

SIGNATURE WINGS & STARTERS

10 PIECE 16⁹⁵ GF

20 PIECE 28⁹⁵ GF

celery, carrots, choice of roasted garlic ranch or bleu cheese dressing

OUR SIGNATURE WING SAUCES

GARLIC PARMESAN ~ THAI-CHILI ~ KANSAS CITY BBQ ~ TERIYAKI ~ LEMON PEPPER DRY RUB

PHOENIX DRY RUB ~ OLD BAY ~ HONEY OLD BAY ~ SPICY RANCH ~ BUFFALO BAY

HOUSE MILD ~ HONEY WILD ~ HABANERO BBQ ~ BUNGALOW CHIPOTLE

CHEF'S SIGNATURE SAUCE ~ THREE MILE ISLAND ~ SPICY PEACH ~ BLACK PEPPER GARLIC

all of our wing sauces are gluten free

SHRIMP PLATTER 16⁹⁵

house seasoned fried shrimp, served with old bay waffle fries and cajun horseradish sauce

SPINACH & 🌿 GF ARTICHOKE DIP 13⁹⁵

spinach, artichoke, onions, parmesan cheese, tortilla chips and a side of salsa

CHESAPEAKE CRAB DIP 17⁹⁵

toasted baguettes, and tortilla chips sub carrots & celery upon request GF

FRIED PICKLES 12⁹⁵

battered and fried chipped pickles side car of chipotle ranch

PAN FRIED CALAMARI 15⁹⁵

lightly fried with sweet cherry peppers, banana peppers, and onions, served with marinara, and lemon butter sauce

BIRRIA QUESADILLA 19⁹⁵

mozzarella cheese, birria beef, topped with onions, and cilantro, with a side of birria sauce

SPICED STEAMED SHRIMP GF

1/2 LB 14⁹⁵ - 1 LB 19⁹⁵

classic cocktail sauce

LOADED HUMMUS 14⁹⁵ 🌿

roasted garlic hummus, kalamata olives, campari tomatoes, chickpeas, snipped chives, ratatouille, feta cheese, served with pita bread sub carrots & celery upon request GF

TEXAS CHILI NACHOS GF

HALF 13⁹⁵ - FULL 18⁹⁵

terlingua chili, our signature queso, pico de gallo, scallions, black beans, house pickled jalapeños, shaved lettuce, sour cream, guacamole, and charred tomato salsa

PHILLY SPRING ROLLS 13⁹⁵

shaved prime rib cheese steak, served with spicy sriracha dipping sauce, and queso

JAMAICAN JERK SPRING ROLLS 13⁹⁵

chipotle mango dipping sauce

SOUTHWEST SPRING ROLLS 13⁹⁵

chicken, black beans, corn, chilis, chipotle ranch dipping sauce

BAVARIAN 🌿 PRETZEL STICKS 12⁹⁵

served with our signature queso, and spicy mustard

-QUESADILLAS- CHEESE 12⁹⁵ 🌿 - CHICKEN 14⁹⁵ STEAK 17⁹⁵ - SHRIMP 18⁹⁵

sofrito, monterey jack, cheddar, cilantro sour cream, tomatoes, green onion, house salsa, and guacamole

FLATBREADS

PESTO CHICKEN 16⁹⁵

parmesan sauce, mozzarella, pesto chicken, red pepper flakes, and parmesan cheese, garnished with fresh basil

VEGETARIAN 15⁹⁵ 🌿

mozzarella, caramelized onions, tomatoes, roasted garlic, olives, mushrooms, arugula, rustic tomato sauce

PEPPERONI 16⁹⁵

tuscan pepperoni, fontina, mozzarella, parmesan, rustic tomato sauce

MARGHERITA 15⁹⁵ 🌿

sliced plum tomatoes, fresh mozzarella, fresh basil, rustic tomato sauce

FARMERS CHOICE 15⁹⁵ 🌿

olive oil, chopped pear, caramelized onions, brie cheese, goat cheese, arugula, walnuts, drizzled honey, and balsamic reduction

