

B R U N C H

BREAKFAST

LOBSTER FRENCH TOAST | 24

fried Maine lobster tail, Madagascar vanilla french toast, hot honey, scallions

LOADED BRUNCH BOWL | 16

three eggs over easy, hashbrowns, chorizo, long hot aioli, guacamole, sour cream, crispy tortillas

CHEDDAR, CHIVE & BACON SCRAMBLE | 15

served with hashbrowns

MADAGASCAR VANILLA FRENCH TOAST | 16

maple syrup, mixed berries, served with hashbrowns

OYSTERMAN'S BREAKFAST | 23

3 eggs scrambled -or- fried your way, 3 slices of bacon, 3 Milton sausage links, hashbrowns, sourdough toast



TROLLEY BRUNCH BURRITO | 16

scrambled eggs, bacon, cheddar, avocado, scallions & Sriracha aioli, sour cream, tomato, hashbrowns

TSOH BREAKFAST GRILLED CHEESE | 15

two fried eggs your way, Milton sausage, cheddar cheese, arugula & tomato on sourdough, hashbrowns

SUNRISE SMASHBURGER | 18

ground chuck, hashbrowns, bacon, American cheese, sunnyside up egg, arugula, tomato, pickled red onion on a toasted brioche bun with fries

EARLY MORNING CRISPY CHICKEN | 17

fried chicken, toasted sourdough, melted cheddar, fried egg, long hot aioli, hashbrowns -or- fries

STEAK & EGGS | 28

two eggs fried your way, seared flat iron, arugula chimichurri, hashbrowns

three egg {OMELETS}

served w/hashbrowns

CLASSIC | arugula, tomato, cheddar 15

VEGGIE | red pepper, onion, arugula, avocado, tomato 14

SEAFOOD | shrimp, lump crab, arugula, Old Bay, cheddar 23



LUNCH

SOUPS + SALADS

NEW ENGLAND CLAM CHOWDER | 10

chopped clams, potatoes, bacon, celery, cream

CAESAR | 12

romaine hearts, Parmigiano croutons, classic dressing 11

ROCK SHRIMP & CORN | 22

avocado, cucumber, tomato, Bibb lettuce, corn nuts, cotija cheese, chili-lime vinaigrette, cilantro

STARTERS

CRISPY BRINED CHICKEN WINGS | 16

buffalo, Old Bay, firecracker, or honey-hoisin, bleu cheese dressing

FIERY FRIED SHRIMP | 14

buttermilk battered, Sriracha aioli

CRISPY CAULIFLOWER BITES | 13

fried cauliflower, tossed in honey-hoisin -or- buffalo sauce, bleu cheese dressing

HAND BREADED CHICKEN TENDERS | 12

buffalo style, BBQ, long hot aioli -or- honey mustard

ENTREES

EASTERN SHORE CRAB CAKE | 31

cucumber-fennel slaw, lemon-herb vinaigrette, Old Bay remoulade

ROCK SHRIMP-LOBSTER ROLL | 38

butter-poached Maine lobster, rock shrimp, Bibb lettuce, lemon, chives, split top brioche, sea salt chips

TROLLEY FISH N' CHIPS | 24

beer battered wild Chesapeake blue catfish, fries, dill tartar sauce

SANDWICHES

Sandwiches are served with seasoned fries & a pickle

(Old Bay Fries or Homemade Chips are Available Upon Request)

CRAB GRILLED CHEESE lump crab, cheddar, tomato, sourdough 24

BUTTERMILK FRIED CHICKEN CLUB bacon, lettuce, tomato, mayo, sourdough 17

TROLLEY SMASHBURGER grilled onions, pickles, lettuce, Cooper Sharp American, house sauce, brioche bun 18

EASTERN SHORE CRAB CAKE tomato, Old Bay remoulade, cucumber-fennel slaw, lemon-herb vinaigrette, brioche bun 31



BRUNCH {BOOZE}

TSOH BLOODY MARY | 10

House vodka, homemade Bloody Mary mix, olives, lemon, lime

TSOH BLOODY MARIO | 11

Kurveball BBQ Whiskey, homemade Bloody Mary mix, olives, lemon, lime, strip of bacon

CRUSHES | 10

Pick your favorite flavor from our premium selection

MAN-MOSA | 10

Allagash White, fresh squeezed OJ, Smirnoff Orange Vodka

LE FLEUR | 10

Champagne, Elderflower liqueur, lime juice, garnished with mint

ESPRESSO MAN-TINI | 10

Shanky's Whip, espresso

ADD FLAVOR +3



A customary gratuity of 20% will be added to all parties of 8 or more.

