



RAW BAR

MIDDLE NECK CLAMS* 8/14 dz

CHESAPEAKE OYSTERS* 12/24 dz

MORATTICO CREEK OYSTERS* 12/24 dz

CHINCOTEAGUE OYSTERS* 12/24 dz

BIG ISLAND OYSTERS* 12/24 dz

OYSTER SAMPLER* 24 dz

STEAMED SHRIMP 12/24 lb

SNOW CRAB LEGS 12/24 lb

KING CRAB LEGS 38 1 lb

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

CHILLED SEAFOOD PLATTER* crab cocktail, 3 each, shrimp, oysters & clams, salmon crudo 38

STEAMED SEAFOOD TOWER* 1 cluster snow crab, 6 mussels, 3 each shrimp, oysters, clams 26

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

Served with honeycomb, quince preserves, mustard seed, marcona almonds, olives, caper berries, pickles, crostinis

MEATS: prosciutto, saucisson sec salami, capicola

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

APPETIZERS

PARMESAN TRUFFLE FRIES horseradish aioli 6

TUNA TARTARE* togarashi, shelled edamame, sesame oil, ponzu 10

SEARED SCALLOPS grape and radish salad, gremolata, white balsamic & honey 15

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

SHRIMP COCKTAIL 5 jumbo shrimp, Hard Shell cocktail sauce 12

FRIED OYSTERS corn relish, house hot sauce, cilantro lime crema 10

LOBSTER DIP roasted peppers, fresh dill & fried flour tortillas 9

FRITTO MISTO fried shrimp, calamari, white anchovies, fennel, onion, lemon, sage 12

FRIED CALAMARI marinara & horseradish peppercorn aioli 10

PAN ROASTED MUSSELS white wine, garlic, shallot, bacon, butter, lemon, thyme 12

CRAB COCKTAIL served chilled with Old Bay & drawn butter 16

SHISHITO PEPPERS blistered and tossed with chili lime gastrique 7

SALMON CRUDO* orange, red onion, marcona almonds, buttermilk, evoo, fennel 10

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

ARUGULA & BEET SALAD candied pecans, goat cheese, balsamic vinaigrette 9



SANDWICHES

Served with house cut fries or side salad

ANGUS BURGER* 8oz burger, cheddar cheese, lettuce, tomato & onion 10

HARD SHELL BURGER* 8oz Angus burger topped with Maine lobster, arugula & truffle aioli 20

FRIED OYSTER PO BOY lettuce, tomato, chipotle aioli 14

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

CHEF'S COMPOSITIONS

CRAB PASTA linguine, lemon gremolata sauce, parmesan 19

FISH AND CHIPS fresh cod, house cut fries & sorrel remoulade 18

BOUILLABAISSE shrimp, clams, mussels, fresh catch, potatoes, saffron & tomato broth 22

SEARED SALMON* cous cous, pumpkin seeds, tomatoes, raisins, capers, mint, charred lemon crema 21

BLACKENED MAHI MAHI black lentils, red cabbage, passion fruit chili sauce 22

SEARED ROCKFISH* fava bean succotash, roast tomatoes, prosciutto, Byrds Mill grits, pickled red onion 26

WHOLE MAINE LOBSTER split & grilled with garlic herb butter, grilled corn, roasted potatoes mkt

GRILLED SHRIMP AND SCALLOPS orange sticky rice, sauteed vegetables, soy ginger butter 27

LOBSTER PASTA wild mushrooms, cracked pepper, truffle cream, cappellini 24

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

PAN ROASTED CHICKEN au gratin potatoes, crispy brussels sprouts and herb jus 16

VEGETARIAN COUS COUS pumpkin seeds, tomatoes, raisin, capers, mint, charred lemon crema 14

FROM THE GRILL

6/10^{OZ} FILET MIGNON* roasted garlic whipped potatoes, grilled asparagus, rosemary demi-glace 24/34

14^{OZ} STEAK FRITES* grilled ny strip steak, house cut fries, horseradish aioli & house steak sauce 28

16^{OZ} RIBEYE* au gratin potatoes, broccolini, mushroom brown butter 32

20^{OZ} T-BONE* garlic herb butter, gray sea salt, choose two sides from below 45

10^{OZ} RACK OF LAMB* roasted garlic whipped potatoes, grilled asparagus, berry compote 28

ADD ONS: Lobster Tail 16 / Jumbo Lump Crab 10 / Grilled Jumbo Shrimp 8

SIMPLY GRILLED

SALMON* 21, **MAHI** 22, **ROCKFISH** 28, **SHRIMP** 20, **LOBSTER TAIL** 21

Served over mixed greens or with roasted potatoes & broccolini

SIDES 6

HOUSE CUT FRIES

ROASTED GARLIC MASHED POTATOES

ROASTED POTATOES

POTATO GRATIN

BROCCOLINI W/ GARLIC & LEMON

SPINACH

GRILLED ASPARAGUS

CRISPY BRUSSELS SPROUTS

SAUTEED MUSHROOMS