MEDITERRANEAN 17⁹⁵

herb roasted chicken, parmesan sauce, feta crumbles, artichoke, baby spinach, red onions, roma tomatoes, kalamata olives

SALADS

SANTE FE CRISPY CHICKEN 17⁹⁵

mixed greens, tossed in chipotle ranch, topped with black bean corn salsa, pico de gallo, cheddar-jack cheese, avocado, and crispy tortilla strips

*CHIMICHURRI STEAK 20⁹⁵ GF

grilled steak, mixed greens, kalamata olives, tomato, avocado, yellow peppers, bleu cheese crumbles, balsamic vinaigrette, and chimichurri sauce

BLACKENED CHICKEN CAESAR 17⁹⁵

blackened chicken breast, chopped romaine hearts, caesar dressing, garlic croutons, shaved parmesan

ORIENTAL CHICKEN 18⁹⁵

chopped romaine, green cabbage, red cabbage, carrots, tossed in homemade oriental dressing, topped with crunchy noodles, and almonds, served with signature breadsticks

*HONEY GRILLED SALMON 21⁹⁵ GF

baby spinach, shaved bermuda onion, avocados, campari tomatoes, spiced pecans, and chile-lemon dressing

LAKEHOUSE COBB 19⁹⁵ GF

grilled chicken breast, chopped market greens, bacon, egg, avocado, tomatoes, cucumbers, cheddar-jack cheese, bleu cheese crumbles, and your choice of dressing

HOUSE SALAD 9 - BABY SPINACH SALAD 11

add *salmon, *steak, or shrimp 8 - add chicken 5

SALADS CAN BE PREPARED AS A WRAP UPON REQUEST

LAKEHOUSE CRAFT DRESSINGS

CHAMPAGNE VINAIGRETTE - CHILE-LEMON - HONEY MUSTARD

BLEU CHEESE - ROASTED GARLIC RANCH - *CAESAR DRESSING

THOUSAND ISLAND - BALSAMIC VINAIGRETTE - ORIENTAL

THANK YOU FOR SUPPORTING LOCAL, INDEPENDENT RESTAURANTS!

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WARMERS

TERLINGUA TEXAS CHILI CUP 7⁹⁵ - BOWL 9⁹⁵
side cars of black beans, cheddar cheese, onions & sour cream

FRENCH ONION SOUP 9⁹⁵
toasted baguette, gruyere cheese, parmesan cheese

LOUISIANA GUMBO CUP 7⁹⁵ - BOWL 9⁹⁵
andouille sausage, crawfish, chicken & basmati rice

Please ask your server about our soup of the week!

BUNGALOW BURGERS & HAND-HELDS

***BACON CHEESE BURGER 16⁹⁵**
angus burger, apple-wood smoked bacon, vermont white cheddar, canadian cheddar, sliced tomato, and crispy leaf lettuce

***GHOST BURGER 18⁹⁵**
angus burger, apple-wood smoked bacon, american cheese, arugula, sliced tomato, and red onion, topped with melted mozzarella

***MONTEREY BURGER 18⁹⁵**
angus burger, jalapeño aioli, and sliced avocado, topped with chori-queso, garnished with grilled jalapeño

***BLACK JACK BURGER 16⁹⁵**
blackened angus burger, apple-wood smoked bacon, chile-jack cheese, side of habanero BBQ sauce, sliced tomato, and crispy leaf lettuce

***CALIFORNIA BURGER 18⁹⁵**
angus burger, house pickled jalapeños, chile-jack cheese, guacamole, pico de gallo, sliced tomato, and crispy leaf lettuce

GREEK TURKEY BURGER 16⁹⁵
ground white turkey burger, mediterranean salad (kalamata olive, feta cheese, red onions, crushed red pepper flakes, roasted tomatoes), and tzatziki sauce

