

The image shows the exterior of a three-story building. The ground floor features a prominent entrance with a dark blue frame and a sign that reads "THE ADMIRAL'S CUP" in gold lettering. The second floor has a window with a similar sign. An American flag is flying from a pole on the right side of the building. The sky is blue with some clouds.

the
ADMIRAL'S
CUP

Group Events

the ADMIRAL'S CUP

Lively 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.





THE STATE ROOM

FOOD & BEVERAGE MINIMUMS
(EXCLUSIVE OF TAX & GRATUITY)

48 seated | 100 standing
Located on the Third Floor
TV/AV capabilities

SUNDAY-THURSDAY (AFTER 4PM) | \$1,200++

FRIDAY-SATURDAY (5PM-8PM) | \$5,000++

BUYOUT (AFTER 8PM) | \$20,000++

*SEATED OPTIONS INCLUDE HIGH TOP TABLE/STOOLS AND BAR TOP ACCOMODATIONS



SECOND FLOOR

FOOD & BEVERAGE MINIMUMS (EXCLUSIVE OF TAX & GRATUITY)

30 seated | 50 standing
TV/AV capabilities

SUNDAY-THURSDAY (AFTER 4PM) | \$1,000++

FRIDAY-SATURDAY (BEFORE 4PM) | \$1,000++

FRIDAY- SATURDAY (4PM-9PM) | \$3,000++

BUYOUT (AFTER 9PM) | \$7,500++

*SEATED OPTIONS INCLUDE HIGH TOP TABLE/STOOLS AND BAR TOP ACCOMODATIONS

MENU PACKAGES



Featured: Crab Egg Rolls

CUSTOM MENUS CAN BE ACCOMMODATED UPON REQUEST

STATIONERY APPETIZERS

CHOICE OF FOUR | \$40++ PER PERSON

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

SPRING ROLLS
vegetarian

ADDITIONAL RAW BAR

\$25++ PER PERSON

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

DINNER

\$45++ PER PERSON

FAMILY STYLE APPETIZERS

FRIED CALAMARI

spicy aioli

ITALIAN MEATBALLS

marinara, asiago cheese

MARYLAND CRAB DIP

smoked artichoke, fennel, sherry, old bay, warm baguette

ENTREE - CHOICE OF ONE - SERVED WITH FRIES

CRAB CAKE SANDWICH

old bay aioli

CHICKEN SALAD WRAP

dilled havarti cheese, celery, artichoke hearts, olives, red onion

CAJUN PENNE PASTA

blackened chicken, shrimp, roasted corn, smoked sausage

ADMIRAL ANGUS BURGER

american cheese, lettuce, tomato, caramelized onion, special sauce

**Vegetarian Pasta or Salad available upon request*

ADD ON OPTIONS

CUP OF SOUP \$8 PER PERSON

Cream of Crab or Maryland Crab

FAMILY STYLE CAESAR SALAD \$8 PER PERSON

MINI DESSERTS \$12 PER PERSON

RESTAURANT POLICIES

PRIVATE FUNCTIONS

All events hosted on property incur a 20% service/gratuuity charge, a 2% Administrative Fee, 6% Maryland Sales Tax for Food and gratuity/service/admin charges, 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. Cancellations due to inclement weather, requires 48 hours notice.
- 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:

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