

PREMIER DRAMS & Sams

Happy Hour 5pm-8pm

\$6 DRAMS

*Henry McKenna Single Barrel BIB Bourbon 100**
*Larceny Small Batch Wheated Bourbon 92**
*New Riff Single Barrel #2589 Rye 106.2**

\$12 Old Fashioneds & Manhattans

NEW CHEF'S COMBO \$24

Tempura Fried Soft Shell Sammy & Natty
Pickled Slaw, Spicy Mayo, Old Bay Fries w/ Natty Boh Beer

\$12 SAMS

Creative Sandwiches from the Bottle Shop Menu

Filet O' Fish

*IPA Battered Cod, Housemade Tartar Sauce,
Shredded Lettuce, Pickle Relish*

Fried Chicken

Pickle Brined Thigh, Hot Mayo, Pickle

Cubano

*Slow Roasted Pork Shoulder, Cured Ham,
Spicy Mustard, Pickle, Swiss*

Imperial Dip

Marinated & Roasted Chuck Roll, Swiss, Horsey Sauce, Au Jus

Smashed Wagyu Burger

*Caramelized Onion, American Cheese, Burger Sauce
Bacon +2 Impossible Patty +2*

Tower Hour 2.0

Wednesday 5pm-10pm

~ \$10 ~

Bottles of Sparkling, White or Red

1 Bottle per Grand - 2 Bottles per Imperial
Wednesdays Only 5pm-10pm

Grand Crab Fest 76

*Blackened Blue Claws, 3 Jonah Jumbo Claws,
1lb Snow Crab Legs,
4 Housemade Rangoon, Hot Lump Crab dip*

Imperial Crab Fest 118

*Blackened Blue Claws, 5 Jonah Jumbo Claws,
1 & 1/2lb Snow Crab Legs,
7 Housemade Rangoon, 4 Shrimp & Crab Rolls,
Hot Lump Crab Dip*

Choice of Snow Crab Seasoning

Maryland *Cajun*
Natty Boh, Old Bay, celery, lemon *Zatarain's, creole spices, garlic*

Garlic Lemon
white wine, lemon, celery, onion

2024 Recovery Surcharge

The Imperial has been operating with immense business cost increases. Post-pandemic deficits, labor/employee benefit increases & supply chain shortages have unfortunately resulted in the need to include a 4% recovery surcharge on all checks. It is our hope that this will only span the first half of 2024. We greatly appreciate your continued patronage & support.

Happy Hour

\$12 Cocktails

Espresso Martini

Tito's Vodka, St. George Nola, Fresh Espresso, Simple

Negroni

Roku Gin, Campari, Cocchi Di Torino Vermouth

Paloma

Arette Blanco Tequila, Dry Curacao, Fresh Grapefruit, Soda, Salt

Margarita

Arette Blanco, Cointreau, Fresh Lime, Sea Salt

Whiskey Mule

Old Overholt BIB Rye, Acidulated Pineapple, Ginger

\$11 Wine & \$6 Beer

Sparkling & White

Chandon Brut 67% Chardonnay/31% Pinot Noir/2% Meunier, California NV

Eva Pempers Sauvignon Blanc 2021, New Zealand

Steininger Gruner Veltliner 2020, Austria

Red

Silvio Grasso Langhe Nebbiolo 2020, Italy

Pedroncelli Mother Clone Zinfandel 2021, California

Beer

Allagash White - Belgian Style Witbier - 5.1% abv - ME

Right Proper Raised By Wolves - Pale Ale - 5.0% abv - DC

Manor Hill - Pilsner - 5.3% abv - MD

Narrangansett - Lager - 5.0% abv - RI

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Bar Menu

Happy Hour 5pm-8pm

\$9 Lobster Deviled Eggs

\$12 Shrimp Cocktail

Bites & Burger

French Onion Dip 9

*caramelized Vidalias, sherry, Worcestershire, chive,
fried saltines*

Crispy Goat Cheese Puff 12

spinach, roasted bell pepper, poblano cream

Blackened Blue Claws 9

Alabama white sauce

Chilled Lobster Rolls 20

Maine lobster salad, sherry dressing, celery

Ham & Cheese Croquettes 11

parisian ham, gruyere, chive, dijonnaise

Garlic & Thyme Tenderloin Skewers 15

horseradish sauce

Smashed Wagyu Burger 16

*caramelized onion, American cheese, burger sauce, fries
bacon +2 impossible patty +2*

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