

## RAW BAR

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LITTLENECK CLAMS*	5 / 10	PEI MUSSELS	5 / 10
CHESAPEAKE OYSTERS*	8 / 16	SPICED SHRIMP	11 / 22
BLUE POINT OYSTERS *	12 / 24	SNOW CRAB LEGS	11 / 22
CHAPEL CREEK OYSTERS *	14 / 28	DUNGENESS CRAB LEGS	11 / 22
OYSTER SAMPLER*	12 / 24	KING CRAB LEGS	21 / 42

CAYENNE VINAIGRETTE, HORSERADISH AIOLI, COCKTAIL, DRAWN BUTTER, CHESAPEAKE REMOULADE, MIGNONETTE,

**SNOW CRAB COMBO:** MUSSELS, CLAMS, OYSTERS, SHRIMP, CORN **SM 30 / LG 50**

## APPETIZERS

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<b>HOUSE CUT FRIES</b> WITH ANCHO RANCH DRESSING	3.95
<b>STEAMED EDAMAME</b> SOY BEANS, SEA SALT	4.95
<b>FLASH FRIED CALAMARI</b> ORANGE THAI CHILE SAUCE, SRIRACHA AIOLI	7.95
<b>HUMMUS TWO WAYS</b> EDAMAME AND TRUFFLED HUMMUS, GRILLED PITA	7.95
<b>FRIED GREEN TOMATOES</b> HOMEMADE PIMIENTO CHEESE, ANCHO CREAM, CILANTRO OIL	7.95
<b>SESAME SEARED TUNA</b> PONZU SAUCE, GINGER, GREEN ONION, WAKAME SALAD	8.95
<b>VIRGINIA "BUFFALO FRIED" OYSTERS</b> CAYENNE VINAIGRETTE, BLUE CHEESE DRESSING, PICKLED CELERY	8.95
<b>STEAMED MUSSELS</b> LEMONGRASS, GINGER, COCONUT-CURRY BROTH	8.95
<b>LOBSTER AND SHRIMP POTSTICKERS</b> CITRUS SOY DIPPING SAUCE, GLASS NOODLES	9.95
<b>PAN SEARED SCALLOPS</b> SAGE BROWN-BUTTER, GOAT CHEESE, PANCETTA	9.95
<b>JUMBO SHRIMP COCKTAIL</b> SPICY HOUSE COCKTAIL SAUCE AND LEMON CONFIT	9.95
<b>JUMBO LUMP CRAB COCKTAIL</b> FRESH MANGO, TOASTED CUMIN SEED VINAIGRETTE, ARUGULA MICRO GREENS	10.95
<b>CRAB CAKES</b> CHESAPEAKE REMOULADE , LEMON CONFIT	10.95
<b>DOMESTIC CHEESE PLATE</b> THOMASVILLE TOMME - GA, OAKSPRING DERBY -VA, MONA -WI, HUMBOLT FOG -CA, MAYTAG BLUE -IO, OLIVES OR FRUIT COMPOTE, BAGUETTE	11.95

## SOUPS / SALADS

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<b>SHE CRAB SOUP/SOUP OF THE DAY</b>	3.95 / 5.95
<b>MIXED GREENS</b> TOMATOES, CARROTS, CUCUMBERS, BERMUDA ONION, CHOICE OF DRESSING	5.95
<b>CLASSIC CAESAR*</b> SOURDOUGH CROUTONS, ALICI ANCHOVIES	6.95
<b>ARUGULA SALAD</b> FIGS, FRESH CANTALOUPE, PROSCIUTTO, GOAT CHEESE, HONEY BALSAMIC DRIZZLE	8.95
<b>WATER GRILL CAESAR</b> CLASSIC CAESAR WITH CHOICE OF GRILLED CHICKEN, SHRIMP OR FRIED CALAMARI	10.95
<b>SEARED RARE TUNA SALAD</b> SESAME SEARED AND CHILLED AHI-TUNA, MIXED GREENS, CUCUMBER, CARROTS, DAIKON RADISH, MISO-GINGER DRESSING	12.95
<b>GRILLED STEAK SALAD</b> SPINACH, SMOKED BACON, CREMINI MUSHROOMS, BLUE CHEESE, MAYTAG BLUE ANCHO RANCH DRESSING	12.95

A 20 % GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE, NO SEPARATE CHECKS OVER 8 PLEASE

