

BEVERAGES

SOFT DRINKS

Pepsi • Diet Pepsi • Dr. Pepper
Mt. Dew • Root Beer • Mist Twist
Brewed Iced Tea (Sweet or Unsweetened) 2.50

**MILK • CHOCOLATE MILK
OR HOT CHOCOLATE** 3.00

MINT LEMONADE 3.00

JUICE (Apple or Orange) 2.00

HOT TEA • REGULAR COFFEE 2.50

ESPRESSO Double Shot 3.50

CAPPUCCINO • LATTE 4.50

FRUIT SMOOTHIE 4.50

MILKSHAKE 4.50

ROOT BEER FLOAT 3.50

BEER & WINE

Alcohol available Dine-In only

BEER

DRAFT
Ask for our current draft beer selection! 5.00

BOTTLED BEER
Bud Light (4.2%) 3.75 Michelob Ultra (4.2%) 3.75
Coors Light (4.2%) 3.75 Yuengling (4.4%) 3.75
Corona Extra (4.6%) 4.50 Stella (5%) 4.50
Miller Lite (4.17%) 3.75

WINE

WHITE 7.00
Pinot Grigio • Chardonnay
Sauvignon Blanc

RED 7.00
Malbec • Cabernet Sauvignon
Pinot Noir • Merlot

CHAMPAGNE (sm) 9.00

MIXED DRINKS & MARTINIS

Now serving
frozen drinks
and shots!

Alcohol available Dine-In only

COSMO Vodka, triple sec, cranberry
and lime juice. 7.00

FRENCH COSMO Vodka, Grand Marnier, lime
and cranberry juice, sweet and sour, and a
drop of grenadine. 9.00

CHOCOLATE MARTINI
Chocolate liqueur, amaretto, and vodka in a
chocolate lined glass. 8.00

SUNSET MARTINI Stoli Vanilla, Malibu,
pineapple juice and a drop of grenadine. 7.00

BLUE LAGOON Vodka, Blue Curacao
and lemonade. 8.50

MELON BALL Vodka, pineapple juice and
melon liqueur. 8.00

MAI TAI Bacardi, pineapple and orange juice
with triple sec, amaretto, and a splash of
grenadine. 9.00

MIMOSA Champagne and orange juice. 7.00

AMARETTO SUNSET Amaretto, dark rum,
orange juice, and a splash of lemon juice
and grenadine. 9.00

BANANA DE BLUE Vodka, Blue Curacao,
crème de banana, and orange juice. 8.00

BLUE SAPPHIRE Bacardi, Blue Curacao,
sweet and sour, lime juice, and a splash of
cranberry juice. 9.00

THE RAILROADER Crown Royal, Seagrams 7,
and Pepsi served over ice with
a slice of lime. 8.00

THE MAIN LINE Peach vodka, peach
schnapps, Sierra Mist and a splash of
grenadine. 9.00

SAVANNAH ICED TEA The southerner's
version of the classic Long Island Iced Tea.
Vodka, peach schnapps, rum, Southern
Comfort, triple sec, sweet and sour, and
splash of cranberry juice and Sierra Mist. 9.50

JOSÉ TEQUILA MARGARITA
José tequila, triple secs fresh lime juice,
in-house mix with a salted rim. 9.00

BLOODY MARY Vodka, triple secs, Worcester
sauce, celery seed, in-house mix garnished with
celery and fresh lemon juice. 7.00

DESSERTS

CHEESECAKE
Served with homemade mixed berry
topping. 6.00

CHOCOLATE CAKE
Served with your choice of vanilla ice cream
or whipped cream. 6.00

ICE CREAM
Vanilla, chocolate or strawberry ice cream
topped with whipped cream, chocolate syrup
and mixed berry topping. 6.00

WALNUT BAKLAVA 6.00



Ask for any
Special Dessert!

KIDS MEALS

Your Choice 6.00
Served with a choice of side: regular fries, chips or applesauce

**MACARONI AND CHEESE • GRILLED CHEESE • CHICKEN NUGGETS
CHEESE QUESADILLA**

SIDES

WAFFLE FRIES 5.00 • **REGULAR FRIES** 4.00 • **COLESLAW** 4.00

RICE 4.00 • **GRILLED VEGGIES** 6.00



Potomac Street Grill

American, Middle Eastern, and more...

(301) 969-0548

31 E POTOMAC ST. • BRUNSWICK, MD 21716

WWW.POTOMACSTREETGRILL.COM

SUNDAY - THURSDAY: 11:00AM-8:30PM

FRIDAY AND SATURDAY: 11:00AM-9:30PM

Winter time - close half an hour early

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices and menu items subject to change without notice. Tax not included. We reserve the right to correct any errors. © Potomac Street Grill 12/2020. All rights reserved.

