APPETIZERS

BBQ SEA SCALLOPS
Five fresh sea scallops wrapped in bacon and topped with a Jack Daniel's chipotle BBQ sauce
11

BBQ SHRIMP
Five shrimp wrapped in bacon and topped with a Jack Daniel's chipotle BBQ sauce
10

SPICE MEDITERRANEAN BREAD
A French baguette toasted with a spread of garlic, basil aioli, topped with roasted red peppers and Kalamata olives
7

THE RED SEA
One pound of steamed mussels in a Chianti garlic and robust red sauce topped with fresh garlic bread for dipping
9

JOHNNY "L" ISLAND MUSHROOM
A giant Portabella stuffed with house recipe crab cake accented with fresh mangos and zested with smelted Stella Bleu cheese
12

THE WHITE ANGELS
One pound of cherry stone clams steamed with Chardonnay wine, garlic and lemon, tossed over light angel hair pasta
9

MOZZARELLA TOWER
Red & Yellow tomatoes stacked in layers with Buffalo mozzarella cheese topped with fresh basil and balsamic reduction & imported olive oil
9

WHAT'S UP GINGER
A sesame coated Ahi Tuna, pan seared and served with wasabi, ginger & soy sauce garnished with a seaweed salad
12

CRABACADO BRUSCHETTA
Fresh mozzarella, jumbo lump crab meat & avocados tossed in key lime juice and cilantro served on a bed of fresh bruschetta
11

BUTTERMILK TENDERS
Buffalo chicken tenders served with mild, hot, peanut curry or Jack Daniel's chipotle BBQ sauce.
8

BLEU CHIP STOCK
A solid investment in our Sweet Maui chips Topped with crumbled bleu cheese & oven melted
7

CALAMARI
Lightly dusted pan fried calamari served with our Chesapeake remoulade
9

SOUPS, SALADS & WRAPS

SIGNATURE SURF & TURF
A half a head of romaine rubbed with "Spices" and touched with fire, topped with juicy filet tips and chargrilled fire shrimp, zested with our own key lime Ceasar & Asiago cheese
13

CEASAR SALAD
A classic Ceasar salad tossed with parmesan cheese and croutons
7
Add Chicken…9 *Add Shrimp Skewer…11*
Add Blackened Salmon …11

GREEN LIGHT – RED LIGHT
Fresh cut romaine lettuce, tossed with fresh strawberries, pistachios and a bleu cheese crumbled dressing
8

STEAK SALAD
Grilled Certified Angus beef atop a bed of fresh salad greens, onions, tomatoes and gorgonzola cheese… served with your choice of dressing
12

CLASSICAL COBB SALAD
Grilled chicken, bacon, eggs, cheese, tomatoes, and avocado laid a top of a hearty green salad…served with your choice of dressing
10

CRABACADO SALAD
Jumbo lump crab meat and fresh avocados topped with fresh tomatoes & mixed greens zested with fresh mozzarella in a key lime cilantro champagne vinaigrette
12

SUNBURST SALAD
Fresh grilled chicken breast topped with a Mandarin orange glazed coating, served on a bed of mixed greens, fresh vegetables and candied coated walnuts with a Mandarin orange ginger dressing
9

CRISPY CHICKEN SALAD
Crispy boneless chicken tenders set on a bed of greens topped with bacon, cheeses, tomatoes, peppers & onions… served with your choice of dressing
9

GRECIAN CHICKEN SALAD
Tender chicken breast tossed with fresh herbs, grapes and toasted almonds. Makes this simple salad a house specialty
10

Also available as a wrap…served with Sweet Maui chips

ALBACORE TUNA SALAD
Fresh salad greens topped with chunk all white Albacore tuna blended with light mayonnaise, spices and fresh celery. Garnished with a hard-boiled egg and fresh Wisconsin cheddar cheese
10

Also available as a wrap… served with Sweet Maui chips

TURKEY CLUB WRAP
Hickory smoked turkey breast with apple wood smoked bacon added to lettuce, tomato, mayonnaise and cheese… served with Sweet Maui chips
10

A-1 STEAK WRAP
Certified Angus Beef, pan seared with peppers, onions & mushrooms marinated in A-1 sauce and smothered with smoked Gouda cheese… served with Sweet Maui chips
10