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

COCKTAILS

- WHITE PEACH COSMO • 14**
birdie & buck, peach schnapps, simple syrup, white cranberry juice
- SUNSHINE SIPPER • 11**
tito's, green tea simple syrup, club, lemonade, mint
- SOMETHING STRONG & SWEET MARTINI • 13**
ON THE ROCKS -OR- UP
strawberry infused vodka, lemon juice, lemonade
- BRAMBLE MULE • 11**
gin, raspberry puree, lime juice, ginger beer
- BLUE ROCK LEMONADE • 11**
western son vodka, lemon juice, blueberry puree, simple syrup, club
- BULLIET T • 13**
bullet bourbon, green tea simple extract, lemon juice, club
- LE FLEUR • 11**
champagne, elderflower liqueur, lime juice, garnished with mint
- PEACHY KEEN • 15**
peach voda, licor 43, passionfruit puree, lemon juice, prosecco
- WATERMELON SMASH • 14**
watermelon vodka, lime juice, agave, cranberry juice, mint, sugar/charcoal rim

ESPRESSO MARTINI \$15

three olives double espresso, van gogh hazelnut, vanille de madagascar, espresso

MAKE IT FLAVORED +3

BAILEYS
BAILEYS CHOCOLATE MOCHA
DORDA SEA SALT CARAMEL
PRITCHARD'S PEANUT BUTTER

MARGARITAS

- BLACK MAMBA • 13**
pineapple infused tequila, lime juice, pineapple juice, agave, activated charcoal, salt rim
- GARDEN GROVE • 13**
jalapeño infused tequila, grapefruit juice, agave, lime, club
- ITALIAN MARGARITA • 15**
papelito blanco tequila, amaretto, orange juice, lime juice
- EMMAS BLOOD ORANGE MARG • 15**
papelito blanco tequila, lime juice, blood orange puree, orange juice, lime juice, agave
- NOT A WHISKEY SOUR • 16**
patron anejo, lemon juice, pomegranate puree, brown sugar simple

\$10 CRUSHES

- GRAPEFRUIT**
smirnoff ruby red, triple sec, club soda, fresh squeezed squeezed grapefruit
- ORANGE**
smirnoff orange, triple sec, club soda, fresh squeezed orange
- MANGO**
cruzan mango, triple sec, club soda, fresh squeezed orange
- KEY LIME**
smirnoff whipped, ginger ale, fresh squeezed lime
- LEMON-LIME**
deep eddy lime, club soda, splash of sprite, fresh squeezed lemon & lime
- PEACH**
deep eddy peach, club soda, fresh squeezed orange, splash of cranberry
- CREAMSICLE**
smirnoff whipped, triple sec, club soda, fresh squeezed orange

WINE NOT

- | | | | |
|--------------------------|---------|---------------------------------|---------|
| WHITE WINE | g/v/btl | RED WINE | g/v/btl |
| LAMARCA PROSECCO (SPLIT) | 12 | 19 CRIMES RED BLEND | 10 40 |
| CIELO PINOT GRIGIO | 9 36 | BLACK NINE PINOT NOIR | 11 44 |
| OYSTER BAY SAUV BLANC NZ | 12 48 | PIERANO ESTATE MERLOT | 10 40 |
| BOGLE CHARDONNA | 10 40 | TWENTY ACRES CABERNET SAUVIGNON | 11 44 |
| URBAN RIESLING | 10 40 | | |
| LIONEL OSMIN ROSE | 9 36 | | |

OYSTER SHOOTERS \$8



- COOL AF**
cucumber vodka | cocktail | lemon
- SLURPIN' BUBBLES**
champagne | cocktail | lemon
- LOCALS ONLY**
vodka | bloody mary mix
- SIMPLE SHOOTER**
vodka | cocktail | lemon
- HOT SHOT**
jalapeño tequila | cocktail | lemon
- PICKLED SURFER**
pickle vodka | cocktail | lemon

BOTTLES 'N CANS

- BIG OYSTER "CAGE DIVE"** 8.00
- BLUE MOON** 6.00
- BUD LIGHT** 5.00
- BUDWEISER** 5.00
- COORS LIGHT** 4.50
- CORONA** 6.00
- CORONA LIGHT** 6.00
- DOGFISH HEAD 60 MIN IPA** 6.00
- DOGFISH HEAD SEAQUENCH ALE** 6.00
- GUINNESS** 6.00
- MICHELOB ULTRA** 6.00
- MILLER LITE** 4.50
- MILLER HIGH-LIFE** 4.00
- STELLA ARTOIS** 6.00
- YUENGLING** 4.00

SEITZERS & CIDERS

- 196** 8.00
grapefruit | lemon | strawberry
- HIGH NOON** 8.00
peach | mango | pineapple
- STATESIDE** 9.00
orange | black cherry | lemon cucumber
- SURFSIDE** 8.00
tea | green tea | peach | lemonade | lemonade tea
strawberry lemonade
- WHITE CLAW** 6.00
black cherry
- DOWNEAST HARD CIDER** 8.00
- DOWNEAST SEASONAL** 8.00
- ANGRY ORCHARD** 6.00

NON ALCOHOLIC

- SAM ADAMS - JUST THE HAZE** 6.00
- HENEKEN 0.0** 6.00
- ATHLETIC BREW RUN WILD** 6.00
- SARATOGA STILL** 7.00
- SARATOGA SPARKLING** 7.00