

RAW BAR

CHEF'S SELECT OYSTERS* **MP**
Cocktail Sauce, Lemon, Classic Mignonette

JUMBO GULF SHRIMP COCKTAIL* **25**
Cocktail Sauce, Lemon

ICED SEAFOOD SAMPLER*
Maine Lobster, Jumbo Gulf Shrimp,
Jumbo Lump Crab Salad, Chef's Select
Oysters Traditional Accoutrements

Small **65**
Large **115**

APPETIZERS

JUMBO LUMP CRAB CAKE 32
Grain Mustard Beurre Blanc

CALAMARI 21
Fried-Fried, Tomato Coulis,
Lemon Aioli, Shishito Peppers

TUNA CARPACCIO 19
Herb-Wrapped Yellowfin Tuna Loin,
Watercress, Thai Peanut Chimichurri,
Fried Wontons, Tobiko Caviar 🍴

“PB&J FOIE-FFLE” 23
Pan-Seared Foie Gras, Merlot Grape Jelly,
Almond Butter, Rosemary Brioche Waffle,
Chive Oil 🍴

CHESAPEAKE BAY CRAB DIP 22
Croستini, Pico De Gallo

GRILLED SPANISH OCTOPUS* 24
Chorizo Sausage, Hummus, Cilantro Oil,
Lemon Aioli

CRAB FRIED BRUSSELS SPROUTS ... 21
Thai Peanut Chimichurri,
Wasabi Sesame Seeds 🍴

JERK BBQ PORK BELLY 19
Strawberry Salad, Pickled Red Onion,
Jalapeño, Pistachio 🍴

SOUPS & SALADS

CREAM OF CRAB 16

MARYLAND CRAB* 16

GARDEN SALAD* 15

Mesclun Greens, Cherry Tomatoes,
Corn, Cucumbers, Balsamic Vinaigrette

CAESAR SALAD 16

Romaine Lettuce, Parmesan, Croutons,
Caesar Dressing

BURRATA & TOMATO SALAD 19

Heirloom Tomatoes, Fried Quinoa,
Cashew “Crème Fraiche”, Olives,
Pickled Red Onion, Cucumbers, Dill,
Pomegranate, Harissa Oil 

WEDGE SALAD* 18

Grape Tomatoes, Blue Cheese Dressing,
Applewood Smoked Bacon, Red Onion,
Iceberg Lettuce, Avocado

GENERAL MANAGER
JULIAN DEMIRI

EXECUTIVE CHEF
MATT HARRIS

Gluten-free or vegetarian options available.
 (*) Gluten-Free Item Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

18% Service Charge Will Be Added to Parties of Six or More

CHARGRILLED FISH

ATLANTIC SALMON	36
CHILEAN SEA BASS	56
MAHI-MAHI	39
SWORDFISH	39
CHESAPEAKE ROCKFISH	49

All of Our Chargrilled Fish Are Prepared with the Following Options:

SIMPLY PREPARED*

Roasted Seasonal Vegetables, Mashed Potatoes, Lemon Beurre Blanc

ASIAN STYLE

Gochujang Chili Glaze, Steamed Rice, Stir-Fry Vegetables, Marinated Kimchi

MARYLAND STYLE* (ADD 19)

Blackened, Buttered Jumbo Lump Crab, Old Bay Seasoned Vegetables

STEAKS & CHOPS

Served with Mashed Potatoes, French Green Beans, Choice of Béarnaise or Red Wine Demi Glace*

FILET MIGNON 7 OZ.*	65	
Center-Cut Tenderloin		
PRIME RIBEYE STEAK 14 OZ.*	79	
Well-Marbled, Full Flavor		
CHESHIRE BONE-IN PORK CHOP 16 OZ.*	45	
A well-marbled heritage breed with Rosemary Jus		
RARE: Cool, Red Center	MEDIUM:	MEDIUM WELL: Slight Pink Center
MEDIUM RARE: Warm, Red Center	Warm, Pink Center	WELL DONE: No Pink, Cooked Through

BUILD YOUR OWN SURF & TURF

JUMBO LUMP CRAB CAKE	32	GRILLED SHRIMP* (5)	20
SAUTÉED JUMBO LUMP CRABMEAT* . .	19	CRAB-STUFFED SHRIMP (3)	25
LOBSTER TAIL*	49	PAN-SEARED FOIE GRAS	22
PAN-SEARED SEA SCALLOPS*	29	FRIED SHRIMP (5)	20

ENTRÉES

JUMBO LUMP CRAB CAKES	64
Grain Mustard Beurre Blanc, Yukon Gold Mashed Potatoes, French Green Beans	
TWIN 8 OZ. LOBSTER TAILS*	98
Yukon Gold Mashed Potatoes, French Green Beans, Lemon Beurre Blanc	
CRAB STUFFED SHRIMP	44
Yukon Gold Mashed Potatoes, French Green Beans, Lemon Beurre Blanc	
BALTIMORE FISH FRY	42
Cod, Shrimp, Crab Hush Puppies, Remoulade, Cole Slaw, French Fries	
LUMP CRAB FETTUCCINE	42
Fettuccine Pasta, Lump Crab Meat, Shallots, Cream Sauce	
PAN-SEARED SCALLOPS	57
Grilled Heirloom Tomatoes & Summer Squash, Dill-Infused Buttermilk, Asparagus, Charred Corn	
BRAISED BEEF SHORT RIB*	46
Yukon Gold Mashed Potatoes, Roasted Vegetables, Red Wine Demi Glace	
SPICED ROASTED CHICKEN	33
Half Chicken, Bacon Braised Collards, Warm Corn Bread	
BLACKENED SHRIMP & GRITS	38
Sherry Cream Pan Sauce, Tomatoes, Shishito Peppers, Smoked Gouda Grits	
WHOLE CRISPY FISH	50
Bone-In With Thai Peanut Chimichurri, Steamed Rice, Marinated Cucumbers 	

VEGETABLES & SIDES

ROASTED SEASONAL VEGETABLES*	11
GREEN BEANS*	12
PARMESAN TRUFFLE FRIES*	14
FRENCH FRIES*	10
MASHED POTATOES*	10