BUFFALO CHICKEN WRAP
Grilled chicken breast smothered in our "Spicy" buffalo sauce topped with bleu cheese and stuffed with lettuce & tomato… served with Sweet Maui chips
10

BRUSCHETTA CHICKEN WRAP
Italian marinated chicken breast, fire grilled, sliced thin and stuffed with our house yellow & red bruschetta with melted Mozzarella…served with Sweet Maui chips
10

***Cream of Crab with Asparagus*…..Cup 4 Bowl 6**
***Soup of the Day*…..Cup 3 Bowl 5**

FAST LANE

All melts and sandwiches are served with Sweet Maui Chips
ADD $1.00 FOR FRENCH FRIES OR ANY OTHER SIDE ITEM

THE TRIPLE DECKER
Your choice of Thick Texas cut wheat or white bread toasted and stuffed with hickory smoked turkey, American Cheese, lettuce, tomato, Applewood smoked bacon w' mayonnaise…an American Classic
12

POWERHOUSE CHICKEN BREAST
Tender boneless chicken breast flame kissed topped with a mixture of cheddar, bacon, herbs & spices on a Pretzel roll
11

BBQ BEEF & CHEDDAR MELT
Our signature Jack Daniel's chipotle BBQ beef with melted Cheddar cheese on Texas toast
10

BRUSCHETTA CHICKEN
Boneless chicken breast sandwich served on a Kaiser roll, topped with our house Bruschetta, olive oil & red wine vinaigrette with garlic & Asiago cheese, garnished with lettuce
10

THE BIG "SPICE"
Grilled Texas toast, with melted cheese, bacon, tomatoes, smoked turkey breast & Virginia ham
10

BLACK & BLEU CHICKEN BREAST
Fire blackened chicken breast, topped with crumbled bleu cheese and served on a pretzel roll
10

BURGERS & MORE

Old Fashioned Certified Angus Beef Burgers, Thick & Juicy, Never Frozen.
All served with French Fries, Lettuce & Tomato
Our French Fries are cooked in "0" Trans Fat oils

THE CLASSIC AMERICAN CHEESE BURGER
10

THE BLACK & BLEU BURGER
11

THE BRUSCHETTA BURGER
10

THE POWERHOUSE BACON CHEDDAR BURGER
11

FILET OF SOCKEYE SALMON BRUSCHETTA BURGER
10

MARINATED PORTABELLA, AS THICK AS A BURGER
9

THE CLASSIC HAMBURGER
9

SIMPLE PLEASURES

Served with choice of one side

CHICKEN ALFREDO
Tender grilled chicken breast, tossed with a dangerously rich parmesan cheese sauce and served with Chef's choice of pasta
16

LEMON CHICKEN TUSCANY
Sautéed chicken in a Tuscan lemon cream sauce
Served over Chef's choice of pasta
16

PLAIN JANE CHICKEN BREAST
Lightly seasoned with Chef's special blend of spices
13

GRILLED CHICKEN PARMIGIANA
Fire seared boneless chicken breast smothered in our roasted burgundy marinara sauce over Chef's choice pasta
16

SHRIMP SCAMPI
Jumbo shrimp sautéed in a white wine garlic sauce served over rice
19

BROILED SEAFOOD COMBO
Shrimp, scallop, crab cake and a filet of Tilapia
Prepared in a classical style with a splash
Of white wine, lemon & butter
24

Add a Maine 7oz Lobster Tail to any entrée for ……. 16
Add a Crab Cake to any entrée for…….9
Add a Shrimp Skewer to any entrée for…….6

SIDE CHOICES: RICE PILAF, HOUSE WHIPPED RUSTIC MASHED POTATOES, FRESH VEGETABLE OF THE DAY, SIDE GARDEN SALAD, KEY LIME CEASAR SALAD, CUP OF KETTLE COOKED SOUP, SEASONAL FRESH FRUIT SALAD, COTTAGE CHEESE OR FRENCH FRIES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness

PASTA & SEAFOOD

BALTIMORE'S BEST
Two of Chef Utzman's house recipe Crab Cakes "The way I've made them since 1986"… Choice of two sides
24

