



RAW * BAR



OYSTERS (6) \$21

pink peppercorn mignonette + cocktail + lemon

SHRIMP COCKTAIL \$18

1/2 doz., cocktail sauce

CHILLED SESAME SEARED TUNA \$18

crispy shallots + jalapeno + cilantro + scallion + ginger soy sauce

MEXICAN SHRIMP COCKTAIL \$19

chilled shrimp + avocado + cilantro + clamato + red onion + tortilla chips

RAW BAR SAMPLER \$60

6 oysters + 6 shrimp cocktail + tuna tataki + coctel de camarone

SHARABLE

FRIED CALAMARI \$17

tomato sauce + long hot aioli

PEACH CROSTINI \$16

charred bread + burrata + blackberry balsamic + prosciutto

SCALLOP ST. JACQUES \$21

mushroom duxelle + parm gratine

CHEF'S CHARCUTERIE \$22

ever changing selection of meat, cheese & accompaniments

MEXICAN ELOTE \$12

grilled corn on the cob + cotija cheese + chile mayo + cilantro

CRISPY BRUSSELS SPROUTS \$15

island spice + scotch bonnet aioli

CRAB STUFFED PRETZEL \$22

crab imperial + old bay

GARLIC ROASTED OYSTERS \$21

garlic butter + parm + lemon

SANDWICHES

w/ fries or homemade chips



"THE SMASH" \$18

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

KOREAN FRIED CHICKEN \$21

kimchi coleslaw + sriracha aioli

CHICKEN CHESAPEAKE \$25

grilled chicken breast + crab Imperial + lettuce + tomato + aioli

CRAB CAKE SLIDERS \$26

pickled peppers + remoulade + bibb lettuce

LOBSTER-SHRIMP ROLL \$27

brown butter mayo + celery + old bay

SALADS

THE "WEDGE" \$12

gorgonzola dressing + bacon + jersey grape tomato + chives

TOMATO & BURRATA \$16

heirloom tomatoes + chef's basil + burrata + compressed watermelon + balsamic

grilled chicken \$6 fried cod \$9 sesame tuna \$12
lobster-shrimp salad \$10 crab cake \$15 steak \$15

BOSTON BIBB \$14

bacon + pistachio + cucumber + green goddess + radish + feta

ROASTED BEETS \$15

goat cheese + arugula + cashews + citrus vinaigrette

OVEN BAKED FLATBREADS

PROSCIUTTO \$20

truffle honey + arugula + burrata + mozzarella

MORTADELLA & PISTACHIO \$18

pistachio pesto + ricotta + mozzarella

CRAB & LOCAL CORN \$21

tomato + ricotta + mozz + bacon + roasted long hots

CHIPOTLE SHRIMP \$19

pineapple + feta + red onion + sriracha aioli

MUSSEL BOWLS



add fries \$2

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

LARGE PLATES

DOCKSIDE SEAFOOD STEW \$32

saffron rice + shrimp + clams + mussels + calamari + light tomato sauce

SOUS VIDE PICANHA STEAK \$36

fingerling potato + KSQ mushrooms + english pea puree + black pepper-cognac cream

YELLOWFIN TUNA \$29

ginger-carrot puree + stir fried broccolini + tamari drizzle

FISH 'N CHIPS \$25

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

CRISPY PANKO PORK CUTLET \$24

arugula + sharp prov + olives + warm lemon-caper vinaigrette

MARYLAND CRAB CAKE \$36

local corn & bacon hash + green beans + chipotle-corn espuma

SIDES

mushrooms.....9
fingerlings.....8
crispy brussels.....8
fries.....6
green beans.....7
chips.....6
broccolini.....9
coleslaw.....7
sweet potato fries..7