

FOR THE TABLE

Local Oysters On the ½ Shell Pomegranate Black Pepper Mignonette, Lemon, Cocktail Sauce	17/26
Chesapeake Crab Dip Lump Crab, Cheddar, Cream Cheese, Herb Crostini	16
Crab & Corn Hushpuppies Safflower Fried Crab, Corn & Herb Fritters, Rosemary-Buttermilk Sauce	15
Royal Oak Smoke Chicken Wings Bleu Cheese or Ranch Dressing, Celery Sticks	14/22
Charcuterie Platter & Cheese Thin Sliced Prosciutto & Salami, Talbot Reserve Amber Cheddar, Pickled Red onions, Cornichons, Arugulas, Lavash Spice Flat Breads	24

APPETIZERS

Caesar Salad Romaine Lettuces, Parmesan-Garlic Croutons, Classic House Dressing	12
Truffle-Tarragon Cream of Crab Soup Fresh Herbs & Mushrooms, Chesapeake Seasoning	10/16
Honey BBQ Shrimp Grilled Pineapple Carpaccio, Garden Lettuces, Fresh Bell Pepper & Mint	16
Heirloom Tomato Salad Fried Burrata Cheese, Balsamic Glaze, Fresh Basil-Almond Nut Pesto	16

HANDHELDS

Sandwiches served with choice of French Fries, Sweet Potato Fries or Coleslaw

Oyster Po' Boy Sliders Crispy Fried Oysters, Cole Slaw, Toasted Mini Brioche Buns	18
Maryland Lump Crab Cake Sandwich Lettuce, Fresh Tomato, Brioche Roll, Tartar Sauce	22
Buttermilk Spice Fried Chicken Sandwich Royal Oak Smoke Aioli, Cole Slaw, Brioche Bun	15
Wylder Bacon Cheese Burger Amber Cheddar Fried Onion Rings, Royal Oak Smoke Aioli, Lettuce, Tomato, Brioche Bun	18

BRUNCH & MAIN COURSES

Mornin' Talbot Tickler TIBC Buttermilk Biscuit, Local Sausage & Fried Egg, Talbot Reserve Cheddar, Royal Oak Smoke Aioli	12
Buttermilk Vanilla Bean Pancakes Warm Maple Syrup & Butter Add Blueberries or Chocolate Chips	9 2
Mushroom & Bleu Cheese French Egg Omelette Farm Fresh Egg, Maitake Fricasse, Herbs, Fresh Greens	14
TIBC Country Loaf French Toast Tahitian Vanilla-Cinnamon Soaked Bread Fresh Berries, Warm Maple Syrup, Fresh Whipped Cream	14
Crab Cake Benedict Broiled 5 oz Crab Cake, English Muffin, Arugula, Lemon Hollandaise, Vegetable Hash	26/34
Grilled Organic Scottish Salmon Garlic Roasted Maitake & Oyster Mushroom Fricasse, Crispy Yukon Gold Potatoes & Puree, Mushroom-Thyme Jus	34
Jumbo Shrimp Imperial Jumbo Shrimp, Lump Crab & Herb Stuffing, Imperial Glaze Chesapeake-Lemon Butter Jus, Provençale Breadcrumbs	36
Lobster Macaroni & Cheese Roasted Broccoli Raab, Pecorino Cheese Provençale Breadcrumbs, Brandy-Cream Bisque	32

SIDE DISHES

Eggs	2.50 ea
Bacon/Sausage	5
Cabbage-Carrot Slaw	4
Hand Cut French Fries	6
Sweet Potato Fries	6
5 oz MD Crab Cake	18
Grilled Chicken Breast	7

SUPPORT LOCAL

Our Chefs are excited to work with local ingredients. Here are a few but not all providers we proudly work with.

