

A nighttime photograph of the Admiral's Cup restaurant. The building is illuminated, and a large American flag is draped across the upper part of the facade. A neon sign above the entrance reads "ADMIRAL'S CUP" in red. In the foreground, several men in white sailor uniforms are gathered, some talking to a woman in a striped shirt. To the right, a man in a grey hoodie and another in an orange shirt are walking. A yellow diamond-shaped sign with the letters "D" and "O" is visible on the left. The overall atmosphere is that of a busy, nautical-themed establishment.

*the*  
ADMIRAL'S  
CUP

Private Dining

# *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.





## FOOD & BEVERAGE MINIMUMS

### SMALL GROUPS

20 to 50 Guests - Priced per Guest

MONDAY-THURSDAY | \$\$\$  
FRIDAY-SUNDAY | \$\$\$

### PARTIAL BUYOUT

Up to 75 Guests

MONDAY-THURSDAY | \$\$\$  
FRIDAY-SUNDAY | \$\$\$\$

CUSTOM  
**DINNER  
PACKAGES**

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

**NICOLE MANNING**

[NICOLE@ATLASRESTAURANTGROUP.COM](mailto:NICOLE@ATLASRESTAURANTGROUP.COM)



## APPETIZERS

BLACKENED TUNA BITES  
*avocado, citrus soy, crispy wontons*

LOADED CRAB TOTS  
*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*

8PC JUMBO WINGS  
*choice of buffalo, korean bbq,  
or honey old bay with celery  
and blue cheese dressing*

## SOUP & SALAD

CREAM OF CRAB SOUP  
*jumbo lump crab, sherry, old bay*

MARYLAND CRAB SOUP  
*jumbo lump crab, mixed vegetables*

CAESAR SALAD  
*garlic croutons, creamy asiago black  
pepper dressing*

MEDITERRANEAN  
CHOPPED SALAD  
*grilled chicken, artichoke hearts,  
olives, red onion, chick peas,  
cauliflower, cherry tomatoes, white  
cheddar, creamy red wine vinaigrette*

## SANDWICHES & ENTRÉES

SPICY CHICKEN SANDWICH  
*nashville hot chicken, lettuce,  
pickles, pepperoncini,  
dill remoulade*

CRAB CAKE SANDWICH  
*old bay aioli*

ADMIRAL ANGUS BURGER  
*american cheese, lettuce, tomato,  
caramelized onion, special sauce*

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

BLTA  
*smoked bacon, avocado,  
tomato, herb aioli*

AHI TUNA TACOS  
*blackened tuna, pickled slaw,  
avocado*

CAJUN PENNE PASTA  
*blackened chicken, shrimp,  
roasted corn, smoked sausage*

# 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