

APPETIZERS

\$ The Original Maryland Crab Pretzel

A ballpark pretzel oozing with Silver Spring crab dip topped with Cheddar Jack cheese, then baked in the oven **13.25**

Chicken Quesadilla

Flour tortillas stuffed with grilled chicken, bacon, onion, tomato & Cheddar Jack cheese. Served with shredded lettuce, salsa and sour cream **13.25** Add guacamole 1.00

\$ Chicken Tenders

Our original, fresh-made and batter-dipt. Served with your choice of honey mustard or BBQ sauce **9**

\$ Crispy Green Beans

Whole green beans, golden fried and served with a cusabi dipping sauce on the side **9**

Potato Spikes

Topped with crumbled bacon and Cheddar Jack cheese. Served with sour cream **9.75**

Steamed Shrimp

Large gulf shrimp tossed with onions and Old Bay
 ½ lb **14.25** 1 lb **22.5**

Boom Boom Shrimp

Gulf shrimp tossed with our own special zingy sauce **9.75**

Fried Pickles

Dill pickle spears lightly breaded and served to a golden brown with a country mustard sauce **9**

Wings

Buffalo, Buffalo Hot, Garlic, Honey Bourbon, BBQ, Lemon Pepper, Sweet Chili Thai, Old Bay, or Nude
 8-count **11.5** 16-count **21.5**

NEW! Boneless Wings

Buffalo, Buffalo Hot, Garlic, Honey Bourbon, BBQ, Lemon Pepper, Sweet Chili Thai, Old Bay, or Nude **10**

NEW! Loaded Boneless Wings

Topped with bacon bits, Pepper Jack and Bleu cheese crumbles, with a buffalo & Ranch drizzle **11**

\$ Silver Spring Mozz Stix

Fresh mozzarella hand-cut and lightly seasoned, wrapped in a spring roll and golden fried. Served with marinara sauce **9**



Silver Spring Sampler

Tenders • Pickles
Wings • Spikes

(3 of each item)

*No Substitutions

Served with dipping sauces, carrots & celery

15.5

STEAKS

Steak Toppers – buttered mushrooms or sautéed onions 2.00 each

Silver Spring Sirloin

USDA Choice Sirloin char-grilled
 Served with two sides
 6 oz **16.5** 12 oz **23.5**

New York Strip

12 oz USDA Choice Strip
 Served with two sides **25.5**

Steak Combos

Served with two sides
 6 oz Sirloin & Fried Shrimp **24.5**
 6 oz Sirloin & 5 oz Crab Cake **25.5**
 12 oz Sirloin & 5 oz Crab Cake **30.5**



SOUPS

Maryland Crab Soup

Cup **7.25** Bowl **8.5**

Soup du Jour

Priced Daily

Homemade Chili & Cheese

Cup **6.5** Bowl **8**

French Onion Soup au Gratin

Served piping hot with melted Swiss and Provolone cheeses **7.5**

SALADS

Homemade Caesar Salad

Fresh Romaine lettuce carefully folded into our own homemade Caesar dressing. Topped with shaved Parmesan & Asiago cheese with seasoned croutons **9.75** • ½ salad **6**

Raspberry Walnut Salad

Chopped Romaine tossed with mandarin oranges, raspberries, red onion & caramelized walnuts in our own raspberry dressing **12**
 Try with Gorgonzola cheese, add \$1

Fresh Garden Salad

Mixed greens with cucumber, tomato & croutons. Served with your choice of dressing **9.75** • ½ salad **6**

Black & Bleu Salad

Grilled or blackened tenderloin steak, Gorgonzola cheese, red pepper, tomatoes, hard-boiled egg, red onion & garlic toast. Served over mixed greens with your choice of dressing **17**

Top your Salad with Grilled or Blackened . . .