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Serving You Since 2012



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APPETIZERS

- VEGAN TORTILLA CHIPS WITH SALSA** 7.00
- BACON CHEESE FRIES** 8.00
- BREADED FRIED PICKLES** 8.00
- VEGAN VEGETARIAN GRAPE LEAVES**
Stuffed with rice, cooked to perfection. 8.00
- CHICKEN EGG ROLL** 9.00
- NACHOS GRANDE** Tortilla chips topped with taco beef, nacho cheese, tomato, spring onion, jalapeños, and sour cream. 10.50
- EGGPLANT NAPOLEON** Topped with marinara, spinach, mozzarella cheese, and served with pita bread. 11.00
- GRILLED SHRIMP** 12.00
- CRAB ARTICHOKE DIP** 12.00
- FRIED COCONUT SHRIMP** 12.00



Vegetarian Mezza

SALADS

Dressings: Ranch • Honey Mustard • Caesar • Spiced Oil & Vinegar • Thousand Island
Balsamic Vinaigrette • Bleu Cheese
Add Grilled Chicken, Gyro or Falafel 5.00 • Add Shrimp or Salmon 7.00

- GREEK SALAD** Romaine lettuce, tomato, onions, cucumber, sweet peppers, topped with Kalamata olives, pickles & feta cheese, served with our spiced oil & vinegar on the side. 10.00
- CAESAR SALAD** Romaine lettuce, croutons, and parmesan cheese with Caesar dressing on the side. 6.50
- CHEF SALAD** Romaine lettuce, tomato, onion, cucumber, croutons, Applewood smoked ham, pork and bacon topped with mixed cheese. 12.00
- TACO SALAD** Romaine lettuce and tortilla chips, topped with our homemade taco beef, served with salsa, sour cream and ranch dressing on the side. 10.50

- KABOB SALAD** Middle eastern salad topped with chicken kabob. 14.00
- HOUSE SALAD** Romaine lettuce, tomato, onion, cucumber and mixed cheese. 7.00
- VEGAN MIDDLE EASTERN SALAD** Chopped romaine, cucumber, spring onion, tomato, mint and parsley, tossed with a lemon garlic and extra virgin olive oil dressing. 7.50



Middle Eastern Salad with Salmon

- HUMMUS** Dip made from chickpeas, tahini, yogurt, garlic, lemon juice, topped with olive oil, parsley & tomato, served with pickles and warm pita bread. 8.00
- VEGAN FALAFEL APPETIZER** Fried vegetarian patty made from chickpeas, onions, Middle Eastern spices & herbs, served with tahini sauce & pickles. 8.00
- BABA GHANNOUJ** Dip made from fire roasted eggplant, tahini, yogurt, garlic, lemon juice, topped with olive oil, parsley, tomato, served with pickles and warm pita bread. 8.50
- VEGAN FŪL** Fava beans, tomato, parsley & spring onion, topped with tahini sauce and olive oil, served with warm pita bread. 9.00
- VEGAN MUJADDARA** Cracked wheat & lentils, topped with caramelized onions, served with Middle Eastern salad & pickles. 9.50
- APPETIZER COMBO** Hummus and baba ghanouj, served with warm pita bread. 13.00
- TRIO APPETIZER** The Appetizer Combo and grape leaves. 16.00
- VEGETARIAN MEZZE (Serves 5)** A combination of Hummus, Baba Ghannouj, Grape Leaves, Falafel, Mujaddara, and Middle Eastern salad, served with cucumber yogurt sauce, tahini sauce, and warm pita bread. 26.00

SANDWICHES, SUBS & WRAPS

Served with your choice of regular fries, chips or rice. • Substitute waffle fries 1.00
Soup 1.75 • Salad or Cole Slaw 1.75 • Grilled Veggies or Greek Salad 2.75
Add Mushrooms, Sweet Peppers, Bacon or Extra Cheese 1.00 each

