

RAW BAR

OYSTERS (6) \$21

pink peppercorn mignonette +
cocktail + lemon

COLOSSAL SHRIMP COCKTAIL \$18

1/2 dozen + cocktail sauce

SEA SCALLOP CRUDO \$18

cucumber aguachile + shallot +
ginger + avocado + wonton chips

RAW BAR SAMPLER \$50

6 oysters + 6 shrimp cocktail +
scallop crudo

SMALL PLATES

FRIED CALAMARI \$18

tomato sauce + long hot aioli

CAVIAR DEVEILED EGGS \$15

fried panko fried white +
whipped yolk + chive

FRIED BUFFALO WINGS \$18

blue cheese dressing + celery

CHEF'S CHARCUTERIE \$22

ever changing selection of
meat, cheese & accompaniments

CARAMELIZED SCALLOPS \$23

gochujang + french beans + coconut
curry + lime + cilantro

CRISPY BRUSSELS SPROUTS \$16

island spice + scotch bonnet aioli

CONFIT DUCK LEG \$22

butternut squash + miso + pickled
blackberries + mache

GARLIC ROASTED OYSTERS \$21

garlic butter + parm + lemon

SANDWICHES

w/ choice of Side

"THE SMASH" \$20

(2)4 oz. beef patties + pickles +
Cooper sharp + caramelized onions +
spicy aioli

LOBSTER-SHRIMP ROLL \$26

brown butter mayo + celery + old bay



CRAB CAKE SANDWICH \$27

jumbo lump crab + lettuce + tomato +
tartar sauce + brioche bun

BANG BANG CHICKEN SANDWICH \$23

sesame-sriracha aioli + red cabbage
slaw + pickles

SALADS

THE "WEDGE" \$11

gorgonzola dressing + bacon +
grape tomato + chives

BURRATA & PEAR \$14

lavender roasted pears +
prosciutto + mache + basil
vinaigrette

grilled chicken \$6 fried cod \$9 colossal shrimp (3) \$9

lobster-shrimp salad \$10 crab cake \$15 steak \$15

CLASSIC CAESAR \$12

romaine hearts + anchovy
dressing + crostini + parmesan

ROASTED BEETS \$14

goat cheese + arugula +
cashews + citrus vinaigrette

OVEN BAKED FLATBREADS

PROSCIUTTO \$20

truffle honey + arugula +
burrata + mozzarella

PEAR & FIG \$19

fig spread + blue cheese +
bacon + shallot + walnut +
rosemary

AUTUMN SQUASH \$18

delicata squash + caramelized
onions + feta + sage balsamic

MUSSEL BOWLS \$18

add fries \$2



saffron cream tarragon + cream
garlic-white wine lemon + butter
diavolo tomato + chile flake
coconut curry lime + coconut milk

LARGE PLATES

BUCATINI ALL'ARAGOSTA \$34

lobster + bacon + blistered cherry
tomatoes + shellfish cream

SHRIMP & "GRITS" \$28

fried polenta cake + bell peppers +
andouille sausage sauce

BRAISED SHORT RIB \$36

potato gnocchi + charred escarole +
gorgonzola cream

PICANHA STEAK \$36

whipped potatoes + charred
broccoli + truffle butter

FISH 'N CHIPS \$25

beer battered cod + shoestring
fries + slaw + malt vinegar aioli

MARYLAND CRAB CAKES \$38

dill peewee potatoes + asparagus
+ tartar sauce

SIDES

whipped potatoes....8
asparagus.....9
crispy brussels....9
fries.....6
chips.....6
broccoli.....9
slaw.....7
sweet potato fries..7