon, provolone, spinach, hot sauce, and salsa

FRIED CALAMARI 14.99

CRAB DIP 20.99

CRAB PRETZEL 20.99

SANTA FE EGGROLLS (3) 12.99

CHEESE FRIES 8.99
Add bacon +\$1.50

SEARED AHI TUNA 16.99

MOZZARELLA STICKS (5) \$11.99

FRIED GREEN BEANS 10.99

MEATBALLS & CHEESE (3) 9.99

CHICKEN WINGS (10) 17.99
Naked, 24K, Buffalo, Buffalo Garlic, Romano's, Old Bay,
Honey Old Bay (+ \$1)

ROMANO'S FAMOUS SAMPLER PLATTER

Crab balls, broiled shrimp & scallops, filet tips,
feta cheese, olives, tomatoes, cucumbers
and pepperoncini
Small (serves 2) 40.99 Medium (serves 4) 44.99
Large (serves 6) 49.99

SALADS

GREEK SALAD
SMALL 9.99 LARGE 13.99

Mixed Greens, tomatoes, cucumbers, feta cheese, kalamata
olives, anchovies, onions, pepperoncini's, green peppers and
our signature Greek salad dressing

ITALIAN ANTIPASTO SALAD 15.99
Mixed greens, tomatoes, cucumbers, onions, green peppers,
black olives, pepperoncini's, salami, capicola, mortadella, and
provolone cheese served with your choice of dressing

AHI TUNA SALAD 19.99

WEDGE SALAD 10.99
Iceberg lettuce, bacon, tomatoes, blue cheese crumbles,
drizzled with blue cheese dressing

CAESAR SALAD 9.99

GRILLED CHICKEN CAESAR SALAD 16.99

GARDEN SALAD 7.99

CHEF SALAD 16.99
Mixed Greens, ham, turkey, American cheese, Swiss cheese,
egg

FRIED CHICKEN CLUB SALAD 16.99
Fried Chicken, mixed greens, bacon, shredded cheese,
tomatoes, cucumbers, onions

ADD:
Chicken 5.99, Salmon 10, Grilled Shrimp (5) 10, Filet Tips 12,
Jr. Crab Cake 15, Bacon 1.50, Cheese 1.50, Egg 1.50

DRESSING CHOICES:

House, Ranch, Blue Cheese, Honey Mustard, French,
Thousand Island, Peppercorn Ranch, Raspberry Vinaigrette.
Extra Dressing +.75

FISH & SEAFOOD

Entrees served with Bread & Butter and 2 sides
Premium side +\$2 | Caesar or Greek +\$2

FAMOUS ROMANOS
CRAB CAKE PLATTER (10oz)
SINGLE (1) 30.99 DOUBLE (2) 52.99

CRAB STUFFED MUSHROOMS
(2) 27.99 (3) 38.99

FRIED JUMBO SHRIMP (6) 20.99

CRAB STUFFED JUMBO SHRIMP
(2) 31.99 (3) 46.99

BROILED OR FRIED SCALLOPS 30.99

SAUTEED SOFT-SHELL CRABS (2) 31.99

CRAB STUFFED-SOFT SHELL CRAB
(1) 27.99 (2) 48.99

CRAB STUFFED OYSTERS
(2) 31.99 (3) 46.99

BAKED CRAB IMPERIAL 46.99

JUMBO ALASKAN SNOW CRAB LEGS
(20 oz) 33.99

WHOLE STUFFED LOBSTER WITH CRAB
MEAT 49.99

BROILED LOBSTER TAIL 33.99
Stuffed with Crab Meat add +25.00

BROILED SALMON 25.99

BROILED ORANGE ROUGHY 25.99

BROILED FLOUNDER 25.99
Stuff above fish with crabmeat add +19
Blacken above fish +\$1

FISH & CHIPS 16.99
Served with fries or coleslaw only

STEAKS

Entrees served with Bread & Butter and 2 sides
Premium side +\$2 | Caesar or Greek +\$2