- CHEESEBURGER** American cheese, lettuce, tomato, mayo, onions and pickles. 9.00
- PHILLY SUB** Chicken or steak, grilled onion, provolone cheese, topped with lettuce, tomato and mayo. 9.00
- PARMESAN SUB** Your choice of sausage, meatball, crispy chicken or eggplant. All topped with our marinara sauce and mozzarella cheese. 9.50
- CUBAN** Pork, applewood smoked ham, Swiss, dill pickles, with a mustard and mayo mix on the side. Served on a French baguette. 9.50
- SALMON SANDWICH** Served on a roll with lettuce, tomato, mayonnaise and onions. 12.00
- CRISPY CHICKEN WRAP** Crispy chicken with lettuce, tomato, mixed cheese & garlic mayo, wrapped in a flour tortilla. 9.00
- GORGONZOLA BURGER** Smothered in grilled onions, mushrooms and Gorgonzola cheese. 11.00
- REUBEN** Corned beef, sauerkraut, Swiss, and thousand island dressing on toasted marble rye bread. 9.50
- MOZZARELLA PANINI** Melted mozzarella, pesto sauce and tomato on ciabatta bread. 8.50
- CHICKEN SANDWICH** Grilled or crispy chicken topped with lettuce, tomato, mayo and your choice of cheese. 9.00
- BBO SANDWICHES** Your choice of pulled pork or chicken, served on a Kaiser roll and served with cole slaw. 9.00
- CHICKEN CLUB WRAP** Grilled chicken, bacon, mixed cheese, lettuce, tomato and chipotle ranch sauce wrapped in a flour tortilla. 9.50
- SUJOK** Armenian style ground beef and mixed cheese on ciabatta bread, served with pickles and cucumber yogurt sauce. 9.00



Sujok Sandwich



Shawarma

- GYRO** Greek seasoned meat and slow cooked, on a warm pita topped with lettuce, tomato, and onions served with pickles and cucumber yogurt sauce on the side. 9.50
Add Feta Cheese 1.00
- VEGAN VEGGIE WRAP WITH SPINACH** Sweet pepper, mushrooms, tomato, onion and zucchini. 9.00
- CHICKEN SHAWARMA** Thinly sliced chicken with tomato, spring onion, parsley and garlic mayo, served on a warm pita with pickles on the side. 9.00
- LAMB SHAWARMA** Thinly sliced lamb with tomato, spring onion, parsley and tahini sauce, served on a warm pita with pickles on the side 10.00
- VEGAN FALAFEL** Falafel with spring onion, tomato, parsley and tahini sauce, served on a warm pita with pickles on the side 9.00
- BEEF BRISKET** Slow cooked in bbq sauce served on a roll with cole slaw on the side. 12.00

QUESADILLAS

10 inch flour tortilla filled with melted mixed cheese served with salsa and sour cream.

- SPINACH AND FETA QUESADILLA** With onion & tomatoes. 10.00
- CHICKEN BASIL PESTO QUESADILLA** With spinach & tomato. 10.50
- TOSKA QUESADILLA** Armenian style ground beef served with pickles. 9.00
- CHICKEN OR STEAK QUESADILLA** Your choice of meat with grilled sweet peppers, tomato & onion. 10.50
- SHRIMP QUESADILLA** Grilled shrimp with sweet peppers, tomatoes & onion. 12.00
- VEGGIE QUESADILLA** Grilled onion, mushroom, tomato, sweet peppers, and zucchini. 9.50



Spinach & Feta Quesadilla

SOUPS

- MARYLAND CRAB SOUP** Cup 4.00
Bowl 6.00
- LENTIL SOUP** Cup 4.00
Bowl 6.00



Lentil Soup

ENTREES

Served with bread and your choice of a cup of soup or small salad.

- VEGAN SPAGHETTI WITH HOMEMADE MARINARA SAUCE** 10.00
Add Grilled Chicken, Sausage or Meatballs 5.00
Add Shrimp 7.00
- PARMESAN ENTRÉE** Your choice of fried crispy chicken or eggplant, served with spaghetti topped with marinara sauce and mozzarella cheese. 16.00
- SHRIMP SCAMPI** Cooked shrimp in a white wine and garlic sauce over spaghetti. 17.00
- SEASONED SALMON** Pan-seared salmon, served with grilled vegetables and rice. 17.00
- CHICKEN CURRY** Mild curry served with rice. 16.00
- JAMBALAYA** Spicy sausage, chicken, shrimp and veggies cooked in a buttery red sauce served with rice. 17.00
- CHICKEN KABOB PLATTER** Marinated chicken breast cubes grilled with mixed veggies, served with rice and cucumber yogurt sauce on the side. 16.00
- SHAWARMA PLATTER** Thinly sliced marinated meat in middle eastern spices slow cooked to perfection. Served with rice and cucumber yogurt sauce on side. Your Choice of: Chicken 16.00
Lamb 18.00 • Combination of Both 17.00



Chicken Shawarma Platter