

KNICKERS

Soups

Crock of French Onion \$6.00

Our homemade beef stock-based French onion soup with slow-cooked caramelized onions is served with a crouton and topped with Provolone and Swiss cheese

Tomato Florentine Gratin \$6.00

Soup Du Jour \$5.00

Appetizers

Baked Sesame Crusted Asparagus \$7.95

Five jumbo asparagus spears wrapped with phyllo dough, rolled in sesame seeds, baked in the oven and drizzled with an Asian sweet & sour sauce

Wings Your Way \$9.95

Choice of sauce: mild, hot, atomic hot, mango habanero, Old Bay, garlic Parmesan, honey BBQ, Jamaican jerk or Thai chili sauce

Bavarian Pretzel Sticks \$6.95

Fresh baked Bavarian pretzels served with horseradish and black pepper cream and whole grain mustard aioli

Flash Fried Calamari \$9.50

Calamari dusted with togarashi flour and flash fried, served with soy and ginger aioli and chili oil

Fried Cheese Curd \$6.95

Fresh fried jalapeno cheese curds served with house made marinara sauce

Pepper Dusted Seared Tuna \$11.95

Fresh yellow fin tuna dusted with black pepper and seared rare, served with wakame salad, sesame lo mein and wasabi soy vinaigrette

Pub Nachos \$7.95

Crispy tortilla chips topped with Cheddar cheese sauce, red onions, black olives, tomatoes, scallions, guacamole and lime sour cream Add Chicken \$2.00 Add Taco Beef \$2.00

Grilled Quesadilla \$9.95

Mexican tortilla grilled with chicken or taco beef, pico de gallo, shredded Monterey Jack and Cheddar cheese and garnished with lime sour cream and salsa

Maryland Crab Dip \$11.95

A blend of crabmeat, Boursin cheese and spices topped with melted Fontina and served with crostini

Whiskey BBQ Glazed Shrimp \$10.50

Jumbo shrimp wrapped in Applewood smoked bacon and glazed with a Jim Beam BBQ sauce

Sides

Tortilla Chips & Salsa \$4.95

Crisp tortilla chips served with our fresh salsa

Onion Rings \$7.95

Basket of our sweet Texas onion rings, served with horseradish mayo

Basket of Chips \$2.95

Choice of house, ranch or Old Bay

House Fries \$3.50

Cheese Fries \$4.95

Topped with warm Cheddar sauce

BBQ Cheddar Fries \$5.95

Topped with warm Cheddar sauce and drizzled with honey BBQ sauce

Loaded Fries \$8.95

Topped with Cheddar sauce, diced tomatoes, red onions, scallions and sour cream

Salads

Cobb Salad \$13.00

Fresh seasonal greens with bands of chicken, diced tomato, bacon, Bleu Cheese, hardboiled egg, red onion, Cheddar cheese, avocado and served with your choice of dressing

Caesar Salad \$7.00

Fresh chopped romaine tossed with Caesar dressing, Parmesan and croutons

Avocado and Crab Salad \$15.00

Spring mix with lump crabmeat, avocado, mangoes, cucumbers and a honey mango dressing

Taco Salad \$12.50

Crispy tortilla bowl filled with your choice of taco beef or grilled chicken, lettuce, tomatoes, scallions, black olives and Cheddar cheese, topped with guacamole, pico de gallo and lime sour cream

Nuts and Berries Salad \$13.50

Fresh seasonal greens with candied walnuts and pecans, dried cranberries, goat cheese, red onion and balsamic vinaigrette

Tenderloin Steak Salad \$15.50

Seared beef tenderloin with artichoke hearts, roasted mushrooms, red onions, roasted peppers, tomatoes, pepperoncini and Feta cheese with your choice of dressing

Salad Add-Ons

Chicken \$8.00	Shrimp \$8.00
Beef \$6.00	Salmon \$10.00

Flatbreads

Boursin and Pesto Flatbread Pizza \$12.50

Herb Boursin Cheese, fresh basil pesto, tomatoes, fresh Mozzarella and balsamic reduction

Hawaiian Chicken Flatbread Pizza \$12.50

Grilled barbeque chicken breast with red onions, pineapple and Fontina cheese, drizzled with honey BBQ sauce

Roasted Mushroom and Cheese Flatbread Pizza \$12.50

Roasted mushroom and onions, bacon crumbles, herb Boursin cheese, Fontina, Parmesan, balsamic reduction

Burgers

Served with your choice of house, ranch or Old Bay potato chips.

