



**RUSTIC
ATMOSPHERE.**

**REFINED
FARE.**



*Home of the
Original Maryland
Crab Pretzel*

APPETIZERS



SS MARYLAND CRAB PRETZEL

A ballpark pretzel oozing with Silver Spring crab dip topped with Cheddar Jack cheese, then baked in the oven 12.75

CRABBY TOTS

Classic tater tots with our crab dip topped with crisp bacon bits and Cheddar Jack cheese, baked to a golden brown 12



CHICKEN TENDERS

Our original, fresh-made, batter-dipt & served with your choice of honey mustard or BBQ sauce 8

CHICKEN QUESADILLA

Flour tortillas stuffed with grilled chicken, bacon, onion, tomato & Cheddar Jack cheese. Served with shredded lettuce, salsa and sour cream 11
Add guacamole .90

SILVER SPRING MOZZ STIX

Fresh mozzarella, hand-cut & lightly seasoned, wrapped in a spring roll, golden fried, served with marinara sauce 7.5

CRISPY GREEN BEANS

Whole green beans, golden fried & served with a cusabi dipping sauce on the side 8

POTATO SKINS

Topped with crumbled bacon and Cheddar Jack cheese. Served with sour cream 8.25

STEAMED SHRIMP

Large gulf shrimp tossed with onions & old bay
1/2 lb 14 1 lb 22

WINGS

Buffalo, BBQ, Honey Bourbon, Old Bay or Nude
Single 9 Double 17

FRIED PICKLES

Dill pickle spears lightly breaded, served to a golden brown with a country mustard sauce 8



ASIAN SEA SCALLOPS

Fresh, jumbo sea scallops, pan-seared, served on top of a refreshing seaweed salad & finished with a drizzle of cusabi sauce & sriracha 14

STEAMED MUSSELS PEI

Bianco – Butter, white wine sauce with a hint of garlic 11

Marinara – Tomatoes, garlic & fresh herbs 11



This symbol represents a Silver Spring Signature item

**GIFT CARDS AVAILABLE...
ASK SERVER FOR DETAILS!**

SOUPS & SALADS

CRAB CAKE CHIPOTLE SALAD

Romaine lettuce folded into our own homemade Chipotle Caesar dressing topped with a Jumbo lump crab cake, flame roasted corn, black beans & tortilla strips 17



BLACK & BLEU SALAD

Grilled or blackened tenderloin steak, gorgonzola cheese, red pepper, tomatoes, hard-boiled egg, red onion and garlic toast served over mixed greens with your choice of dressing 14

ULTIMATE SEAFOOD SALAD

Lump crabmeat, jumbo cocktail shrimp & sea scallops with hard-boiled egg & applewood bacon over mixed greens with our Chesapeake vinaigrette 18

HOMEMADE CAESAR SALAD

Fresh Romaine lettuce carefully folded into our own homemade Caesar dressing. Topped with shaved Parmesan & asiago cheese with seasoned croutons 8.5
1/2 salad 5

RASPBERRY WALNUT SALAD

Chopped Romaine tossed with mandarin oranges, raspberries, red onion and caramelized walnuts in our own raspberry dressing 10.25
Try with gorgonzola cheese add 1.00

FRESH GARDEN SALAD

Mixed greens with cucumber, tomato & croutons served with your choice of dressing 8.5
1/2 salad 5

Top your Salad with Grilled or Blackened . . .

Atlantic Salmon 9 Chicken Breast 5.5
Sautéed Shrimp 6.5 Steak Tenderloin 7

DRESSINGS:

Balsamic Vinaigrette ~ Bleu Cheese ~ Buttermilk Ranch
Honey Mustard ~ Light Ranch ~ Pepper Parmesan
Raspberry Vinaigrette ~ Sun-Dried Tomato



FRENCH ONION SOUP AU GRATIN

Served piping hot with melted Swiss and provolone cheeses 6.5

MARYLAND CRAB SOUP

Cup 5.5 Bowl 6.5

SOUP DU JOUR

Priced Daily

HOMEMADE CHILI & CHEESE

(in-season) Cup 4.5 Bowl 5.5

ENTRÉES

Rolls available upon request.