FILET MIGNON (10oz) 36.99

NEW YORK STRIP (16oz) 33.99

RIBEYE (18oz) 35.99

PRIME RIB (18oz) 35.99

CENTER CUT PORK CHOPS (2) 25.99

BBQ BABY BACK RIBS
WHOLE RACK: 26.99
HALF RACK: 17.99

FRESH CALF'S LIVER 19.99
with Mushroom, Onion, & Gravy

SOUPS

	CUP	BOWL
HOMEMADE SOUP OF THE DAY	5.49	6.49
MARYLAND CRAB	6.49	7.99
CREAM OF CRAB	8.99	9.99
HALF & HALF	8.99	9.99
FRENCH ONION CROCK		6.49

PASTA

Entrees served with Bread & Butter and Side Garden Salad
Caesar or Greek +\$2

CHICKEN BREAST PARMIGIANA 21.99

VEAL PARMIGIANA 23.99

SPAGHETTI MARINARA SAUCE 13.99

LASAGNA 19.99

STUFFED SHELLS 18.99

CHICKEN PENNE PASTA 22.99
Sauteed chicken in a sun-dried tomato parmesan cream sauce

PENNE ALA VODKA 17.99

CHICKEN MIMOSA 23.99
Chicken, spinach, & mushrooms in a creamy wine sauce over
linguini

SEAFOOD MIMOSA 31.99
Shrimp, scallops, crab meat, spinach, mushrooms, in a creamy
wine sauce over linguine pasta

FETTUCCHINE ALFREDO 17.99

ADD:
Chicken +5.99, Shrimp +10, Crab Meat +14,
Jr Crab Cake +15, Seafood (Shrimp, Scallops, Mussels) +11,
Broccoli +2.50, Meat Sauce +4.99, Meat Balls (3) +4.99

CHICKEN

Entrees served with Bread & Butter and 2 sides
Premium side +\$2 | Caesar or Greek +\$2

CRAB MEAT STUFFED
CHICKEN BREAST 37.99
(Topped with brandy cheese sauce)

CHICKEN BREAST STUFFED
WITH SAGE DRESSING 19.99

FRIED CHICKEN (HALF CHICKEN) 18.99

CRAB DIP CHICKEN CHESAPEAKE 28.99
Grilled chicken breast, topped with crab dip,
green & red peppers over tomatoes, onions & parsley.
Served with sliced grilled bread.

CHICKEN TENDERS (6) 14.99
(served with fries only)

COMBINATION PLATTERS

Entrees served with Bread & Butter and 2 sides
Premium side +\$2 | Caesar or Greek +\$2

SEAFOOD PLATTER 46.99
Broiled: shrimp, scallops, stuffed oyster, crab cake(10oz), flounder
(No substitutions)
Fried: shrimp, scallops, crab cake (10oz), flounder
(no substitutions)

SURF & TURF 57.99
Lobster tail & 10 oz filet Mignon

LAND & SEA 38.99
1 stuffed shrimp with crab meat, & Jr. New York Strip

JR. NEW YORK STRIP & CRAB CAKE 40.99
Upgrade Steak: Ribeye +13.00, New York Strip (16oz) +13.00, Filet
Mignon +15.00

CRAB CAKE (10oz) & 3 FRIED SHRIMP 35.99

FRIED TRIO 39.99
Crab cake (10oz), scallops, shrimp

RIBS & CRAB CAKE 38.99
½ rack BBQ ribs and 1 crab cake (10oz)

SANDWICHES

Served with Fries or Coleslaw
Sub Sweet Potato Fries, Onion Rings or Side Salad +\$2
Add to any sandwich: Bacon +\$1.50, Cheese +\$1

CRAB CAKE (10oz) 28.99

JR. CRAB CAKE (4oz) 18.99

CRAB MELT 28.99

SEAFOOD CLUB 24.99
Shrimp salad, junior crab cake, lettuce, tomato, and bacon

TURKEY REUBEN 13.99

SHRIMP SALAD 16.99

SOFT CRAB 19.99

GRILLED SALMON BLT 17.99

NY STRIP STEAK SANDWICH 21.99
Swiss cheese, sauteed onions, and horseradish aioli

CRISPY BUFFALO CHICKEN 14.99
Fried chicken breast tossed in our spicy buffalo sauce with
lettuce, tomato, and blue cheese dressing

