



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^{oz} FILET MIGNON* whipped potatoes, asparagus, rosemary demi-glace 24/34
- 10^{oz} HANGER STEAK* house cut fries, horseradish aioli & house steak sauce 22
- 16^{oz} RIBEYE* roasted potatoes, asparagus, fresh herb butter 32
- 14^{oz} NEW YORK STRIP* roasted potatoes, asparagus, jumbo lump crab, dijon cream 30
- 10^{oz} 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



RAW BAR

CHESAPEAKE OYSTERS* 10/20 dz

CHINCOTEAGUE SALT OYSTERS* 12/24 dz

BIG ISLAND OYSTERS* 12/24 dz

OYSTER SAMPLER* 24 dz

MIDDLE NECK CLAMS* 8/14 dz

STEAMED SHRIMP 12/24 lb

DUNGENESS CRAB MKT

SNOW CRAB LEGS 14/28 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

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

Served with marcona almonds, pickled red onions, whole seed mustard, berry compote, crostini

MEATS: prosciutto, saucisson sec salami, capicola

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

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

ANGUS BEEF SLIDERS arugula, pickled onions, horseradish peppercorn aioli, smoked cheddar, brioche bun 10

SHRIMP COCKTAIL 5 jumbo shrimp, house cocktail sauce 12

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

LOBSTER DIP roasted peppers, fresh dill & fried flour tortillas 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

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, champagne vinaigrette 9

BURRATA SALAD mixed greens, blackberries, prosciutto, balsamic vinaigrette, mixed greens 10