Phillips Wharf Environmental Center – Cottingham Farms – Quatre Acre Farms
Baywater Farms – Chapel Country Creamery – Royal Oak Smoke Bottling
Cambridge Spice Co. – Tilghman Island Baking Co. – Roseda Farms – Bay Mushroom Co. – Wild Diver Oyster Co. – Shi Mar Farms – Bagery – Gingersnap Farms – Highland Creamery – Our Greek Market – Heritage Homestead

HOMEMADE DESSERTS

Rise Up Crème Brulee Mocha Coffee, Bailey's Cream	10
Apple or Mix Berry Pie Sweet Whipped Cream	8/25
Classic Brownie Sundae Fudge Ice Cream, Whipped Cream, Sprinkles, Cocoa Nib Crisp	10

Welcome to Wylder! Please note that facemask are required while entering, exiting and ordering in the restaurant. Thank you!
Please inform us of any allergies or nutritional preferences. We are happy to accommodate! Wylder Resorts are non-smoking facilities.

OPEN Thur & Fri 4pm-9pm Sat 12pm-9pm Sun 10am-4pm

3.19

* consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions

COCKTAILS

"Here's to alcohol, the rose colored glasses of life." – F. Scott Fitzgerald

Chesapeake Crush Choice of Orange, Grapefruit, Pomegranate, Lemon	12	Wylder Mojito Choice of Classic, Strawberry, Pineapple, Pomegranate	12
Salty Dog Rocktown Vodka, Grapefruit Juice, Salted Rim	11	Maple Old Fashion Knob Creek Bourbon, Maple Syrup, Cherry Bitters	13
Pear Elderflower Spritz Absolut Pear Vodka, St. Germaine, Club Soda	12	Dark & Stormy Goslings Black Rum, Ginger Beer	12
Red Tide E.S.B Back Creek Blonde Draft, Bloody Mary Mix	10	Tilghman Hurricane Lyon Dark & White Rum, Passion Fruit Juice, Lime Juice, O.J.	12
Cucumber Lemongrass Hendricks Gin, St. Germaine, Infused Syrup, Club Soda	13	Kentucky Colada Jim Beam Bourbon, Banana Rum, Coco Lopez, Pineapple Juice	13
Strawberry Basil Lemonade Rocktown Vodka, Lemon Juice, Strawberry Puree	11	Jalapeño Margarita El Jimador Tequila, Triple Sec, Sour Mix, Jalepeno Infused Syrup	12

BEER

"Today I was a hero, I rescued some beer that was trapped in a bottle" -Anonymous

TAPPED

RAR Brewing "Nanticoke Nectar" hoppy West Coast-style IPA, well balanced body, packed with cascade, centennial & citra hops	7
Eastern Shore Brewing "Back Creek Blonde" crisp blonde ale, good ol' American barley, classic hops, full of flavor, named after St. Michaels, MD waterway	7
Rotating Seasonal Selection please ask your server for our current selection	7

TRAPPED

Enjoy an Eastern Shore Tradition

Bud Light	5	Budweiser	5
Miller Lite	5	Michelob Ultra	5
Corona Extra			7
Dogfish Head Campfire			7
St. Michaels Situation Critical			7
St. Michaels Amber Ale			7
St. Michaels Shoreos or Reesers			7
Guinness Draught			7
Stella Artois			7

BEER & CANNED WINE BUNDLE

pick 5 of your favorite beer or canned wine & get a 6th one on us!

MARTINI'S & SPIRITS

"One martini is all right. Two are too many, & three are not enough." -J. Thurber

Very Berry Cosmo Pinnacle Blueberry Vodka, Chambord, Triple Sec, Cranberry Juice	13
Peach Pomegranate Martini Rocktown Vodka, Peach Schnapps, Pomegranate, Lemon Juice, O.J.	11
Lavender Lemon Drop Absolut Lemon Vodka, Lemon Juice, Lavender Infused Syrup	12
Deep Blue Martini Rocktown Vodka, Blue Curacao, Sour mix, Pineapple Juice	12
Chocolate Martini Rocktown Vodka, Baileys, Godiva, Chocolate Syrup	12
Strawberry Kiwi Martini Pinnacle Kiwi Strawberry Vodka, Kiwi Puree	11
Melon Cucumbertini Rocktown Vodka, Midori, Cucumber	11