CHEESEBURGER 12.99

TEXAS BURGER 14.99
American cheese, bacon, BBQ sauce and onion ring

ROMANO'S BURGER 18.99
Angus beef patty burger topped with a 2 oz crab cake

POT PIES & GREEK SPECIALTIES

*Served with Side Salad
Side Caesar or Side Greek +\$2

SEAFOOD POT PIE 21.99*

CHICKEN POT PIE 16.99*

GYRO PLATTER 18.99
Served with fries

SPINACH PIE 9.99

PIZZA

	10"	14"
CHEESE & TOMATO SAUCE	11.99	13.99
COMBO (2 TOPPING)	13.99	16.99
VEGGIE	15.99	18.99
DELUXE	18.99	22.99
EXTRA TOPPINGS ADD:	\$2	\$3

TOPPINGS:
pepperoni, sausage, ham, anchovies, meat sauce, sausage,
salami, mushroom, green pepper, onion, pineapple

STROMBOLI 17.99
Steak, onion, green peppers, mushrooms, mozzarella,
tomato sauce

CALZONE 17.99
Pepperoni, sausage, ground beef, mozzarella,
tomato sauce

HOMEMADE DESSERTS

FRUIT CHEESECAKE 8.99

ASSORTED CHEESECAKE 7.99

ASSORTED CAKE 6.99

BAKLAVA 6.99

RICE PUDDING 4.99

BREAD PUDDING 4.99

ÉCLAIR 5.99

CANNOLI 5.99

BEVERAGES

Free Refills (except Milk & Juice)

SOFT DRINKS 3.99

FRESH BREWED ICED TEA 3.99
(SWEET OR UNSWEET)

MILK 3.99

JUICE 3.99

HOT TEA 3.99

COFFEE 3.99

CHILDREN'S MENU

Age 12 and under. Served with kid's beverage.
*Served with Fries or Applesauce

GRILLED CHEESE 6.99*

FRIED JUMBO SHRIMP (3) 10.99*

CHICKEN TENDERS (3) 8.99*

JR. NEW YORK STRIP 19.99*

SPAGHETTI WITH ONE MEATBALL 10.99

CHEESE OR PEPPERONI PITA PIZZA 8.99

PREMIUM SIDES

SIDE GREEK SALAD 7.50	SIDE CAESAR SALAD 6.99
BEER BATTERED ONION RINGS 5.99	SWEET POTATO FRIES 5.99
BROCCOLI 5.50	GARLIC CHEESE BREAD 7.99
LOADED BAKED POTATO 6.50	

HOUSE FAVORITE

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





ROMANO'S

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HOUSE WINES

4.95/GLASS

BERINGER

PINOT GRIGIO, CHARDONNAY,
MOSCATO, WHITE ZINFANDEL,
CABERNET, MERLOT,
PINOT NOIR

WHITE WINES

TERRA D'ORO PINOT GRIGIO, CALIFORNIA	42/21
Aromas of ripe stone fruit, green apple, pear, and honeydew melon	
RUFFINO LUMINA PINOT GRIGIO, ITALY	38/19
Golden apple, honeyed pear, and citrus notes	
PROPHECY PINOT GRIGIO, ITALY	42/21
Crisp and clean, subtle apple and melon flavors, long lingering finish	
JOEL GOTT SAUVIGNON BLANC	48/24
Refreshing taste with aromas of peach, honeydew, guava, and passion fruit	
KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND	48/24
Juicy acidity & fruit sweetness, fresh Zesty, and lingering	
GEMMA DI LUNA, ITALY	46/23
Sweet floral aromas with a fruit-forward body of ripe peach and tart green apple and a crisp finish	
CAVIT PINOT GRIGIO, ITALY	34/17
Crisp and refreshing with light flavors of apple and citrus	
SONOMA-CUTRER RUSSIAN RIVER CHARDONNAY, CALIFORNIA	56/28
Aromas of tropical fruits, flavors of green apple and vanilla	
BERINGER WHITE ZINFANDEL, CALIFORNIA	34/17
Fresh red berry, citrus & melon with hints of nutmeg	
STERLING CHARDONNAY, CALIFORNIA	42/21
Tropical fruit, guava & peach are supported by crisp acidity, caramel and spice aging notes	
RELAX RIESLING, GERMANY	38/19
Full bodied with intense fruit aromas, peach & passion fruit	
CHATEAU ST MICHELLE RIESLING, WASHINGTON STATE	44/22
Medium-bodied, dry with flavors of white peach, green apple, mango & lemon-lime with subtle mineral notes and floral aromas	
BERINGER MOSCATO, CALIFORNIA	34/17
Light bodied & sweet with peach & floral aromas	
BARTENURA MOSCATO, ITALY	48/24
Crisp & refreshing, with pear, tangerine & melon	