BUNGALOW FRENCH DIP 18⁹⁵
toasted hoagie roll, topped with shaved ribeye, and provolone, served with a side of au jus

BUNGALOW BIRRIA TACOS 19⁹⁵ GF
three double stacked corn tortillas, stuffed with melted cheese, and slow-cooked birria beef, topped with onions, and cilantro, served with birria consomé, and spanish rice

BULGOGI BEEF STREET TACOS 18⁹⁵
seared korean BBQ beef, sriracha mayo slaw, chopped peanuts, green onion, served with crispy potstickers

POW-POW SHRIMP TACOS 17⁹⁵
tempura shrimp tossed in pow-pow sauce, lime dressed slaw, served with black beans, and rice

PRIME RIB GRILLED CHEESE 19⁹⁵
griddled sour dough, roasted sliced prime rib, white cheddar cheese, horseradish-garlic mayo, caramelized onions, and sliced mushrooms

ORIGINAL STEAK 'N CHEESE 17⁹⁵
caramelized onions & mushrooms, lettuce, tomato, mayo, crispy onions, provolone, toasted hoagie roll

CHICKEN PESTO CIABATTA 17⁹⁵
thinly sliced chicken tossed in pesto aioli, arugula, tomato, on ciabatta bread, served with a side of onion rings

CHESAPEAKE CRAB CAKE SANDWICH \$MRKT
jumbo lump blue crab meat, spicy tomato chutney, crispy leaf lettuce, sliced tomato, on a toasted brioche bun, with champagne coleslaw, peppadew aioli, and boardwalk fries

CORNED BEEF REUBEN 17⁹⁵
sliced corned beef, swiss cheese, sauerkraut, russian dressing, on marbled rye

AEGEAN CHICKEN WRAP 19⁹⁵
grilled chicken breast, cucumbers, diced tomato, red onion, green pepper, olives, chickpeas, lettuce, hummus spread, lemon juice, feta cheese, sundried tomato tortilla, served with sweet potato fries

LAKEHOUSE CLUB 16⁹⁵
country white toast, roasted turkey, bourbon ridge ham, apple-wood smoked bacon, cheddar cheese, mayo, lettuce, tomato

AUSTIN'S PULLED PORK 16⁹⁵
low and slow cooked BBQ'd pulled pork, habanero BBQ, sautéed onions, crispy onions, on a brioche bun, with a side car of champagne coleslaw

GRILLED CHICKEN SANDWICH 16⁹⁵
grilled marinated chicken breast, apple-wood smoked bacon, avocado, chipotle ranch, chili-jack cheese, lettuce, tomato, on brioche bun

Try any of our hand-helds with a bibb lettuce wrap!

DESSERTS

GHIRARDELLI BROWNIE SUNDAE 8⁹⁵
CRÈME BRULEE OF THE DAY 9⁹⁵ GF
BANANA BREAD PUDDING 8⁹⁵
STRAWBERRY SHORTCAKE 8⁹⁵
KEY LIME CHEESECAKE 9⁹⁵
BROWNIE ICE CREAM 8⁹⁵
APPLE STRUDEL 9⁹⁵

SIDE ORDERS

SIGNATURE FRIES 5⁹⁵ GF
SWEET POTATO FRIES 5⁹⁵ GF
BOARDWALK FRIES 5⁹⁵ GF
WAFFLE FRIES 5⁹⁵ GF
CHAMPAGNE 'SLAW 5⁹⁵ GF
SAUTÉED CORN 5⁹⁵ GF
STEAMED BROCCOLI 5⁹⁵ GF
GRILLED VEGETABLES 5⁹⁵ GF
ONION RINGS 6⁹⁵
BAKED SWEET POTATO 7⁹⁵ GF
BAKED POTATO 7⁹⁵ GF
BRUSSEL SPROUTS 6⁹⁵
sautéed with bacon and onions
MAC & CHEESE 6⁹⁵
WITH BACON 7⁹⁵