SIZZLIN' FAJITAS

Steak Tenderloin, Chicken Breast or Combo
Grilled or blackened tenderloin, chicken breast or combo with sautéed onions. Served with shredded lettuce, salsa, sour cream, Cheddar Jack cheese & warm tortillas 15.5

Additional toppings - Add .90 each

Bacon, Cheddar Jack cheese, green peppers, guacamole, jalapeno peppers, mushrooms or tomatoes.

SOUR BEEF & DUMPLINGS

Silver Spring Inn's original recipe of marinated sour beef and hand-rolled potato dumplings in a thick gingersnap gravy. Served with cole slaw.

1/2 Order 12

3/4 Order 19

Full Order 22

Extra Dumpling - Add 2.25



CHICKEN & BROCCOLI ALFREDO

Grilled chicken breast and fresh broccoli in a rich, creamy Romano and Parmesan cheese sauce, tossed with fettuccine. Served with garlic toast and one side 14.5

STEAMED VEGETABLE PLATTER

Fresh broccoli, carrots, peppers, button mushrooms, yellow squash and zucchini. Served with citrus rice and Oriental dressing on the side 11.75

Add grilled or blackened chicken 5.5

BABY BACK RIBS

Slow-cooked, making the end result a rack of ribs that is tender & mouth watering. Served with two sides. Specify original BBQ or Honey Bourbon.

1/2 Rack 15

Full Rack 20

BABY BACK RIB COMBOS

Served with two sides.

Half rack of Ribs & 1/2 lb of Steamed Shrimp or Fried Shrimp 22

Half rack of Ribs & 5 oz Crab Cake 22



CHICKEN ANNAPOLIS

Classic French-style chicken breast sautéed to a golden brown in a lemon cream sauce crowned with gulf shrimp & jumbo lump crabmeat. Served with two sides 21

STUFFED ROCKFISH

Filet of rockfish stuffed with jumbo lump crabmeat and topped with Imperial sauce. Served with two sides 24

BROILED ROCKFISH

Filet of rockfish broiled with a lemon & butter sauce. Served with two sides 19

SHRIMP & CRAB ALFREDO

Jumbo gulf shrimp simmered in a butter, cream and Romano cheese sauce crowned with lump crabmeat. Served over fettuccine with garlic toast and one side 21

SHRIMP JAMBOREE

Jumbo gulf shrimp sautéed with broccoli, red pepper & zucchini in a butter, white wine, garlic & herb sauce. Served over a bed of citrus rice or pasta with garlic bread and one side 16

FRIED SHRIMP

Gulf shrimp lightly dusted in Panko crumbs and fried to a golden brown. Please specify cocktail or tartar sauce. Served with two sides 16

CRAB CAKE PLATTER

A Maryland tradition of 1/2 lb. Jumbo Lump Crabmeat, broiled to perfection. A recipe that speaks for itself. Served with two sides Market price

BROILED SEAFOOD PLATTER

Portions of fresh catch of the day,
5oz Crab Cake, sea scallops & jumbo shrimp.
Served with two sides 25

JUMBO SEA SCALLOPS

Served with two sides

Broiled in lemon butter 23

Stuffed with Jumbo Lump Crab Imperial 26

JAMBALAYA

Sautéed chicken, gulf shrimp, Andouille sausage, peppers and onions simmered in a mild Creole sauce, over citrus rice or pasta. Served with garlic toast and one side 18

ATLANTIC SALMON

Fresh filet of cold water salmon prepared grilled, blackened or broiled. Served with two sides 18.5

GRILLED TERIYAKI SALMON

Fresh teriyaki glazed Atlantic Salmon with stir-fried vegetables & citrus rice 19.5

SILVER SPRING SIRLOIN

USDA Choice Sirloin char-grilled, served with two sides.
6 oz 14.5 12 oz 21

NEW YORK STRIP

12 oz USDA Choice Strip served with two sides 23

MUSHROOM PEPPERCORN SIRLOIN

6 oz Sirloin topped with a mushroom & peppercorn sauce. Served with two sides 16

STEAKS

Steak Toppers -
buttered mushrooms or
sautéed onions 2.00 each



STEAK COMBOS

served with two sides

6 oz Sirloin & 5 oz Crab Cake 23

12 oz Sirloin & 5 oz Crab Cake 28

6 oz Sirloin & Fried Shrimp 22

SPECIALTY SANDWICHES

Served with fries. Substitute your fries with a Caesar or garden salad 2.00
Please specify lettuce/tomato on your sandwich at no additional charge.

