

GANDY · DANCER · SALOON

raw bar

Peel & Eat Shrimp <i>one dozen</i>	9.5
Topneck Clams* <i>New Jersey</i>	each 1.7
Blue Point Oysters* <i>New York</i>	each 2.5
Sweet Jesus Oysters* <i>Patuxent River, MD</i>	each 2.8
Cape May Salt Oysters* <i>Delaware Bay, NJ</i>	each 3
Hood Canal Oysters* <i>Hood Canal, Washington</i>	each 3.5
Chilled Seafood Sampler* <i>blue points (3), clams (3), peel & eat shrimp (6)</i>	17

appetizers

Crab, Spinach & Artichoke Dip <i>topped with mozzarella cheese & baked</i>	12
Impossible Meatballs <i>vegetarian, smoked marinana, chimichurri, parmesan</i>	16
Avocado Toast <i>pico de gallo, toasted focaccia</i>	9
Dynamite Scallops <i>on the half shell, crab encrusted, basil drizzle</i>	14
Mussels a la Muer <i>white wine, garlic & fresh herbs</i>	12
Casino Clams <i>herb butter, diced bell pepper & crisp bacon</i>	11
Oysters Rockefeller <i>accented with béarnaise</i>	11.5
Crab Stuffed Mushrooms <i>baked with smoked gouda sauce & parmesan cheese</i>	11
Firecracker Shrimp <i>tempura battered, creamy sweet chili glaze</i>	11

Gandy "You Pick Two" Repast 10

choose any two of the following...

Charley's Chowder • Soup of the Day
Half Sandwich of the Day
Gandy House Salad • Classic Caesar Salad

soups & salads

Charley's Chowder <i>mediterranean-style fish chowder</i>	5.9
Soup of the Day	5.9
Gandy House Salad <i>white balsamic vinaigrette, sundried & cherry tomato, pepperoncini, cucumbers & red onion add to any entrée or sandwich 3</i>	5.9
Classic Caesar Salad <i>croutons, freshly grated parmesan cheese</i>	7.5
Giant Caesar with grilled chicken or shrimp...	12.5
Shrimp & Lump Crab Salad <i>greek marinated; crisp greens, tomatoes, cucumbers; jerez sherry vinaigrette</i>	16

kettle creations

add a Gandy house salad for \$3

Linguine with Clam Sauce <i>a gandy saloon classic; red or white sauce</i>	14
Cajun Chicken Tortellini <i>cream sauce, mushrooms & cheese tortellini</i>	14.5
Salmon of the Angels <i>sauteed salmon medallions, angel hair pasta; garlic-tomato basil cream sauce</i>	14
Linguine Primavera <i>fresh vegetables, light garlic-herb sauce; with chicken... 15 / with shrimp or scallops... 16</i>	12
Shrimp & Artichoke Pasta <i>light tomato-garlic sauce, angel hair</i>	14.5
Vegetable Coconut Curry <i>seasonal vegetables, coconut infused thai curry sauce, cilantro, peanuts, coconut-ginger rice</i>	12.5
Pasta Diablo <i>hot Italian sausage, zesty tomato sauce, linguine</i>	13.5

sandwiches

served with fries & coleslaw

Italian Dip <i>shaved prime rib, balsamic caramelized onions, gorgonzola, chianti au jus</i>	12.5
Fishwich <i>panko crusted cod with lettuce, tomato & tartar sauce</i>	11.5
Crab Cake Sandwich <i>cheddar & tomato, toasted English muffin, mustard sauce</i>	14.5
Chicken Caprese Sandwich <i>mozzarella & balsamic vinaigrette on focaccia</i>	11.5
Diner Burger* <i>1/2 lb.; aged cheddar, bacon, pickles, "special" sauce</i>	13
Saloon Burger* <i>1/2 lb. with cheddar, lettuce & tomato</i>	12
Impossible Burger <i>plant based "meaty" vegetarian patty, lettuce, tomato, pickles, avocado salsa</i>	15

saloon specialties

Yucatan Fish Tacos <i>achiote spiced & seared, avocado cream, pico de gallo, french fries</i>	12
Seafood Jambalaya <i>mussels, shrimp, fish, sausage & cajun rice</i>	16.5
Impossible Meatballs <i>vegetarian, smoked marinana, chimichurri, zucchini noodles, parmesan</i>	19
Fried Shrimp Platter <i>french fries, coleslaw & tartar sauce</i>	14.5
Steak Frites* <i>grilled, sliced, chimichurri, french fries</i>	22
Today's Fresh Fish <i>roasted potatoes & vegetables</i>	19
IPA Fish & Chips <i>beer battered with pittsburgh's own East End Brewery "Big Hop IPA", french fries, slaw & house made tartar</i>	14.5



Check In & Like Us • [facebook.com / GandyDancerSaloon](https://facebook.com/GandyDancerSaloon)

Bread served on request

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

* CAUTION: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.