

THE HUB

- STARTERS -

FRESH MARYLAND STEAMERS	14
"Piss clams" served with hot drawn butter and lemon	
CRAB CAKE	8
Served with honey mustard sauce	
CHICKEN NOODLE SOUP	5
HOMEMADE	
SPICY BEEF EMPANADA	9
Served with salsa	
EGGPLANT ROLLINTINI	9
Stuffed with ricotta and topped with mozzarella cheese and baked in plum tomato sauce	
SPINACH AND ARTICHOKE DIP	9
Served with chips	
BUFFALO CAULIFLOWER	9
Served with blue cheese	
HUB MUSSELS	10
Fresh Prince Edward Island mussels sautéed in olive oil with garlic and capers then finished with lemon white wine sauce served with garlic bread	

- DINNERS -

BRAISED BRISKET PLATTER	19
Dry rubbed and slow braised brisket sliced served over mashed potato with vegetable and gravy	
20 OZ USDA CHOICE PORTERHOUSE STEAK STEAK	32
Grilled to your liking and served with steak fries and creamed spinach	
EGGPLANT PARMESAN	16
Served over linguine	
PAN SEARED LOCAL SCALLOPS	25
Served over fettuccini in our creamy pesto sauce with mushrooms, roasted red peppers and sun dried tomato	
LINGUINE SAUTE	20
Shrimp and mussels sautéed in extra virgin olive oil with garlic basil chopped tomato and mushrooms finished with sambuca served over linguine	
HATFIELD PORK CHOP PIZZIOLA	20
Grilled 14 Oz pork chop topped with onion, peppers, mushrooms. sausage sautéed in olive oil with garlic and white wine finished with plum tomato sauce and served over linguine	
STUFFED FLOUNDER	22
Stuffed with crab meat topped with hollandaise sauce and asparagus served over mashed potato	
RUBEN	12
Served with fries	