Substitute Pretzel Roll \$1.00

Substitute Gluten Free Roll \$1.00

Substitute fries or carrot and parsnip fries for \$2.00

Substitute onion rings for \$3.00

All burgers can be substituted for grilled chicken breast or Boca burger for no additional charge

Cajun Bleu Burger \$11.95

Cajun spices, crumbled Bleu Cheese, bacon and crispy onions on a brioche roll

Pub Burger \$11.95

Your choice of American, Cheddar, Swiss, Provolone or Pepper Jack on a brioche or pretzel roll served with lettuce, tomato and onion

Jalapeño Bacon Burger \$12.50

Bacon, jalapeno cheese spread, jalapeños, crispy onions and chipotle ranch on a brioche roll

Spicy Turkey Burger \$11.50

Tomato jam, avocado, Monterey Jack cheese and roasted red peppers on a brioche roll

BBQ Bacon Cheddar Burger \$12.95

Bacon, Cheddar cheese, crispy onions and spicy BBQ on a brioche roll

Sandwiches & Paninis

Served with your choice of house, ranch or Old Bay potato chips.

Substitute Gluten Free Roll \$1.00

Substitute fries or carrot and parsnip fries for \$2.00

Substitute onion rings for \$3.00

Knicker's Club \$9.95

Roasted turkey, honey cured ham, bacon, lettuce, tomato and mayo served on toasted farmer's white bread

Ahi Tuna Banh Mi \$11.95

Seared rare ahi tuna, pickled vegetable slaw, sweet soy mayo, cilantro, chili oil

Maryland Crab Cake Sandwich \$17.50

Jumbo lump crabmeat blended with Old Bay, mayo and Dijon, broiled and served with lettuce & tomato on a brioche roll

Buffalo Chicken Wrap \$10.95

Chicken tenders tossed in Buffalo sauce with lettuce and Bleu Cheese

Cuban Panini \$10.95

Sliced smoked pork with smoked Virginia ham, Swiss cheese, pickles, tomatoes and whole grain Dijon mustard pressed in French bread

Pub BLT \$9.25

Crispy bacon, lettuce, tomato, Boursin cheese & cracked pepper mayo, served on Texas toast

Philly Style Cheese Steak \$9.95

Your choice of chopped beef steak or chicken with sautéed white onions, red and green bell peppers and choice of American cheese or Cheddar sauce

French Dip \$12.95

Shaved roast beef with melted Cheddar cheese and horseradish aioli on a crusty French baguette, served with side of au jus

California Chicken \$11.50

Grilled chicken with bacon, avocado, lettuce, tomato and red onion, topped with cilantro mayo and served on a brioche roll

Italian Panini \$10.95

Genoa salami, cappicola ham, pepperoni, Provolone cheese, tomatoes and banana peppers pressed in French bread



Entrees

Pan Seared Salmon \$23.75

Pan seared salmon filet served with butter crushed potatoes and warm olive and pepper salad

🍴 Pan Seared Jumbo Sea Scallops \$24.75

Pan seared jumbo sea scallops served with fried polenta, sautéed mushrooms with bacon and pistachio pesto

Maryland Style Crab Cake Market price

Pan seared Maryland style crab cake, served with lemon and herb couscous, sautéed spinach, Old Bay aioli

Buttermilk Fried Chicken \$14.95

Spicy buttermilk marinade, buttermilk ranch potato salad, hot and sour honey glaze and spicy house pickles

Grilled Chicken and Spicy Alfredo Penne \$14.95

Chicken breast with broccolini and roasted red peppers in a spicy Cajun Parmesan cream sauce, tossed with penne pasta