Chicken Breast **5.75** Sautéed Shrimp **7.25** Boom Boom Shrimp **8.5** Steak Tenderloin **8.5** Atlantic Salmon **10.5**

DRESSINGS

Balsamic Vinaigrette • Bleu Cheese
 Buttermilk Ranch • Honey Mustard • Light Ranch
 Pepper Parmesan • Raspberry Vinaigrette

ENTRÉES

\$ 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 ½ – **14** ¾ – **21.5** Full – **24.5**
 Add Extra Dumpling **3**

NEW! Chicken Pot Pie

Carrots, peas & green beans with pulled chicken simmered in Chef's homemade sauce. Baked with a puff pastry pie crust **14**

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 **16.25**



\$ Chicken Annapolis

Classic French-style chicken breast sautéed to a golden brown in a lemon cream sauce crowned with gulf shrimp and jumbo lump crabmeat. Served with two sides **22.5**

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 **17.5**

Jambalaya

Gulf shrimp, Andouille sausage, chicken, peppers & onions simmered in a mild Creole sauce. Served over rice with a side salad **19.25**

Baby Back Ribs

Slow-cooked, making the end result a rack of ribs that is tender and mouth watering. Served with two sides.
 BBQ or Honey Bourbon
 Half Rack **17** Full Rack **22**

Rib Combos

Served with two sides.
 Half rack of Ribs & ½ lb of Steamed or Fried Shrimp **24**
 Half rack of Ribs & 5 oz Crab Cake **24**

\$ Crab Cake Platter

A Maryland tradition of 8 oz jumbo lump crabmeat, broiled to perfection. A recipe that speaks for itself. Served with two sides
 Market Price

NEW! Crab Cake Trio

Generous portions of Baby Back Ribs, Crab Cake & Fried Shrimp. Served with two sides **25**

Atlantic Salmon

Fresh filet of cold water salmon prepared grilled, blackened or broiled. Served with two sides **20.75**

Grilled Teriyaki Salmon

Fresh teriyaki-glazed Atlantic salmon with stir-fried vegetables and citrus rice **21.75**

Broiled Rockfish

Filet of rockfish broiled with a lemon and butter sauce. Served with two sides **21**

\$ Stuffed Rockfish

Filet of rockfish stuffed with jumbo lump crabmeat and topped with Imperial sauce. Served with two sides **25.5**

Shrimp & Crab Alfredo

Jumbo gulf shrimp simmered in a butter, cream & Romano cheese sauce, crowned with lump crabmeat. Served over fettuccine with garlic toast and one side **23**

Steamed Vegetable Platter

Fresh broccoli, carrots, peppers, button mushrooms, yellow squash & zucchini. Served with citrus rice and Oriental dressing on the side **13.25** • Add chicken **5.75**

\$ Sizzlin' Fajitas

Steak Tenderloin, Chicken Breast or Combo
 Grilled or blackened tenderloin, chicken breast or combo with sautéed peppers & onions. Served with shredded lettuce, salsa, sour cream, Cheddar Jack cheese & warm tortillas **18**

Shrimp Fajitas **21**

Additional toppings (Add \$1 each) :
 Bacon, Cheddar Jack cheese, guacamole, jalapeño peppers, mushrooms or tomatoes

SPECIALTY SANDWICHES

Served with fries. Substitute your fries with a Caesar or garden salad for \$2. Please specify lettuce/tomato on your sandwich at no additional charge.

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 8 oz crab cake **Market Price**

Philly-Style Cheesesteak

Thinly sliced, choice strip steak with sautéed onions & Provolone cheese. Served on a toasted Philly roll **12.5**

Chicken Breast

Grilled, blackened or fried Buffalo-style. Ask your server about toppings for your sandwich **12**

S Chicken Magothy

Grilled chicken breast, topped with crab, shrimp and melted Cheddar Jack cheese **14.75**

S 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 **14.5**

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 & mayonnaise on your choice of bread **13.75**



NEW! Open-Faced Hot Turkey

Fresh sliced roasted turkey, served over toast points and covered with homemade turkey gravy. Served with green beans and choice of mashed potatoes or fries **14**

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 **13.75**

S Baltimore Reuben

Seasoned shrimp and crabmeat served over grilled marble rye with 1000 Island dressing, topped with bacon, tomatoes Monterey & Cheddar Jack cheese. Served open-faced **15.25**