PHILLY STYLE CHEESE STEAK

Thinly sliced, choice strip steak with sautéed onions & provolone cheese, served on a toasted Philly roll 11

CHICKEN CRISFIELD

Grilled or blackened chicken breast topped with shrimp, crabmeat, grilled ham, Cheddar Jack cheese and tiger sauce 13

CHICKEN BREAST

Grilled, blackened or Fried Buffalo-style. Ask your server about toppings for your sandwich 10.5

SHRIMP SALAD

A very generous portion of everyone's favorite served on your choice of bread or in an Old Bay wrap 14

SHRIMP MELT

Shrimp salad served on grilled garlic toast, topped with muenster and Cheddar Jack cheese and baked to perfection 14

S CRAB CAKE

Jumbo lump crabmeat broiled to perfection. Served in an old bay wrap, choice of bread or crackers. Choose from 5 oz or 1/2 lb crab cake Market price

OPEN-FACED HOT BEEF

Tender sliced top round of beef simmered in our homemade brown gravy. Served over toast points with your choice of fries or mashed potatoes 12

TURKEY REUBEN

Roasted turkey served over grilled marble rye with 1000 Island dressing, topped with coleslaw and Swiss cheese. Served open or closed faced 11

NEW YORK REUBEN

Lean corned beef, thinly sliced, with sauerkraut, Swiss cheese & 1000 Island dressing on grilled marble rye. Served open or closed faced 11

BALTIMORE REUBEN

Seasoned shrimp and crabmeat served over grilled marble rye with 1000 Island dressing, topped with bacon, tomatoes and Cheddar Jack cheese. Served open-faced 14

CLUB HOUSE SANDWICH

Our traditional triple-decker sandwich made with your choice of turkey breast, ham or a combination of both. Served with Applewood bacon, American cheese, lettuce, tomato and mayonnaise on your choice of bread 12.5

CHESAPEAKE WRAP

Strips of grilled chicken breast, crab dip and Cheddar Jack cheese rolled in an Old Bay wrap and served hot from the oven 13

CHICKEN CHIPOTLE WRAP

Romaine lettuce folded in our chipotle Caesar dressing with roasted corn, black beans, tortilla strips & grilled chicken breast rolled in a jalapeno wrap 11

DOCKSIDE SANDWICH

Fresh catch of the day, golden fried served on your choice of bread with Old Bay chips 12.5

SALMON BLT

Grilled or blackened salmon, served on our signature roll with red pepper pesto mayo, lettuce, tomato & crisp applewood bacon 16

DID YOU KNOW WE CATER?

On or off-premise, bull roasts, wedding receptions . . . Whatever the occasion, let us help. Several packages from which to choose. See manager for details.

ALL NATURAL BURGERS

Our burgers are served on our signature roll with fries & a pickle spear. Please specify lettuce/tomato on your sandwich at no additional charge.

SILVER SPRING BURGER

All Natural Black Angus burger. Ask your server about toppings for your burger 10.5

CRISFIELD BURGER

All Natural Black Angus burger, blackened, topped with shrimp, crabmeat, grilled ham, Cheddar Jack cheese and tiger sauce 13.5

VERMONT BURGER

All Natural Black Angus burger, topped with ham, BBQ sauce and melted Cheddar Jack cheese 11.5

Additional Toppings 1.00 each

CHEESES: American, Cheddar Jack, Gorgonzola, Muenster, Provolone, Swiss

TOPPINGS: Grilled ham, Applewood smoked bacon, fried onions, sautéed green peppers, sliced mushrooms



BISON BURGER

Lean, Low Fat and All Natural Bison served on our signature roll. Ask your server about toppings for your burger 12.5

SMOKEHOUSE BISON BURGER

Applewood-smoked bacon, BBQ sauce and Cheddar Jack cheese 13.75

SILVER SIDES

Also available à la carte 3

Apple Sauce
Baked Potato
Baked Sweet Potato
Broccoli Florets
Buttered Mushrooms
Citrus Rice
Cole Slaw
Fries
Green Beans
Homemade Mashed Potatoes
Zucchini Medley

SPLIT PLATE CHARGE

3

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