ADMIRALS CUP

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BOR

Private Dining



ively saloon combining American chow with craft brews & live music in an informal, nautical space. For decades, many of the area's top bands have performed on The Cup's stage and we are committed to continuing that tradition by giving local acts a place to showcase their talents and music.

We are known for our drinks, music, and lively atmosphere. However, our culinary team has expanded and elevated our classic pub offerings to feature locally-sourced fresh seafood, which pairs perfectly with one of our craft pints or cocktails.



Featured: Third Floor "State Room"

FOOD & BEVERAGE minimums

SECOND FLOOR

SUNDAY-THURSDAY (AFTER 4PM) | \$1000++ FRIDAY-SATURDAY (BEFORE 4PM) | \$1000++ FRIDAY-SATURDAY (4PM-9PM) | \$3000++ BUYOUT | \$7500++

STATE ROOM

SUNDAY-THURSDAY (AFTER 4PM) | \$1200++ FRIDAY-SATURDAY (5PM-8PM) | \$5,000++ BUYOUT (AFTER 8PM) | \$20,000++

CUSTOM DINNER PACKAGES

PLEASE CONTACT OUR EVENT COORDINATOR TO CREATE A CUSTOM MENU FOR YOUR EVENT

> NICOLE MANNING NICOLE@ATLASRESTAURANTGROUP.COM

STATIONERY APPETIZERS

CHOICE OF FOUR | \$35++ PP

BLACKENED TUNA BITES avocado, citrus soy, crispy wontons

LUMP CRAB BALLS jumbo lump crab, roasted corn, lime crema, cotija cheese

FRIED CALAMARI spicy aioli

ITALIAN MEATBALLS *marinara, asiago cheese*

MARYLAND CRAB DIP smoked artichoke, fennel, sherry, old bay, warm baguette

CRAB EGG ROLLS spicy aioli

JUMBO WINGS choice of buffalo, korean bbq, or honey old bay with celery and blue cheese dressing

SPICY CHICKEN SLIDERS nashville hot chicken, lettuce, pickles, pepperoncini, dill remoulade

CHICKEN SALAD SLIDERS dilled havarti cheese, celery, artichoke hearts, olives, red onion

BLT SLIDERS smoked bacon, avocado, tomato, herb aioli

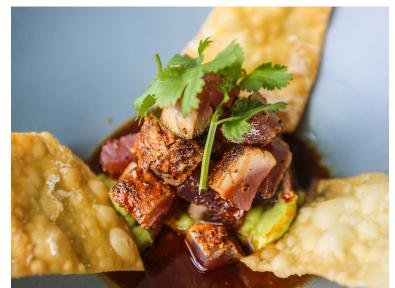
ADDITIONAL RAW BAR

\$25++ PP

CHEF'S SELECTION east and west coast oysters, shrimp cocktail





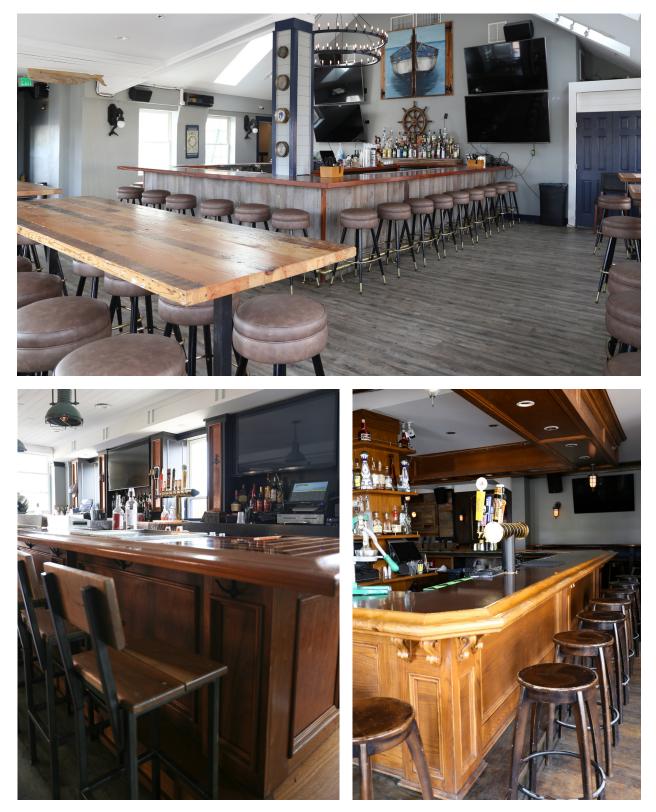






 Top:
 Mediterranean Salad
 Middle Left: Spicy Chicken Sandwich

 Middle Right:
 Ahi Tuna
 Bottom Left:
 Ahi Tuna Tacos
 Bottom Right:
 Italian Meatballs



Top: Third Floor "State Room" Left: Second Floor Bar Right: First Floor Bar

RESTAURANT POLICIES PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event
- All private dining packages include soft drinks, hot tea and coffee services. Beer, wine and cocktails are billed by consumption

- The Admiral's Cup is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

Contact

To book your event or inquire for more information, please contact:

Nicole Manning Nicole@AtlasRestaurantGroup.com

