

THE RAW BAR



*

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

AUTUMN BABY GEM \$15
apples . feta cheese . pickled
red onion . toasted hazelnut-
balsamic dressing

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

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

ADD ON

strip steak.....\$20
caramelized scallops.....\$18
crispy pork cutlet.....\$16

grilled chicken.....\$8
crab cake..... \$20
colossal shrimp (3)..... \$9

SMALL PLATES

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

DUCK DUCK TOAST \$23
charred sourdough . duck confit . duck
fat whipped ricotta . blueberry-fig jam .
pistachio . frisee

CRISPY CHICKEN LOLLIPOPS \$16
buttermilk fried legs . scotch bonnet hot
honey . chives

FRIED CALAMARI \$20
marinara . long hot aioli

GARLIC ROASTED OYSTERS \$21
garlic butter . herbs . parm . lemon

BANG BANG SHRIMP \$17
tempura battered . Sriracha aioli . soy
reduction .

MUSSEL BOWLS

add fries \$2



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

FROM THE SEA

MARYLAND CRAB CAKE \$38
miso roasted green beans .
chive whipped potatoes . tartar

SEA SCALLOPS \$36
roasted autumn hash . snow peas .
20 yr aged balsamic

THE SMASH BURGER \$22
double beef patty . cooper sharp .
caramelized onions . pickles . wam
sauce

LOBSTER-SHRIMP ROLL \$30
brown butter . mayo . celery . old
bay . split top roll

OFF THE LAND

N.Y. STRIP STEAK \$44
wilted spinach . wild mushrooms.
tobacco onions . pink pepper demi

BRAISED SHORT RIB \$38
ricotta gnocchi . caramelized
onions . gorgonzola cream

PANKO PORK CUTLET \$31
creamy pancetta orzo . broccolini .
garlic . honey mustard vinaigrette

SIDES

crispy brussels.....10
asparagus.....9
fries.....8

garlicky broccolini.....10
creamy pancetta orzo.....9
wild mushrooms.....10

ZERO PROOF

POMEGRANATE MULE \$11

POM Juice . Ginger Beer . Fresh Lime
(pairing- vodka)

THE ONE WITH SORBET \$12

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

NOT IN THE "BERG" ANYMORE \$12

peach . lime . spicy honey . peach bitters
(pairing- bourbon, vodka or tequila)

WHO NEEDS WHISKEY \$11

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

GET SMASHED \$14

cherries . basil . lime . club
(pairing- tequila, gin or vodka)

FALOMA \$13

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

CARAMEL ESPRESSO MARTINI \$12

espresso . caramel drizzle
(pairing- vodka or tequila)

SOFT DRINKS

\$4

Squeezed Lemonade

Squeezed Limeade

Iced Tea

Arnold Palmer

Coca Cola

Diet coke

Sprite

COFFEE

Coffee

\$4

Cappuccino

\$5

Espresso

\$4

Espresso "Martini"

\$12

SWEETS

NUTTY BUDDY SMASH PIE \$11

peanut butter mousse . nutty buddy crust

KEY LIME PIE \$12

lavender blueberry compote . whipped
cream

THE APPLE COBBLER \$14

streusel . cookie butter gelato . caramel

HOMEMADE GELATO \$8

ask about our available flavors