

# Bulls & Bears

Restaurant & Pub  
38 South Potomac Street  
301-791-0370

## APPETIZERS

<b>Crab Fries</b>	16
<i>Old Bay Seasoned Fries, Bacon, Pico, Cheese Sauce, Topped with Crab</i>	
<b>Shaved Rib Quesadilla</b>	14
<i>Shaved Ribeye, Shredded Cheese, Green Chilies. Served with Pico &amp; Sour Cream</i>	
<b>Hummus of the Week</b> <b>V</b>	11
<i>Ask Your Server for Our Current Offering. Served with Pita &amp; Crackers</i>	
<i>Add Mixed Veggies \$4</i>	
<b>Crab Pretzel</b>	16
<i>Warm Pretzel, Melted Cheese, Old Bay Cream Sauce, Crab Meat</i>	
<b>Chicken Wings</b> <b>GF</b>	14
<i>a Dozen Chicken Wings Served with Your Choice of Smokey Heat, Buffalo, BBQ or Old Bay</i>	
<b>Seared Ahi Tuna</b> <b>GF</b>	16
<i>Togarashi Dusted Tuna Seared Rare. Served with Seaweed Salad &amp; Wasabi</i>	
<b>Fried Oysters</b>	14
<i>Fried Oysters Served with Cajun Remoulade</i>	
<b>Fried Mushroom Ravioli</b> <b>V</b>	12
<i>Deep Fried Mushroom Filled Ravioli Served with House Made Marinara Sauce</i>	
<b>Maryland Crab Dip</b>	17
<i>Served with Pita &amp; Crackers</i>	

## SANDWICHES

<b>Seafood Po Boy</b>	16
<i>Choice of fried Oysters or Grilled Shrimp, Lettuce, Tomato, Onion, Pickle, Dijonaise on Hoagie Roll</i>	
<b>Shaved Rib Grinder</b>	14
<i>Shaved Rib, Provolone, Sautéed Mushroom &amp; Onion, Topped with Cheese Sauce on Hoagie Roll</i>	
<b>Seared Tuna</b>	15
<i>Ahi Tuna Seared Rare, Cucumber Wasabi Slaw, on Brioche Bun</i>	
<b>Grilled Pesto Chicken</b>	14
<i>Grilled Chicken, House Made Pesto, Tomato, Provolone Cheese on Brioche Bun</i>	
<b>Bulls &amp; Bears Tacos</b>	14
<i>Cabbage, Carrot, Chipotle Aioli. Your Choice of Chicken, Shrimp or Tuna</i>	
<b>Crab Cake</b>	17
<i>Maryland Style Crab Cake, Lettuce, Tomato, on Brioche Bun. Served with Old Bay Tartar Sauce</i>	
<b>Smoked Turkey BLT</b>	14
<i>Turkey, Bacon, Lettuce, Tomato, Mayo on Country White Bread</i>	

## BURGERS

<b>The Bull</b>	14
<i>Bacon, Cheddar, Fried Onion, BBQ</i>	
<b>The Bear</b>	16
<i>Pepper Jack, Caramelized Onions, Bacon, Spicy Maple Syrup</i>	
<b>Mushroom Swiss</b>	15
<i>Sautéed Mushrooms, Swiss Cheese</i>	
<b>Black &amp; Blue</b>	15
<i>Blackened Angus Beef, Blue Cheese Crumbles, Roasted Red Peppers, Bacon</i>	
<b>Mack Daddy</b>	16
<i>Cheddar Cheese, Shredded Lettuce, Red Onion, Fried Pickle Chips, 1000 Island</i>	
<b>Chesapeake</b>	18
<i>Petite Crab Cake, Cheddar Cheese &amp; Old Bay Cream</i>	
<b>Impossible Burger</b> <b>V</b>	15
<i>Impossible Patty, Lettuce, Tomato, Onion</i>	
<b>All Burgers &amp; Sandwiches Served with Kettle Chips</b>	
<i>Substitute French Fries or Sweet Potato Fries for \$2</i>	

