



★ SHAREABLES ★

SASHIMI TUNA TACOS 15

Sashimi-grade ahi, mango-jicama salsa, sweet chili sauce + crispy wonton taco shells drizzled with sweet soy + wasabi cream

MARYLAND CRAB FONDUE 15

Served with house-made Old Bay, diced tomatoes + crispy herb pretzel bread

TRASH CAN NACHOS 15

Warm corn tortilla chips, smoked brisket, bourbon brown sugar BBQ sauce, cheddar, beans, jalapeños, crema, pickled red onion, cilantro + pico de gallo

BRISKET SLIDERS 12

Hardwood smoked BBQ brisket piled high, smoked bacon, chipotle ranch, pickles + slaw on brioche slider rolls

CRISPY FRIED SHRIMP 16

Panko + cracker crusted shrimp, slaw + Old Bay mayo

VEGAS FRIES 12

Crispy sidewinder-cut fries, spicy buffalo seasoning + blue cheese crumbles served with cool blue-sabi (blue cheese + wasabi)

B-MORE FRIES 15

Waffle-cut fries layered with a creamy blue crab fondue, Old Bay + green onions

AIN'T NO THING BUTTA CHICKEN WING...

We brine, rub + roast each wing before frying + tossing in one of our signature sauces.

BUFFALO WINGS 15

Tossed in Guy's signature buffalo sauce served with blue-sabi (blue cheese + wasabi), dipping sauce + raw veggie medley

BOURBON BROWN SUGAR BBQ 15

Tossed in Guy's signature bourbon brown sugar BBQ sauce, served with crispy fried onion straws, tangy house-made ranch + raw veggie medley

OLD BAY WINGS 15

Tossed in Old Bay-spiced garlic butter + parsley served with tangy house-made ranch + raw veggie medley

SOUP + SALAD

MARYLAND CRAB SOUP 10

Old Bay-spiced tomato soup with lump crab meat, fresh peas, beans, green onion + corn

ULTIMATE COBB SALAD 14

Crisp romaine, chicken, smoked bacon, tomatoes, cucumbers, crumbled blue cheese, hard boiled egg, avocado + tangy house-made ranch dressing

BIG BITE CAESAR 12

Crisp romaine, parmigiano, house-made Caesar dressing, croutons + parmesan frico

add grilled chicken 5

add fried shrimp 6

add salmon 8

add crab cake 13



BIG BITE BURGERS

All of our richly marbled 100% USDA choice ground beef burgers are smash-grilled to juicy perfection. All beef burgers served with seasoned fry trio + ketchup.

THE ORIGINAL BIG BITE 14

LTOP (lettuce, tomato, onion + pickle) + donkey sauce on a toasted garlic-buttered brioche bun

BACON MAC-N-CHEESE 17

Guy's award-winning burger. VOTED BEST BURGER IN LAS VEGAS BY SEVEN MAGAZINE; WINNER OF NEW YORK CITY FOOD + WINE FESTIVAL'S BURGER BASH.

Crispy smoked bacon, six-cheese mac 'n' cheese, LTOP (lettuce, tomato, onion + pickle), crispy onions + donkey sauce all stacked on a toasted garlic-buttered brioche bun

TATTED-UP TURKEY 14

Ground turkey, roasted poblanos, pepper jack cheese, smoked gouda, citrus cranberry jam, LTOP (lettuce, tomato, onion + pickle) + donkey sauce on a toasted garlic-buttered pretzel bun

MORGAN'S VEGGIE BURGER 13

Scratch-made vegetable burger of black beans, chickpeas, white beans, black olives, red bell pepper, garlic, artichoke hearts, jalapeño, oats, LTOP (lettuce, tomato, onion + pickle), donkey sauce + onion straws on a toasted garlic-buttered whole-wheat bun

SIGNATURE SANDWICHES

All sandwiches served with seasoned fry trio + ketchup.

THE MOTLEY QUE 15

Hardwood smoked pulled pork shoulder smothered in Guy's bourbon brown sugar BBQ sauce, slaw, pickles, cheddar cheese, onion straws + donkey sauce on a toasted garlic-buttered pretzel bun

OLD BAY HOT CHICKEN 14

Crispy Old Bay-fried chicken, cheddar cheese, honey-hot sauce, pickles, slaw + spicy Old Bay mayo on a toasted garlic-buttered brioche bun

JUMBO CRAB CAKE 18

Jumbo lump crab cake pan fried to perfection, LTOP (lettuce, tomato, onion + pickle) + creamy Old Bay mayo served on a toasted garlic-buttered pretzel bun (Pair with Eroica Riesling)

BALTIMORE CHEESESTEAK 15

Thin sliced prime rib, caramelized onions, melted provolone, SMC (super melted cheddar cheese), shaved lettuce, tomatoes + donkey sauce on a toasted garlic-buttered hoagie

BIG EATS

NATTY BO, HONEY + OLD BAY CHICKEN 23

Rotisserie roasted half chicken lacquered in National Bohemium-honey glaze with Old Bay, griddled asparagus + garlic mashed potatoes (Pair with Erath Pinot Gris)

APRICOT-JALAPEÑO GLAZED SALMON 24

Cedar wood roasted salmon filet, griddled asparagus + garlic mashed potatoes (Pair with K. Crawford Sauvignon Blanc)

AMERICAN ROYAL RIBS 24

Dry rubbed, hardwood smoked St. Louis ribs, bourbon brown sugar BBQ sauce, pickles, slaw + six-cheese mac 'n' cheese (Pair with Michele Chialo Barbera D'sti Le Orme Piemonte)

18 HOUR BRISKET 22

Sliced hardwood smoked brisket piled high on top of garlic-buttered Texas toast, bourbon brown sugar bbq sauce, pickles, slaw + six-cheese mac 'n' cheese

CAJUN CHICKEN ALFREDO 21

Cajun-spiced blackened chicken breast, white wine, sun-dried tomatoes, penne + creamy Parmesan-Alfredo sauce

MEATLOAF + MAC 'N' CHEESE 19

House-made all beef meatloaf baked with six-cheese mac 'n' cheese, brandied mushroom + onion demi

★ KID'S MENU AVAILABLE ★

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical condition + pregnancies.