WALK THE PLANK
Cedar plank salmon & scallops, served on a bed of balsamic spinach with rustic mashed potatoes topped with horseradish Beurre Blanc…
Choice of one side
21

SUNBURST SALMON
A classical rendition of salmon a l'Orange, seared filet of salmon glazed with a mandarin orange marmalade…
Choice of two sides
17

ANGEL VERDE
Shrimp, lobster and jumbo lump crab meat tossed in a pesto vodka cream sauce served over angel hair pasta…
Choice of one side
23

INNER HARBOR LINGUINI
Fresh shrimp, crab, & scallops tossed with garden Zucchini & tomatoes in a lemon wine Beurre Blanc…
Choice of one side
24

SPICE'S LAND & SEA
A classical Surf & Turf with filet medallions rubbed with spices and char-grilled and succulent Maine lobster tail splashed with wine & butter…Choice of two sides
40

MARINER'S DELIGHT
Fresh shrimp, crab and scallops tossed in linguini with yellow squash, red peppers & portabella mushrooms slow roasted in a burgundy marinara…
Choice of one side
24

THE FALLEN ANGEL
Shrimp, scallop, crab & lobster flamed with Grand Marnier garnished with fresh berries & tossed over angel hair pasta…Choice of one side
24

DIABLO SHRIMP
Shrimp, ripe tomato, capers, chipotle, sautéed in a spicy garlic cream sauce over Chef's pasta…
Choice of one side
19

CRAB "T"
Tilapia filet broiled then covered with a Jumbo Lump Crab Beurre Blanc sauce…
Choice of two sides
18

MARGARITA SHRIMP
Sautéed Jumbo shrimp flamed in tequila tossed over Linguini in a garlic herb triples sec butter sauce…
Choice of one side
19

TWIN LOBSTER TAILS
Two lobster tails served classically with white wine, butter & lemon…Choice of two sides
40

DRUNKEN SAILORS
Shrimp, scallop &, crab cake drunk with Chardonnay wine topped with lemon & butter…
Choice of two sides
21

BLACK & WHITE TUNA
AHI #1 grade tuna dusted with white & black sesame seeds pan seared served with wasabi, ginger & soy sauce on a bed of crispy spinach & Chesapeake remoulade…
Choice of two sides
20

Add a Maine 7oz Lobster Tail to any entrée for ……. 16
Add a Crab Cake to any entrée for…….9
Add a Shrimp Skewer to any entrée for…….6

SIDE CHOICES: RICE PILAF, HOUSE WHIPPED RUSTIC MASHED POTATOES, FRESH VEGETABLE OF THE DAY, SIDE GARDEN SALAD, KEY LIME CEASAR SALAD, CUP OF KETTLE COOKED SOUP, SEASONAL FRESH FRUIT SALAD, COTTAGE CHEESE OR FRENCH FRIES

SPICE'S SIGNATURE PAELLA

DINNER FOR TWO

Spices signature paella for two with clams, mussels, sausage, Chicken, shrimp and calamari, served in a classical sophrito over saffron rice making this dish a true "Spice" favorite
38
Add Lobster Tail…..16
Add Shrimp Skewer…..6

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DID SOMEONE SAY "MEAT"

All "Meat" entrees served with choice of two sides

SIZZLIN' FILET TIPS
Tender filet tips pan seared and served sizzling hot with peppers, onions and mushrooms
18

SIZZLIN' PORK CHOPS
Thick center cut pork chops topped with onion, Peppers and mushrooms…Sent out sizzling
17

FIRE CRACKER PORK CHOPS
Same as our Sizzling Pork Chops only topped with onion, mushrooms and Chipotle peppers… Sent out sizzling
18

SUNBURST PORK CHOPS
A classic rendition of pork a l' Orange
In a Mandarin orange marmalade glaze
16

NEW YORK NEW YORK
A hand cut 14-16oz New York Strip Steak kissed by fire & rubbed with spices
23

THE SMOTHERED NEW YORKER
A thick cut NY strip steak topped with marinated portabella mushrooms & smothered with smoked Gouda cheese
25