FLIGHTS

It's worth a shot! Taste a selection of 4 Local spirits **20**

Windon Distilling – Saint Michaels, MD

Lyon's White Rum
Lyon's Dark Rum
Lyon's Sailor's Reserve
Lyon's Rock & Rum
Lyon's Curacao
Lyon's Coffee

Gray Wolf Distilling – Saint Michaels, MD

Gray Wolf's Timber Gin
Gray Wolf's Lone Vodka
Gray Wolf's Lobo Tequila

Sagamore Spirit Distilling – Baltimore, MD

Sagamore Spirit's Signature Rye Whiskey

SHAREABLES

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Crab & Corn Hushpuppies Safflower Fried Crab, Corn & Herb Fritters, Rosemary-Buttermilk Sauce	15
Royal Oak Smoke Chicken Wings Bleu Cheese or Ranch Dressing, Celery Sticks	14/22
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APPETIZERS

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Honey BBQ Shrimp Grilled Pineapple Carpaccio, Garden Lettuces, Fresh Bell Pepper & Mint	16
Heirloom Tomato Salad Fried Burrata Cheese, Balsamic Glaze, Fresh Basil-Almond Nut Pesto	16

HANDHELDS

Served with a Dill Pickle Spear & choice of French Fries, Sweet Potato Fries or Carrot Cabbage Slaw

Oyster Po' Boy Sliders Crispy Fried Oysters, Cole Slaw, Toasted Mini Brioche Buns	18
Maryland Lump Crab Cake Sandwich Lettuce, Fresh Tomato, Brioche Roll, Tartar Sauce	22
Buttermilk Spice Fried Chicken Sandwich Royal Oak Smoke Aioli, Cole Slaw, Brioche Bun	15
Wylder Bacon Cheese Burger Amber Cheddar Fried Onion Rings, Royal Oak Smoke Aioli, Lettuce, Tomato, Brioche Bun	18

MAIN COURSES

Lobster Macaroni & Cheese Roasted Broccoli Raab, Pecorino Cheese Provençale Breadcrumbs, Brandy-Cream Bisque	32
Rockfish Imperial Local Caught Bass, Lump Crab & Herb Stuffing, Imperial Glaze, Chesapeake-Lemon Butter Jus, Provençale Breadcrumbs	36
Maryland Crab Cake Dinner Broiled 5 oz Crab Cake, Roasted Vegetable Hash, Tartar Sauce & Lemon	29/48
Grilled Organic Scottish Salmon Garlic Roasted Maitake & Oyster Mushroom Fricasse, Crispy Yukon Gold Potatoes & Puree, Mushroom-Thyme Jus	34
Corned Beef & Cabbage Braised Corned Beef, Cooked Cabbage, Carrots & Potatoes, Natural Bouillon	24
Surf & Turf Roasted 8oz Filet Mignon, 5 oz Broiled Crab Cake served with Roasted Vegetable Hash, Bordelaise Jus, Tartar Sauce & Lemon	48

SIDE DISHES

Glazed Baby Carrots	5
Sweet Potato Casserole	5
Cabbage-Carrot Slaw	4
Hand Cut French Fries	6
Sweet Potato Fries	6
5 oz MD Crab Cake	18
Grilled Chicken Breast	7

DAILY SPECIALS

Thursdays 5-9pm Locals Night
\$1 Wings & ½ OFF Canned Beer

Fridays 5-9pm Music & Fried Chicken Fridays
Live Local Music 7-9pm & Eastern Shore Fried Chicken Dinner Special

Saturdays 12-9pm Steak & Raw Bar Night
Weekly Steak Specials & ½ OFF Oyster Shooters in the New Tickler's Raw Bar

Sundays 10am-4pm Brunch & Bottomless Drinks
\$20 Bottomless Custom Bloody Mary's & Mimosas
Family Friendly Bingo 2-4pm with Prizes!

HOMEMADE DESSERTS

Rise Up Crème Brulee	10
Mocha Coffee, Bailey's Cream	
Apple or Mix Berry Pie	8/25
Sweet Whipped Cream	
Classic Brownie Sundae	10
Fudge Ice Cream, Whipped Cream, Sprinkles, Cocoa Nib Crisp	

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