

# THE RAW BAR



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**RAW OYSTERS (6) \$21**  
pink peppercorn mignonette .  
cocktail . lemon

**THE SAMPLER \$55**  
6 oysters . 6 shrimp cocktail .  
tuna tartare

**COLOSSAL SHRIMP \$18**  
1/2 dozen . cocktail sauce

**TUNA TARTARE \$22**  
avocado . cilantro . citrus  
vinaigrette . wontons . soy drizzle

## SALADS

**THE GREEN GODDESS \$15**  
frisee . baby gem . pistachio . feta .  
radish . cucumber . bacon .  
sourdough

**ROASTED BEETS \$15**  
goat cheese . arugula .  
cashews . citrus vinaigrette

**CLASSIC CAESAR \$14**  
romaine hearts . anchovy  
dressing . crostini . parmesan

## ADD ON

ribeye steak.....\$30  
sesame yellowfin tuna.....\$25  
crispy duck confit.....\$20

grilled chicken.....\$12  
crab cake.....\$20  
seared scallops.....\$25  
colossal shrimp (3).....\$9

## SMALL PLATES

**FRIED CALAMARI \$20**  
marinara . long hot aioli . lemon

**MARYLAND CRAB BALLS \$21**  
mustard sauce . pickled shallots . micro  
celery

**FRIED LOCAL OYSTERS \$22**  
celery leaf salad . tartar sauce . lemon

**BANG BANG SHRIMP \$19**  
tempura battered . Sriracha aioli . soy  
reduction .

**HUMMUS W/ LAFFA BREAD \$18**  
kalamata olives . feta . cucumbers .  
roasted peppers . charred tomato

## SIDES

garlicky broccolini.....10  
gorgonzola gnocchi.....12  
asparagus.....9  
fries.....8

## MUSSEL BOWLS \$18

add fries \$2



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

## THE SEA

**MARYLAND CRAB CAKE \$39**  
fingerling potatoes . asparagus .  
remoulade sauce

\* **SESAME YELLOWFIN TUNA \$42**  
Israeli couscous . zucchini .  
green beans . coconut curry . soy

**LOBSTER SPAGHETTI \$38**  
bronze cut spaghetti . shrimp . miso  
lobster broth . tomato . chive

**LOBSTER-SHRIMP ROLL \$32**  
brown butter . mayo . celery .  
old bay . split top roll

## THE LAND

**SOUS VIDE RIBEYE \* \$55**  
truffle-pea puree . cipollini .  
duck fat potato . pea tendrils

**CRISPY DUCK CONFIT \$34**  
broccolini . sweet potato puree .  
amarena cherry jus

**BRAISED SHORT RIB \$42**  
ricotta gnocchi . caramelized  
onions . gorgonzola cream

**THE SMASH BURGER \$25**  
double beef patty . cooper sharp .  
caramelized onions . pickles .  
wam sauce

## ZERO PROOF

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### POMEGRANATE SOUR \$12

POM Juice . Fresh Lemon . Agave . Ginger .  
Egg White Froth . Fresh Lime  
(pairing- vodka)

### THE ONE WITH SORBET \$12

agave . pomegranate . lime . OJ .  
ginger beer . seasonal sorbet  
(pairing- vodka, rum or tequila)

### PEACH MULE \$12

peach puree . lime . ginger beer  
(pairing- vodka or tequila)

### WHO NEEDS WHISKEY \$11

clove-cardamom . agave . lemon . lime .  
egg white  
(pairing- whiskey)

### BLACKBERRY BRAMBLE \$14

blackberries . basil simple syrup . lime .  
club  
(pairing- tequila, bourbon, gin or vodka)

### FALOMA \$13

fresh grapefruit juice . jalapeno . lime . club  
(pairing- tequila or vodka)

### LEMON FIZZ \$12

lemon curd . lemon juice . club  
(pairing- vodka or gin)

## SOFT DRINKS

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\$4

Squeezed Lemonade

Squeezed Limeade

Iced Tea

Arnold Palmer

Coca Cola

Diet coke

Sprite

## COFFEE

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Coffee

\$4

Cappuccino

\$5

Espresso

\$4

Espresso "Martini"

\$12

## SWEETS

NUTTY BUDDY SMASH PIE \$12

peanut butter mousse . nutty buddy crust

RICOTTA DOUGHNUTS \$12

thyme sugar . lemon curd-blueberry  
gelato

HOMEMADE GELATO \$8

ask about our available flavors