New York Reuben

Lean corned beef, thinly sliced, with sauerkraut, Swiss cheese and 1000 Island dressing on grilled marble rye. Served open- or closed-faced **12.75**

Shrimp Salad

A very generous portion of everyone's favorite. Served on your choice of bread or in an Old Bay wrap **15.5**

Shrimp Melt

Shrimp salad served on grilled garlic toast, topped with Monterey and Cheddar Jack cheese and baked to perfection **15.5**

Salmon BLT

Grilled or blackened salmon. Served on our signature roll with red pepper pesto mayo, lettuce, tomato & crisp applewood bacon **17.5**

S Designates Silver Spring Signature Item

EARLY BIRD COMPLETE DINNERS

**AVAILABLE SUNDAY - FRIDAY
11:00AM - 6:00PM**

Served with your choice of **Soup or Salad** along with your choice of **Entrée, Vegetable & Dessert**

Entrée Selections

- Chicken Francaise **15**
- Golden Fried Shrimp **17**
- Half Order of Sour Beef & Dumpling **18**
- 5 oz Jumbo Lump Crab Cake **21**
- 8 oz Jumbo Lump Crab Cake **24**

Dessert Selections

- Rice Pudding
- Vanilla or Chocolate Ice Cream
- Substitute any of our other homemade desserts for an additional **\$2.5**

Not available with any other offers or discounts. No child portions. Senior citizen discount does not apply. Gratuity not included. Must be in the restaurant by 6:00pm. No call ahead.

ALL-NATURAL BURGERS

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

Silver Spring Burger

All-Natural Black Angus burger. Ask your server about toppings for your burger **12.75**

Vermont Burger

All-Natural Black Angus burger, topped with ham, BBQ sauce & melted Cheddar Jack cheese **14**

S Crisfield Burger

All-Natural Black Angus burger, blackened, topped with shrimp, crabmeat, grilled ham, Cheddar Jack cheese & tiger sauce **16**

NEW! California Turkey Burger

Grilled turkey burger with avocado, chipotle mayo, lettuce & tomato on a brioche roll **11.5**



Bison Burger

Lean, Low-Fat and All-Natural Bison served on our signature roll. Ask your server about toppings for your burger **15**

Smokehouse Bison Burger

Applewood-smoked bacon, BBQ sauce & Cheddar Jack cheese **16**

ADDITIONAL TOPPINGS \$1 each

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

TOPPINGS: avocado, grilled ham, applewood smoked bacon, fried onions, sautéed peppers, sliced mushrooms

{ YES, we do on or off-premise catering. }
Ask manager for details

Ask about our **gluten-friendly menu**

DAILY SPECIALS

MONDAY

Crab Cake Sandwich
5 oz - 14 8 oz - 17

MONDAY AND TUESDAY

Kids Night

All Kids Meals Half Priced!
Includes kids beverage.

TUESDAY

Baby Back Ribs

Full Rack **17** Half Rack **13**

Rib Combos

Half Rack with 5 oz Crab Cake or Fried Shrimp **19**

WEDNESDAY

BACK BY POPULAR DEMAND!

Half-Priced Burger Day



Our All-Natural Black Angus burger served on a signature roll with fries and a pickle spear. Please specify lettuce/tomato on your burger at no additional charge.

**Excludes Bison Burgers and Turkey Burger*



THURSDAY

Fajita Fest

Sizzlin' Chicken, Steak or Combo Fajitas **13.5**
Shrimp Fajitas **16.5**

FRIDAY/SATURDAY

SSMC Crab Pretzels 10

SUNDAY

8 oz Crab Cake Special

Our signature 8 oz Jumbo Lump Crab Cake served with two sides

Single Crab Cake Platter **19**

Crab Imperial **19**

Double Crab Cake Platter **31**

Add a 6 oz Sirloin for only \$9

Complete your dinner with homemade rice pudding or homemade bread pudding for only \$4

SILVER SIDES

Also available à la carte for **\$3** each

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