
Fruits of the Sea

Oyster / half shell

½ dozen,
mignonette

*Please inquire for
the
available
appellations*

Maine Lobster

Half or whole
1 ½ lb lobster,
Chilled
Louie Sauce

Hamachi Crudo

Avocado, Kumquat,
Aji Amarillo Ponzu

Shrimp Cocktail

4 Jumbo Shrimp,
Cocktail

Crab Cocktail

2 oz Colossal Lump
Mustard Sauce

Grilled Oysters

Brown Butter, Mace,
Tabasco

Seafood Platter

Whole Maine

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

Romaine

Baby Romaine Lettuces, Tomatoes,
Cucumber, Red Onion
Crumbled Feta, Red Wine Vinaigrette

Escarole Salad

Escarole, Radicchio, Boiled Egg, Crouton,
Parmesan
Anchovy Bagna Cauda

Appetizer

Warm Asparagus

Lemon Yogurt, Dried Pomegranate, Mint, Sumac

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

Broiled Maryland Rock Shrimp & Crab Cakes

Caper Tartare Sauce, Hush Puppies, Radish Salad

Salmon

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

Striped Bass

Heirloom Tomato Panzanella, Pino's Green Sauce

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}

9 oz. Filet Mignon

12 oz. New York Strip

14 oz Ribeye Steak

7 oz Marinated Hanger

Double Cut Lamb Chops (2)

Compliments:

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

Sauce: *please select one;*

Au Poivre • Bordelaise • Creamy
Blue • House Steak Sauce •
Horseradish Cream

Sides

Grilled Asparagus

Lemon, Olive Oil, Sea Salt

Sautéed Mushrooms

Shallots, Garlic, Sherry Vinegar

Sautéed Spinach

Spinach, Garlic, Butter

Creamy Grits

Fried Farm Egg, Olive Oil, Black Pepper

Potato Puree

South Mountain Creamery Churned Butter, Chive

Hand Cut French Fries

Sea Salt
