



## SANDWICHES

Served with house cut fries or side salad

**ANGUS BURGER\*** 8oz burger, cheddar cheese, lettuce, tomato, onion, brioche bun 10

**HARD SHELL BURGER\*** smoked bacon, fried onions, horseradish aioli, brioche bun 12

**BLACKENED TUNA SANDWICH** pickled carrots, radish, cilantro, jalapeno, cilantro aioli 14

**CRAB CAKE SANDWICH** house tartar sauce, brioche bun 14

**LOBSTER ROLL** Maine lobster, citrus herb aioli, shredded lettuce 24

## CHEF'S COMPOSITIONS

**FISH TACOS** fried grouper, pickled red cabbage, pineapple salsa, jalapeno, cilantro, chipotle aioli 18

**HONEY GARLIC GLAZED SALMON\*** beet couscous, apple fennel salad, herb oil 21

**BLACKENED MAHI MAHI** creamy coconut rice, sauteed spinach, tropical fruit salsa, plantain chip 22

**SEARED ROCKFISH** mushroom risotto, asparagus, truffle oil 26

**FRIED OYSTERS** whipped potatoes, sauteed spinach, corn relish, cilantro lime crema 20

**STUFFED MAINE LOBSTER** lobster, crab cake, potato croquette, asparagus, house tartar 27

**GRILLED SHRIMP & SCALLOPS** orange sticky rice, sauteed vegetables, soy ginger butter 26

**CRAB PASTA** campanelle pasta, lemon gremolata sauce, parmesan 19

**LOBSTER PASTA** wild mushrooms, cracked pepper, truffle cream, linguine 24

**HARD SHELL PASTA** linguine, shrimp, scallops, clams, mussels, lobster tail, roasted tomato basil marinara 28

**PAN SEARED CRAB CAKES** roasted corn & sweet potato salad with smoked chipotle lime aioli, queso fresco 28

**PAN ROASTED CHICKEN** whipped potatoes, crispy brussels sprouts, herb jus 16

**VEGETARIAN COUSCOUS** beet couscous, apple fennel slaw, pumpkin seeds, cilantro aioli 14

## FROM THE GRILL

**6/10<sup>oz</sup> FILET MIGNON\*** whipped potatoes, asparagus, rosemary demi-glace 24/34

**10<sup>oz</sup> HANGER STEAK\*** house cut fries, horseradish aioli & house steak sauce 22

**16<sup>oz</sup> RIBEYE\*** roasted potatoes, asparagus, fresh herb butter 32

**14<sup>oz</sup> NEW YORK STRIP\*** roasted potatoes, asparagus, jumbo lump crab, dijon cream 30

**10<sup>oz</sup> RACK OF LAMB\*** wild mushroom risotto, grilled asparagus, balsamic reduction 26

**ANGUS FILET & LOBSTER TAIL\*** whipped potatoes, asparagus, drawn butter MKT

## SIMPLY GRILLED

**SALMON\*** 21, **MAHI** 22, **ROCKFISH** 26, **TUNA** 22, **SHRIMP** 20, **LOBSTER TAIL** 22, **SCALLOPS** 28

Served over mixed greens or with roasted potatoes & broccolini

## SIDES 6

HOUSE CUT FRIES

WHIPPED POTATOES

ROASTED POTATOES

POTATO CROQUETTE

BROCCOLINI W/ GARLIC & LEMON

SAUTEED SPINACH

GRILLED ASPARAGUS

CRISPY BRUSSELS SPROUTS

SWEET POTATO & ROASTED CORN SALAD

\* NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. \*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. \*





## RAW BAR

CHESAPEAKE OYSTERS\* 10/20 dz

OYSTER SAMPLER\* 24 dz

DUNGENESS CRAB 30 lb

CHINCOTEAGUE SALT OYSTERS\* 12/24 dz

MIDDLE NECK CLAMS\* 8/14 dz

SNOW CRAB LEGS 14/28 lb

BIG ISLAND OYSTERS\* 12/24 dz

STEAMED SHRIMP 12/24 lb

KING CRAB LEGS 38 lb

STEAMED MAINE LOBSTER live from our tank, lemon, drawn butter mkt

CHILLED SEAFOOD TOWER\* crab cocktail, 3 each shrimp, oysters, clams, ceviche 38

SNOW CRAB COMBO\* 1 cluster snow crab, 6 mussels, 3 each shrimp, oysters, clams 26

MAINE LOBSTER COMBO\* 1 1/4 lb lobster, 12 mussels, 6 each shrimp, oysters, clams mkt

## APPETIZERS

PARMESAN TRUFFLE FRIES horseradish aioli 6

TUNA TARTARE\* ponzu, creme fraiche, sesame seeds 10

CRAB CAKES house tartar sauce, microgreens 13

SEARED SCALLOPS dates, lardons, sage brown butter 15

OVEN ROASTED OYSTERS garlic, lemon, butter, parmesan & herbs 10

SHRIMP COCKTAIL 5 jumbo shrimp, house cocktail sauce 12

FRIED OYSTERS corn relish, house hot sauce, cilantro lime crema 12

CRAB DIP old bay & toasted crostini 9

FRIED CALAMARI sweet chili & horseradish peppercorn aioli 10

PAN ROASTED MUSSELS white wine, garlic, shallot, bacon, butter, lemon, thyme 10

CRAB COCKTAIL served chilled with Old Bay & drawn butter 16

CEVICHE\* fresh fish, onion, jalapeno, cilantro, lime juice 10

## MEAT & CHEESE PLATE (CHOOSE 3 OR 5) 15/25

MEATS: prosciutto, saucisson sec salami, capicola

CHEESES: brie, drunken goat, beemster xo gouda, dolce gorgonzola

*Served with cornichons, whole seed mustard, quince paste & crostini*

## SOUP & SALADS

Add to any salad: Chicken 5, Steak\* 6, Shrimp 6, Calamari 5

SHE CRAB SOUP with lump crab & sherry 5/7

HOUSE SALAD carrots, tomatoes, radish, red onions, lemon herb vinaigrette 7

CLASSIC CAESAR romaine, shaved parmesan cheese, croutons, white anchovies 8

BABY ICEBERG WEDGE cherry tomatoes, smoked bacon, red onion, gorgonzola dressing 10

SPINACH & BEET SALAD candied pecans, goat cheese, champagne vinaigrette 9

BURRATA SALAD arugula, blackberries, prosciutto, balsamic vinaigrette 10