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ENTREES

***CAJUN RIBEYE 38⁹⁵ GF**

12oz ribeye, marinated in cajun seasonings, served with steamed broccoli, and sautéed corn in butter

***FILET MIGNON 39⁹⁵ GF**

7oz grilled filet mignon, served with garlic mashed potatoes, and grilled broccolini, garnished with a red wine reduction

***CATCH OF THE DAY \$MRKT**

served with our chef's signature sides please ask your server for more details

OLD FASHIONED POT ROAST 24⁹⁵

slow cooked pot-roast, with yukon potatoes, pearl onions, sliced carrots, and a side cornbread, garnished with crispy onions

***BUNGALOW FAJITAS 29⁹⁵**

steak, and chicken, with sautéed vegetables, served with lettuce, pico de gallo, cheddar-jack cheese, guacamole, refried beans, spanish rice, and flour tortillas add shrimp for \$4

***CLASSIC OR TERIYAKI SALMON 29⁹⁵**

grilled atlantic salmon, garlic mashed potatoes, seasoned broccoli, topped with lemon butter sauce, or teriyaki style with basmati rice, and stir-fried vegetables

TEQUILA PASTA 21⁹⁵

seared steak tips, tricolor peppers, onions, cavatappi pasta, tequila cream sauce, spring cilantro & lime garnish

CHESAPEAKE CRAB CAKES \$MRKT

single or double, jumbo lump blue crab cakes, side of coleslaw, peppadew aioli, and old bay boardwalk fries, garnished with arugula

***SEAFOOD FETTUCCINE 24⁹⁵**

calamari, shrimp, whole crawfish, mussels, tricolor peppers, and fettuccine, tossed in vodka cream sauce, served with a side of garlic bread

***SEARED SCALLOPS 32⁹⁵ GF**

cast iron seared nantucket sea scallops, garden risotto, grilled vegetables, pineapple rum butter sauce

CHICKEN PICCATA 21⁹⁵

shaved parmesan, your choice of pasta marinara, or fontina cheese risotto, with sautéed spinach, topped with a lemon-caper butter sauce

FISH & CHIPS 21⁹⁵

fresh battered fish, fried crispy, served with a side of boardwalk fries, champagne coleslaw, and peppadew aioli

BRUNCH

Saturday 11:30am to 3pm - Sunday 10:30am to 3pm

BUNGALOW 7⁹⁵

'BELLINI'
prosecco & peach nectar

CHESAPEAKE 9⁹⁵

BLOODY MARY
absolut peppar vodka,
V8, horseradish & worcestershire with an old bay rim

ABSOLUT 21⁹⁵

MIMOSA FLIGHT
absolut grapefruit & grapefruit
absolut mandarin & orange
absolut citron & pineapple
absolut lime & cranberry

BLACKBERRY 7⁹⁵

BUBBLY
champagne, pineapple juice and raspberry liqueur with fresh blackberries

***THE LAKEHOUSE BREAKFAST 13⁹⁵**

two eggs any style, choice of meat, toast, served with brunch potatoes

WITH PANCAKES 16⁹⁵
WITH BISCUITS & GRAVY 16⁹⁵

***BUNGALOW CUSTOM OMELET 13⁹⁵**

three egg omelet, filled with your choice of three of your favorite ingredients, served with brunch potatoes, and choice of toast

INGREDIENT OPTIONS: SELECT THREE

ham, bacon, italian sausage, peppers, onions, mushrooms, spinach, cheese, tomatoes, chorizo

***CHEF'S OMELET 19⁹⁵**

whole egg omelet, with mexican chorizo, spinach, green onions, and goat cheese, covered with melted mozzarella, topped with a sliced 4oz sirloin, with a sunny side up egg, and grilled jalapeño, served with brunch potatoes and choice of toast