SPARKLING WINES

JAM CELLARS TOAST SPARKLING WINE, CALIFORNIA	48/24
Aromas of white peach and orange blossom with notes of tropical pineapple, ripe honeydew and a light toastiness	
RUFFINO PROSECCO, ITALY	46/23
Clean notes of apple, pears & citrus, slight hints of wisteria & elder	

COCKTAILS

ESPRESSO MARTINI
Van Gogh Double Espresso Vodka, Borghetti Espresso liqueur, and a splash of simple syrup
PINEAPPLE UPSIDE DOWN
Malibu Coconut Rum, Absolut Vanilla Vodka, pineapple juice, grenadine
MARYLAND MANHATTAN
Sagamore Rye, sweet vermouth, maraschino cherry juice, cherry garnish
1800 MARGARITA
1800 silver tequila, Cointreau, agave nectar, lime juice
CORONARITA
Margarita on the rocks or frozen with a mini-Corona beer centered on the rim

DRAFT BEER

BLUE MOON YUENGLING

COORS LIGHT STELLA

DOGFISH HEAD 60 MINUTE

SAM ADAMS SEASONAL

BOTTLED BEER

ANGRY ORCHARD	HEAVY SEAS LOOSE CANNON
BUDWEISER	HEINEKEN
BUD LIGHT	HEINEKEN ZERO
BUD LIGHT LIME	MICHELOB ULTRA
BUD ICE	MILLER LIGHT
COORS LIGHT	NATURAL LIGHT
CORONA	SUN CRUISER
CORONA LIGHT	TWISTED TEA
CORONA PREMIUM	TRULY
GUINNESS	

DRINKS

RED WINES

ERATH PINOT NOIR, OREGON	60/30
Decadent aromas of boysenberry and dark cherry with layers of jasmine and fresh herbs	
MARK WEST PINOT NOIR, CALIFORNIA	44/22
Medium-bodied, red fruits with scents of spice, dark fruit & smoky oak	
BANFI CHIANTI CLASSICO, TUSCANY	46/23
Intense notes of cherry, plum & violet, fresh & balanced	
SANTA CRISTINA CHIANTI SUPERIORE BY ANTINORI, TUSCANY	58/29
Rich with fruity notes of morello cherries, aromatic herbs and balsamic sensations with a long, savory finish	
APOTHIC RED BLEND, CALIFORNIA	40/20
A well-balanced stylish red with hints of black cherries & spices	
7 MOONS RED BLEND, CALIFORNIA	44/22
Aromas of chocolate-covered cherries, baking spices and vanilla bean with flavors of strawberry preserves, cherry cola, and milk chocolate	
ALMOS MALBEC, ARGENTINA	36/18
Dark cherry & blackberry fruit with spice & vanilla	
FEDERALIST CABERNET, CALIFORNIA	46/23
Medium-bodied with aromas of berries, tart cherry, sweet oak and cinnamon and a long,lingering finish	
JOSH CELLARS CABERNET SAUVIGNON, CALIFORNIA	42/21
Full-bodied, with layers of velvety tannins, dark chocolate, and berries	
SIMI CABERNET SAUVIGNON, ALEXANDER VALLEY	64/32
Blackberry, plum, & black cherry, notes of pepper & spice	
RODNEY STRONG MERLOT, CALIFORNIA	50/25
Velvety soft with notes of sweet black cherry, boysenberry compote and cassis	
19 CRIMES SHIRAZ, AUSTRALIA	42/21
Full and round with a subtle sweetness giving a rich and round mouthfeel	
CHATEAU ST MICHELLE SYRAH, CALIFORNIA	50/25
Bright and juicy with ripe berry and hints of vanilla	
TENUTA DI ARCENO CHIANTI CLASSICO, ITALY	92/46
Unmistakably Tuscan with flavors of cherry, plum, earth and cedar	
RIUNITE FRUITS, RIUNITE SANGRIA	28/14
Delectable aromas of dark berries, strawberries and peaches with a hint of citrus	

