

# RAW BAR

## OYSTERS (6) \$21

pink peppercorn mignonette +  
cocktail + lemon

## COLOSSAL SHRIMP COCKTAIL \$18

1/2 dozen + cocktail sauce

## TUNA TIRADITO \$21

mango + aji amarillo + pickled  
shallot + togarashi + wontons

## RAW BAR SAMPLER \$55

6 oysters + 6 shrimp cocktail +  
tuna tiradito

# SMALL PLATES

## MARYLAND CRAB BALLS \$18

chilled mustard sauce + pickled  
shallots + micro celery

## CAVIAR DEVEILED EGGS \$15

fried panko egg white +  
whipped yolk + chive

## FIERY TEMPURA SHRIMP \$17

sriracha aioli + sesame + soy reduction

## STEAMED MIDDLENECK CLAMS \$18

chorizo + white wine-tomato broth +  
sweet onions + garlic bread

## FRIED CALAMARI \$20

marinara + long hot aioli

## CONFIT DUCK LEG \$23

amarena cherry mostarda +  
frisee + miso-corn puree

## HEIRLOOM TOMATO BRUSCHETTA \$16

charred sourdough + burrata + balsamic  
reduction + micro basil

## OYSTERS ROCKEFELLER \$21

spinach + cream + pernod + parm

# SANDWICHES

w/ choice of Side

## "THE SMASH" \$20

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

# SALADS

## BRUSSELS & APPLE \$15

citrus-mustard dressing + red  
onion + shaved parm + toffee pecan

## SUMMER ARUGULA & SHRIMP \$18

pistachio pesto + english peas +  
feta cheese + orzo + zucchini

## CLASSIC CAESAR \$14

romaine hearts + anchovy  
dressing + crostini + parmesan

## ROASTED BEETS \$16

goat cheese + arugula +  
cashews + citrus vinaigrette

grilled chicken \$8 halibut \$19 colossal shrimp (3) \$9

lobster-shrimp salad \$15 rockfish \$18

# OVEN BAKED FLATBREADS

## PROSCIUTTO \$20

truffle honey + arugula +  
burrata + mozzarella

## CRAB ELOTES \$24

smoked corn + red onion +  
cilantro + chili-lime aioli +  
cotija cheese

# 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

## PICANHA STEAK \$29

beer battered onions rings +  
foie gras butter

## BRAISED SHORT RIB \$30

whipped potatoes + rosemary  
pan jus

## PRIME N.Y. STRIP \$44

local mushrooms & cipollini  
onions + au poivre sauce

## PANKO FRIED PORTERHOUSE

### PORK CHOP \$29

garlicky broccolini + creamy orzo  
+ pancetta + honey mustard vin.

## PAPPARDELLE PASTA \$28

duck leg + arugula + cipollini +  
sage jus + herb bread crumbs

## PISTACHIO CRUSTED HALIBUT \$38

orzo + spinach + english peas +  
orange-saffron beurre blanc

## PAN ROASTED LOCAL ROCKFISH \$36

crab "fries" + corn puree +  
sugar snap peas + chile oil

## FISH 'N CHIPS \$24

beer battered cod + coleslaw +  
fries + tartar sauce

# SIDES

whipped potatoes.....8  
sugar snap peas.....7  
coleslaw.....6  
fries.....7  
garlicky broccolini.....9  
creamy pancetta orzo.....9  
mushrooms w/cipollini.....8  
beer battered onion rings...10