Three Cheese and Herb Risotto \$12.95

Creamy Arborio rice cooked with pearl onions, peas and fresh herbs, finished with Boursin, Parmesan and Fontina cheeses Add shrimp \$9.00 Add crab \$9.00

Grilled Filet Mignon 6oz. \$27.95 / 8oz. \$31.95

Herb roasted fingerling potatoes, wild mushroom and pearl onion ragout, braised carrots

Shrimp and Crab Bruschetta Tortellini \$19.95

Sautéed jumbo shrimp and crabmeat with fresh tomato bruschetta, white wine and herb butter sauce with three-cheese tortellini

Chicken Tenders \$11.95

Fried chicken tenders served in a basket with fries and your choice of sauce: BBQ, ranch, honey mustard, mild or buffalo

Tomato Glazed Meatloaf \$13.95

Our homemade blend of beef, veal and pork served with butter crushed potatoes, asparagus and hunter's sauce

Fish and Chips \$14.95

Crispy lager battered fish and our boardwalk style vinegar fries, mashed peas, served with tartar sauce

Desserts

Peanut Butter Explosion Torte \$6.00

Chocolate crust layered with peanut butter mousse, chocolate ganache and crushed peanut butter cups

🍴 Gluten Free Chocolate Mousse \$6.00

Gluten free rich chocolate mousse with whipped topping

Warm Seasonal Fruit Crisp \$6.00

A homemade house favorite, served with vanilla ice cream

Chocolate Bundt Cake with

Chocolate Ganache \$6.00

Decadent chocolate cake studded with miniature chocolate chips, filled with a creamy blend of dark & milk chocolate ganache

New York Style Cheesecake \$6.00

Thick, dense and perfectly textured New York style cheesecake has a graham crust and delicious Cream Cheese flavor

🍴 Gluten Free Vanilla Bean

Crème Brulee \$6.00

A rich vanilla egg custard with caramelized sugar

Salted Caramel Brownie Sundae \$6.00

Gourmet salted caramel brownie with a pretzel crust, served with your choice of chocolate or vanilla ice cream with chocolate sauce and whipped topping

Ice Cream \$4.00

Your choice of chocolate or vanilla

Uncle Louie G's Italian Ice \$4.00

Mango, cherry or chocolate



Beverages \$2.75

Soft Drinks

Pepsi / Diet Pepsi / Sierra Mist / Dr. Pepper / Orange Crush / Root Beer

Pure Leaf Teas

Sweet & Unsweetened / Raspberry Tea

Hot Coffee and Teas

Regular Coffee / Decaf Coffee / Assorted Herbal Teas

Healthy Cocktails

Strawberry Rum Runner \$8

Captain Morgan Rum, Myers Rum, fresh orange juice, cranberry juice, pineapple juice, and fresh strawberries

Coconut Runner \$8

Smirnoff Coconut Vodka, pineapple juice, orange juice, cranberry juice and strawberry puree

Whiskey Ginger \$8

Jameson Irish Whiskey served with muddled basil and candied ginger then topped with club soda

Martinis

Strawberry Bellini Martini \$9

Smirnoff Strawberry Vodka, strawberry puree and Verdi Champagne

Blueberry Tart Martini \$9

Smirnoff Blueberry Vodka, blueberry puree and fresh lemon juice. Mixed with sour mix

Coconut & Mango Martini \$8

Smirnoff Coconut and Smirnoff Mango Vodka mixed with orange juice and Verdi champagne

Mojitos

Strawberry Lemonade Mojito \$8

Bacardi Dragonberry and Limon Rum, muddled strawberries, lemon and mint, house-made mint and lime simple syrup, mixed with club soda

Blueberry Lemonade Mojito \$8

Bacardi Limon Rum, muddled blueberries, blueberry puree, lemon and mint, house-made mint and lime simple syrup and lemonade

Mango Mojito \$8

Bacardi Silver Rum, fresh muddled mint, mango puree, with mint and lime infused simple syrup