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

## SOUPS & SALADS

<b>French Onion</b>	7
<b>Maryland Crab</b>	7/9
<b>Side Caesar Salad</b>	4
<i>Romaine, House Made Caesar Dressing, Croutons, Parmesan Cheese</i>	
<b>Side House Salad</b>	4
<i>Romaine, Onion, Tomato, Carrot &amp; Cucumber</i>	
<b>Spinach Side Salad</b>	
<i>Spinach, Onion, Tomato, Cucumber, Carrot, Cucumber Wasabi Dressing</i>	
<b>Melon &amp; Berry Wedge Salad</b> GF	13
<i>Wedge of Bib Lettuce, Cantaloupe, Strawberry, Blackberry, Balsamic Reduction, Bacon, Feta Cheese</i>	
<b>Black &amp; Blue Salad</b>	16
<i>Romaine, Blackened Steak Tips, Sun-dried Tomato, Roasted Red Peppers, Blue Cheese Crumbles, Crispy Onions, Balsamic Dressing</i>	
<b>Caesar Salad</b>	11
<i>Romaine, House Made Caesar Dressing, Croutons, Parmesan Cheese</i> <i>Add Chicken \$5 Add Shrimp \$6 Add Steak \$7 Add Salmon \$7</i>	
<b>Southwest Salad</b>	15
<i>Tortilla Shell Bowl, Shaved Romaine, Cheddar Jack, Toasted Corn, Black Beans, Onions, Cherry Tomato, Blackened Chicken, Chipotle Ranch Dressing</i>	
<b>Pistachio Salmon Salad</b> GF	19
<i>Spinach, Cranberry, Blue Cheese Crumbles, Pistachio Crusted Salmon, House Dressing</i>	

## MAINS

<b>Steak Tips</b>	22
<i>Sautéed Ribeye &amp; Filet Tips, Mushrooms &amp; Onions, Port Reduction. Served with Mashed Potatoes &amp; Broccoli</i>	
<b>Fried Oyster Dinner</b>	25
<i>Fried Oysters, French Fries, Cucumber Wasabi Slaw. Served with Cajun Remoulade</i>	
<b>Petite Ribeye</b>	24
<i>8oz Hand Cut Ribeye Topped with Demi Glacé. Served with Roasted Potatoes &amp; Asparagus</i> <i>Add Crab Cake \$14 Add Shrimp \$9</i>	
<b>Crab Cake Dinner</b>	34
<i>Maryland Style Crab Cakes. Served with Roasted Potatoes &amp; Asparagus</i>	
<b>Seared Scallops</b>	32
<i>Three Pan Seared Scallops Seared with Polenta &amp; Asparagus</i>	
<b>Maryland Brined Chicken Breast</b> GF	21
<i>Charbroiled Honey Lemon &amp; Old Bay Brined Chicken Breast. Served with Mashed Potatoes &amp; Broccoli Finished with Spicy Maple Syrup</i> <i>Substitute Crab and Old Bay Cream Sauce \$9</i>	
<b>Hand Cut Filet</b> GF	5oz. \$28 8oz. \$32
<i>Hand Cut Filet Served with Mashed Potatoes &amp; Asparagus</i> <i>Add Crab Cake \$14 Add Shrimp \$9</i>	
<b>Charbroiled Pork Chop</b> GF	24
<i>Bone-in Pork Chop Topped with Smoked Balsamic Boiler Onions. Served with Mashed Potatoes &amp; Broccoli</i> <i>Add Crab Cake \$14 Add Shrimp \$9</i>	
<b>Pistachio Crusted Salmon</b> GF	24
<i>Oven Baked Salmon Topped with Crushed Pistachios and House Dressing. Served with Roasted Potatoes &amp; Broccoli</i>	
<b>Mushroom Ravioli</b>	18
<i>Mushroom Filled Ravioli in a House Made Mushroom Cream Sauce</i> <i>Add Chicken \$5 Add Shrimp \$9</i>	

Parties of 8 or more are subject to 20% Gratuity