
Fruits of the Sea

Oyster / half shell

½ dozen, mignonette
*Please inquire for the
available appellations*

Maine Lobster whole

1½ lb lobster, Chilled,
Louie Sauce

Hamachi Crudo

Avocado, Kumquat, Aji
Amarillo Ponzu

Shrimp Cocktail

4 Jumbo Shrimp,
Cocktail Sauce

Crab Cocktail

2 oz Colossal Lump
Mustard Sauce

Grilled Oysters

Brown Butter, Mace,
Tabasco

Seafood Platter

Whole Maine Lobster
4 Jumbo shrimp
2 oz Colossal Crab
4 Oysters

Soup & Salad

Lobster Bisque

Sherry, Cream, Lobster, Chive

Spanish Ajo~Blanco

Chilled Almond Soup, Fresh Crab, Grapes, Sherry Vinegar

Artisan Lettuces

Assorted Artisan Lettuces, Red Onion, Tomato, Cucumber
Sherry Vinaigrette

Bibb Lettuces & Strawberries

Endive, Parmesan, Toasted Walnuts, Mint, Avocado
White Balsamic Vinaigrette

Kale Salad

Kale, Radicchio, Boiled Egg, Crouton, Parmesan, Anchovy
Dressing

Appetizer

Jumbo Lump Crab & Rock Shrimp Cake

Mustard Sauce, Avocado, Fine Herbs

Am I 'Foie-ing' in love?

Foie Gras Terrine, Brioche, Balsamic Reduction
Vanilla Poached Apples

Burrata

Romesco, Zucchini, Potato Chips, Marigolds, Saba

Salmon Tartare

Diced Salmon, Shallots, Dill, Capers, Black Olive
Meyer Lemon, Crostini

Mains

Spaghetti Pomodoro

San Marzano Tomato, Basil, Whipped Ricotta

Salmon

Miso Glaze, *Hyashi* Soba, Pickled Cucumber, Shiso-Dashi

Scallops

Seared Scallops, Red Wine Braised Short Rib, Potato Puree, Spinach Sautee

Pan Roasted Chicken Breast

Potato Puree, Asparagus, Wild Mushrooms, Pan Sauce

Steaks & Chops

We use 21 day dry aged Roseda Farms [Monkton, MD] Beef . Our Lamb is from Border Springs Farm {Shenandoah Valley, VA}

7 oz. Petit Filet Mignon

10 oz. Filet Mignon

14 oz Ribeye Steak

7 oz Marinated Hanger

Double Cut Lamb Chops (2)

Compliments:

**Broiled Lobster Tail • Crab Cake •
3 Grilled Jumbo Shrimp**

Sauce: *please select one;*

**Au Poivre • Bordelaise • Creamy blue
• House Steak Sauce • Horseradish
Cream**

Sides

Brussels Sprouts

Lemon Yogurt, Dried Pomegranate, Mint

Sautéed Spinach

Spinach, Garlic, Butter

Potato Puree

South Mountain Creamery Churned Butter, Chive

Hand Cut French Fries

Sea salt

Warm Asparagus

Brie, Almonds, Crushed Raspberry

Creamy Grits

Fried Farm Egg, Olive Oil, Black Pepper

Grilled Asparagus

Lemon, Olive Oil, Sea Salt

Sautéed Mushrooms

Shallots, Garlic, Sherry