Orange Pineapple Mojito \$8

Captain Morgan Pineapple Rum, fresh oranges, mint, simple syrup, topped with club soda and a splash of lemon-lime soda

Grapefruit Mojito \$8

Captain Morgan Grapefruit Rum, fresh mint, simple syrup, topped with club soda and a splash of lemon-lime soda

Bloody Mary

The Classic Bloody Mary \$9

New Amsterdam Vodka, Major Peters Bloody Mary mix with horseradish, a dash of pepper, hot sauce and Worcestershire sauce, an Old Bay rim and garnished with a strip of bacon

Hell Mary \$9

New Amsterdam Vodka, Major Peters Bloody Mary mix with an extreme helping of horseradish, hot sauce, jalapeno juice and Worcestershire sauce, Old Bay rim, garnished with a dill pickle spear, and a strip of bacon

Signature Cocktails

Strawberry Long Island \$10

Smirnoff Strawberry Vodka, Bacardi Dragonberry Rum, Bombay Sapphire Gin and Cointreau mixed with muddled strawberries, sour mix and lemon-lime soda

Berry Blast \$10

Bacardi Dragonberry Rum, Smirnoff Blueberry Vodka, Blue Curacao, muddled strawberries and blueberries, cranberry juice, pineapple juice and a splash of grenadine

Orange Crush \$10

Smirnoff Orange Vodka, triple sec and fresh orange juice

The Loconut \$8

Captain Morgan Coconut Rum, pineapple juice, and club soda

Captain Seabreeze \$8

Captain Morgan Grapefruit Rum, cranberry juice, and lemon-lime soda

Heritage Punch \$8

Malibu Coconut Rum, Smirnoff Raspberry Vodka, Smirnoff Orange Vodka, mixed with pineapple juice, cranberry juice and a splash of grenadine

Knickers Patio Tea \$8

Bacardi Dragonberry Rum, peach schnapps and cranberry juice, iced tea and grenadine

Mango Crush \$8

Smirnoff Mango Vodka mixed with mango puree, orange juice and lemon-lime soda

Raspberry Margarita \$9

Avion Tequila, Dekuyper Razzmatazz, lime juice and sour mix, served on the rocks

Draft Beer

Ask your server for daily draft specials and the latest draft beer selections!

Miller Lite \$3 Yuengling Lager \$3
Guinness \$5 Blue Moon \$5

Microbrewery & Seasonal Selections

Craft & Seasonal Bottles

Angry Orchard Traditional \$5
Bells Two Hearted Ale \$6
Dogfish Head 60 Minute IPA \$6
Sam Adams Lager \$5
Sam Adams Seasonal \$5
Troegs Perpetual IPA \$6

Domestic Bottles

Coors Light \$3.50
Miller Lite \$3.50
Budweiser \$3.50
Bud Light \$3.50
Bud Light Lime \$3.50
Yuengling Lager \$3.50
Michelob Ultra \$3.50
Odouls \$4.00

Import Bottles

Amstel Light \$4.50 Becks \$4.50
Heinekin \$4.50 Corona \$4.50
Stella Artois \$5

*Beer selection is subject to change based on availability and season

Wine

Chardonnay

House \$6/glass
Kendall Jackson \$7.50/glass \$35/bottle

White Zinfandel

House \$6/glass
Beringer \$7/glass \$35/bottle

Pinot Grigio

House \$6/glass
Ecco Domani \$7/glass \$35/bottle

Riesling

Woodbridge \$7/glass \$32/bottle

Sauvignon Blanc

Cupcake \$7/glass

Moscato

Bartenura \$8/glass \$45/bottle

Champagne

Verdi \$6/glass
Cooks \$8/split

Cabernet Sauvignon

House \$6/glass
Ravenswood \$8/glass \$40/bottle

Merlot

House \$6/glass

Shiraz

Jacobs Creek \$7.50/glass \$35/bottle

Pinot Noir

Barefoot \$7/glass \$35/bottle

Malbec

Kaiken \$8/glass \$45/bottle



Please inform us of any allergies or aversions. The commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

🍴 Gluten Free