CLASSIC FROZEN COCKTAILS

DAIQUIRIS
Strawberry, Peach, Mango, Banana
COLADAS
‘Pina, Strawberry, Peach, Mango, Banana
MARGARITAS
Lime, Strawberry, Peach, Mango
MUDSLIDE
Ice cream, vodka, Irish cream & coffee liqueur
TOASTED ALMOND
Ice cream, amaretto & coffee liqueur
STRAWBERRY SHORTCAKE
Strawberry, ice cream & amaretto
BUSHWACKER
Pina colada, ice cream, coffee liqueur & rum
TROPICOLADA
Pina colada, banana, mango, & coconut rum
BLUE MARGARITA
Margarita, sour mi, tequila & blue curacao

MULES

ROMANO'S MULE
Jameson Irish Whiskey, ginger beer, squeeze of lime
MARYLAND MULE
Sagamore Rye, ginger beer, squeeze of lime
AMERICAN MULE
Tito's handmade vodka, lime juice, ginger beer
TROPICAL MULE
Van Gogh pineapple vodka, ginger beer, splash of pineapple juice, squeeze of lime

CRUSHES

ORANGE
Deep Eddy Orange Vodka, fresh orange juice, lemon lime soda
GRAPEFRUIT
Deep Eddy 'Ruby Red Vodka, fresh grapefruit juice, lemon lime soda
LEMON
Deep Eddy Lemon Vodka, fresh lemon juice, lemon lime soda
LEMON LIME
Deep Eddy Lime Vodka, fresh lemon juice, lemon lime soda
STRAWBERRY LEMONADE
Three Olives Strawberry Vodka, Cointreau, fresh lemon juice, lemon lime soda
WHISKEY CRUSH
ameson Orange Irish Whiskey, fresh orange juice, lemon lime soda

FISH BOWLS

BIG FISH
Take the bait with Malibu Coconut Rum, Malibu Pineapple Rum, Malibu Mango Rum, banana liqueur, fresh orange juice, cranberry juice, squeeze of lime
SHARK BITE
A bloody combination of Cane Run Rum, Lemon Rum, vodka, blue curacao, pineapple juice and sweet & sour
CRUZAN CONFUSION
Cruzan Coconut Rum, Cruzan Mango Rum, pineapple and cranberry juice
SHARK ATTACK
Gold Tequila, Cane Run Rum, fruit juices, sweet & sour, and grenadine

SPECIALTY FROZEN DRINKS

BANANA CABANA
Banana, pina colada, rum & coffee Liqueur
BANANA JAMMER
Banana, ice cream & coffee Liqueur
BANANA SPLIT
Banana, strawberry, ice cream & dark crème de coco
BAHAMA MAMA
Banana, strawberry, mango & rum
COCO BANGO
Banana, mango & coconut rum
FUZZY MANGO
Peach, mango & vodka
PEACHES & CREAM
Ice cream, peach & rum
PACIFIC NAVAL
Pina colada, peach & melon liqueur
LAVA FLOW
Pina colada & rum poured over strawberry
FROZEN CACTUS JUICE
Margarita, pineapple rum & melon liqueur
KEY LIME PIE
Margarita, ice cream & citrus vodka
ULTIMATE MARGARITA
Margarita, tequila & Grand Marnier

FROZEN MOCKTAILS

Non-Alcoholic

BURST O BERRY	PEACH COOLER
Strawberry & ice cream	Banana, mango & peach
MANGO COLADA	PEACH BASKET
Mango & pina colada	Peach, pina colada, mango & strawberry
KOOKIE MONSTER	PLAYGROUND PUNCH
Ice cream, crushed cookies & chocolate syrup	Pina colada, strawberry & pineapple juice
BANANA BERRY FREEZE	MIX & MATCH
Banana & strawberry	Strawberry, peach, mango, ice cream, pina colada
FRUITABULOUS FREEZE	
Banana, peach & strawberry	

MOCKTAILS

Non-Alcoholic

STRAWBERRY LEMONADE
Strawberry, lemonade, sprite
BLUSHING ARNOLD PALMER
Tea with lemonade and grenadine
ORANGE-CRANBERRY MIMOSA
Orange juice, cranberry juice, club soda
VIRGIN MARGARITA
(Can be done in any flavor)
Margarita mix, lemonade, simple syrup, sprite