CHALLAH FRENCH TOAST 13⁹⁵ 🌿

custard soaked challah, cinnamon brown sugar, berry compote

CHICKEN & WAFFLES 16⁹⁵

southern fried chicken, toasted belgian waffles, topped with chicken gravy, white cheddar-apple bacon grits

***STEAK TIPS & EGGS 17⁹⁵**

seared steak tips, drizzled in sweet soy sauce mushrooms, onions, choice of eggs, served with brunch potatoes, and choice of toast

AVOCADO TOAST & EGGS 13⁹⁵

wheat toast topped with homemade avocado mix, olive oil, microgreens, & choice of eggs, served with a strawberry parfait

***CLASSIC EGGS BENEDICT 17⁹⁵**

toasted english muffins, topped with poached eggs, seared canadian bacon, and classic hollandaise, served with brunch potatoes, and fresh fruit

***STEAK & EGGS BENEDICT 18⁹⁵**

toasted english muffins, topped with poached eggs, grilled steak, and finished with bordelaise sauce, served with brunch potatoes, and fresh fruit

Lakehouse brunch potatoes are roasted red potatoes cooked with onions, and bell peppers

BISCUITS AND GRAVY 6⁹⁵

SIDE OF SAUSAGE GRAVY 3⁹⁵

SIDE OF HOLLANDAISE 2⁹⁵

1-EGG ANY STYLE 1⁹⁵

ADD CHEESE TO EGGS 5⁹⁵

FRESH FRUIT 5⁹⁵

SMOKED BACON 5⁹⁵

VIRGINIA HAM 5⁹⁵

PORK SAUSAGE PATTIES 5⁹⁵

CANADIAN BACON 5⁹⁵

BREAD SELECTIONS 1⁹⁵

SIDE PANCAKES 5⁹⁵

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DRAFT BEER

NARRAGANSET PROVIDENCE, RH/5%	4 ⁹⁵ / 6 ⁹⁵	DB VIENNA LAGER ROSELAND, VA/5.2%	7 ⁹⁵ / 9 ⁶⁵	HONOR HAZY IPA DULLES, VA / 6.3%	7 ⁶⁵ / 8 ⁹⁵
MILLER LITE MILWAUKEE, WI/4.2%	5 ⁶⁵ / 7 ⁶⁵	SAM ADAMS SEASONAL/BOSTON, MA	7 ⁹⁵ / 9 ⁶⁵	ALL DAY SESSION IPA FOUNDERS/GRAND RAPIDS, MI/4.7%	7 ⁶⁵ / 8 ⁹⁵
YUENGLING LAGER POTTSVILLE, PA/4.4%	5 ⁶⁵ / 7 ⁶⁵	ELIOT NESS AMBER GREAT LAKES/CLEVELAND, OH/6.2%	7 ⁶⁵ / 8 ⁹⁵	HAZY LITTLE THING IPA SIERRA NEVADA/CHICO,CA/6.7%	7 ⁹⁵ / 9 ⁶⁵
CRAZY PILS SOLACE/STERLING, VA/5.2%	7 ⁶⁵ / 8 ⁹⁵	BLUE MOON SHENANDOAH, VA/5.8%	7 ⁹⁵ / 9 ⁶⁵	PARTLY CLOUDY IPA SOLACE/DULLES, VA/7.5%	7 ⁹⁵ / 9 ⁶⁵
MODELO ESPECIAL MEXICO CITY, MX/4.4%	7 ⁹⁵ / 9 ⁶⁵	OPTIMAL WIT PORT CITY/ALEXANDRIA, VA/5%	7 ⁹⁵ / 9 ⁶⁵	LUCY JUICY DIPA SOLACE/DULLES, VA/8.5%	14oz-9 ⁶⁵
CORONA PREMIER MEXICO CITY, MX/4%	7 ⁹⁵ / 9 ⁶⁵	GUINNESS STOUT DUBLIN, IR /4.5%	8 ³⁵ / 9 ⁹⁵	FACEPLANT IPA LOST RHINO/ASHBURN, VA/6.8%	7 ⁶⁵ / 8 ⁹⁵
STELLA ARTOIS LEUVEN, BE/5%	8 ³⁵ / 9 ⁹⁵			TWO HEARTED IPA BELLS/KALAMAZOO, MI/7%	7 ⁹⁵ / 9 ⁶⁵
DALE'S PALE ALE OSKAR BLUES/LYONS, CO/6.5%	7 ⁹⁵ / 9 ⁶⁵			ANGRY ORCHARD WALDEN, NY 5%	7 ⁹⁵ / 9 ⁶⁵