## VEGETARIAN

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<b>RISOTTO STUFFED ROASTED RED PEPPER</b> WILD MUSHROOM-ASPARAGUS RISOTTO, WHITE CHEDDAR FONDUE	<b>11.95</b>
<b>TOMATO AND MUSHROOM PESTO</b> GRAPE TOMATOES, SHIITAKE MUSHROOM-CILANTRO PESTO, ARUGULA, GOAT CHEESE, LINGUINI NOODLES	<b>12.95</b>
<b>VEGETARIAN TRIO</b> MASCARPONE POLENTA CAKE, CREMINI MUSHROOMS, FRIED GREEN TOMATO WITH ARUGULA- CORN SALAD: PARMESAN ROASTED ASPARAGUS	<b>12.95</b>

## SEAFOOD

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<b>CRISPY FRIED OYSTERS</b> WHIPPED POTATOES, SAUTÉED SPINACH, TOASTED CHIVE CRÈME FRAICHE	<b>16.95</b>
<b>SHRIMP AND GRITS</b> BYRDS MILL GRITS, SAUTÉED SHRIMP, SMOKED BACON, MUSHROOMS, GARLIC, SCALLIONS	<b>17.95</b>
<b>CRAB PASTA</b> JUMBO LUMP CRAB, ROASTED GARLIC CRÈME, CHERRY TOMATOES, BABY SPINACH, CAMPENELLE PASTA	<b>18.95</b>
<b>MISO GLAZED SALMON</b> ORANGE BLOSSOM STICKY RICE, BRAISED BOK CHOY, SOY REDUCTION	<b>19.95</b>
<b>BLACKENED MAHI-MAHI</b> TROPICAL FRUIT SALSA, SAUTÉED SPINACH, COCONUT RISOTTO, PLANTAIN CHIPS	<b>19.95</b>
<b>SESAME SEARED TUNA*</b> ASIAN SLAW, SAUTÉED SNOW PEAS, SOY BEURRE BLANC, ORANGE BLOSSOM STICKY RICE	<b>20.95</b>
<b>BUTTER POACHED LOBSTER TAIL</b> ROASTED BABY YUKONS, GRILLED ASPARAGUS, MAITRE D' BUTTER	<b>20.95</b>
<b>SEARED SCALLOPS</b> WILD MUSHROOM, PANCETTA, ASPARAGUS RISOTTO, ASIAGO, WHITE TRUFFLE OIL	<b>22.95</b>
<b>GRILLED SHRIMP AND SCALLOPS</b> WOK SEARED VEGETABLES, TERIYAKI BUTTER, ORANGE BLOSSOM STICKY RICE	<b>22.95</b>
<b>PAN SEARED CRAB CAKES</b> CHESAPEAKE REMOULADE, WHIPPED POTATOES, ASPARAGUS, LEMON CONFIT	<b>23.95</b>

## MEATS

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<b>FREE RANGE CHICKEN</b> BONE-IN BREAST STUFFED WITH BABY SPINACH, SMOKED GOUDA, TOMATOES MASCARPONE POLENTA CAKES, BROCCOLINI	<b>15.95</b>
<b>GRILLED PORK CHOP</b> WHIPPED POTATOES, WHISKEY BUTTERED APPLES, SAUTÉED SPINACH CIDER REDUCTION	<b>18.95</b>
<b>CAST IRON SEARED PETIT FILET MIGNON</b> WHIPPED POTATOES, ASPARAGUS, HERB-GARLIC BUTTER	<b>22.95</b>
<b>PEPPERCORN ENCRUSTED NEW YORK STRIP STEAK</b> WHIPPED POTATOES, BROCCOLINI, JUMBO LUMP CRAB AND CITRUS BEURRE BLANC	<b>26.95</b>
<b>GRILLED RIBEYE STEAK</b> HORSERADISH POTATO CROQUETTES, ASPARAGUS, CREMINI MUSHROOM DEMI GLACE	<b>26.95</b>
<b>GRILLED FILET AND LOBSTER TAIL*</b> WHIPPED POTATOES, ASPARAGUS, MAITRE D' BUTTER	<b>MARKET</b>

## SIMPLY GRILLED (CHOOSE ONE)

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<b>MAHI-MAHI, SALMON, TUNA, SHRIMP, LOBSTER TAIL*</b> CITRUS BUTTER, MISO GLAZE, TROPICAL FRUIT SALSA, LEMON DILL CRÈME FRAICHE OR SOY BEURRE BLANC	<b>20.95</b>
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**CHOOSE TWO SIDES:** GRILLED ASPARAGUS, SAUTEED BROCCOLINI  
ROASTED FINGERLING POTATOES , STICKY RICE

**\*NOTICE:** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK  
OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. A 20% GRATUITY WILL BE ADDED TO PARTIES  
OF 8 OR MORE, NO SEPARATE CHECKS OVER 8 PLEASE