FULL RACK LAMB
Herb encrusted & basted with Christian Brother's Brandy, touched with Chardonnay spring onion plum tomato sauce
26

SIGNATURE FILET MIGNON
Center cut filet rubbed with "Spice's"
Cooked on an open flame
28

Add sautéed peppers, onions or mushrooms for…..2
Add the "Sizzle" to your favorite steak or chicken…..3
Add "Firecracker" to your favorite steak or chicken…..4

Sizzle- a smoking topping of mushrooms, onion, peppers sautéed on a sizzle plate
Firecracker – same as the sizzle, only hot Chipotle peppers added

Add a Maine 7oz Lobster Tail to any entrée for ……. 16
Add a Crab Cake to any entrée for…….9
Add a Shrimp Skewer to any entrée for…….6

"OF THE FIRES"

All "Of the Fires" entrees served with choice of one side

POWERHOUSE CHICKEN BREAST
Tender boneless chicken breast flame kissed topped with a mixture of cheddar, bacon, herbs & spices
15

CHICKEN CHESAPEAKE
Grilled chicken breast topped with crab cake & Asparagus, zested with a Chesapeake remoulade
18

SMOTHERED CHICKEN BREAST
Topped with marinated portabella mushrooms & smothered in smoked Gouda cheese
17

APACHE GRILL
Fire blackened chicken, shrimp and smoked Andouille sausage, served over Jalapeno rice
18

BBQ MARINATED CHICKEN BREAST
Chargrilled & candy coated with our Jack Daniel's BBQ chipotle sauce
14

CHICKEN BRUSCHETTA
Grilled chicken breast topped with a classic bruschetta mix of fresh tomatoes, garlic, herbs & Asiago cheese
15

CHICKEN CHIPOTLE
A Cajun "fire" blackened chicken breast topped with a chipotle pepper honey sauce
14

SMOKE HOUSE TRIO
Thick center cut pork chop, chicken breast and shrimp skewer cooked on an open flame, candied coated in our Jack Daniel's chipotle BBQ sauce
19

Add a Maine 7oz Lobster Tail to any entrée for ……. 16
Add a Crab Cake to any entrée for…….9
Add a Shrimp Skewer to any entrée for…….6

SIDE CHOICES: RICE PILAF, HOUSE WHIPPED RUSTIC MASHED POTATOES, FRESH VEGETABLE OF THE DAY, SIDE GARDEN SALAD, KEY LIME CEASAR SALAD, CUP OF KETTLE COOKED SOUP, SEASONAL FRESH FRUIT SALAD, COTTAGE CHEESE OR FRENCH FRIES

DESSERTS

Your server will happily describe our seasonal desserts…Be sure to look at our cappuccino and coffee!!

HAPPY HOUR MENU

50% OFF MONDAY - FRIDAY FROM 5PM-7PM

SPICE MEDITERRANEAN BREAD
A French baguette toasted with a spread of garlic, basil aioli, topped with roasted peppers, Kalamata olives and mozzarella cheese
7

JOHNNY "L" ISLAND MUSHROOM
A giant Portabella stuffed with house recipe crab cake accented with fresh mangos and zested with smelted Stella bleu cheese
14

MOZZARELLA TOWER
Red & Yellow tomatoes stacked in layers with Buffalo mozzarella cheese topped with fresh basil and balsamic reduction & imported olive oil
9

BUTTERMILK TENDERS
Buffalo chicken tenders served with mild, hot, peanut curry or Jack Daniel's chipotle BBQ sauce
8

BLEU CHIP STOCK
A VERY SOLID INVESTMENT
Our famous Sweet Maui Chips topped with Crumbled bleu cheese and oven melted
7

CALAMARI
Lightly dusted pan fried calamari served with our Chesapeake Remoulade
9

HOT WINGS
Jumbo wings tossed in your choice of mild, hot, peanut curry or Jack Daniel's chipotle BBQ
8

MOZZARELLA CHEESE STICKS
Battered dipped & served with marinara sauce
8

NACHOS
Oven hot tortilla chips served with melted cheddar cheese & a side of salsa
6

POWERHOUSE FRIES
French fries topped with our powerhouse topping (cheddar cheese, bacon, herbs & spices)
8