BEER FLIGHT 9⁹⁵
4 DIFFERENT 5 oz POURS OF YOUR CHOICE

LOOKING TO PLAN A BIRTHDAY OR YOUR NEXT COMPANY HAPPY HOUR?

We would be happy to host you! Reach out to haley@bungalow4u.com for more info!

BOTTLE BEER

5⁶⁵

BUD LITE / MILLER LITE / COORS LITE
WHITE CLAW MANGO / WHITE CLAW BLACK CHERRY

6⁹⁵

SURF SIDE
STRAW LEM / ICE TEA
ICE TEA & LEMONADE

HIGH NOON
WATERMELON / PINEAPPLE

MICHELOB ULTRA / CORONA / CORONA PREMIER
HEINEKEN / MODELO NEGRA
HEINEKEN O.O. (N/A) / STELLA LIBERTE (N/A)
GUINNESS O (N/A) / JUST THE HAZE IPA (N/A)

HOUSE WINE 7.⁹⁵

PINOT GRIGIO, SAUVIGNON BLANC, CHARDONNAY, PINOT NOIR, CABERNET SAUVIGNON

WHITE WINES

FRANCOIS MONTAND BRUT, SPARKLING ROSE, FRANCE.....	\$11 (187ML)
TIAMO, PROSECCO, VENETO, ITALY.....	\$10 (187ML)
TORRESELLA, PROSECCO, ITALY.....	\$28 BTL
TAITTINGER BRUT RESERVE , CHAMPAGNE, FRANCE.....	\$120 BTL
DIPINTI, PINOT GRIGIO, ALTO ADIGE, ITALY.....	\$12 \$38
THE NED, SAUV BLANC, MARLBOROUGH, NEW ZEALAND.....	\$12 \$38
DUCKHORN, SAUV BLANC, CALIFORNIA.....	\$16 \$64
CHALK HILL, CHARDONNAY, SONOMA, CALIFORNIA.....	\$14 \$52
FREEMARK ABBEY, CHARDONNAY, NAPA VALLEY, CALIFORNIA.....	\$76 BTL
LA PERLINA, MOSCATO, VENETO, IT.....	\$8 \$30

RED WINES

DECOY, PINOT NOIR, SONOMA, CALIFORNIA.....	\$12 \$44
CHALK HILL, PINOT NOIR, SONOMA, CALIFORNIA.....	\$60 BTL
DAOU, 'THE PESSIMIST', RED BLEND, CALIFORNIA.....	\$60 BTL
ANCIENT PEAKS, CAB SAUV, PASO ROBLES, CALIFORNIA.....	\$12 \$46
ROTH, CAB SAUV, ALEXANDER VALLEY, CALIFORNIA.....	\$14 \$56
CAYMUS, CAB SAUV, NAPA VALLEY, CALIFORNIA.....	\$110 BTL
PADRILLOS, MALBEC, MENDOZA, ARGENTINA.....	\$9 \$38

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EXECUTIVE CHEF
ALVARO ELIAS
GENERAL MANAGER
JR VALADEZ

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AND STAY UP TO DATE!