

RAW BAR

1/2 DZ CHESAPEAKE OYSTERS*	8	1/2 LB PEI MUSSELS	5
1/2 DZ BLUE POINT OYSTERS *	10	1/2 LB SPICED SHRIMP	11
1/2 DZ KUMAMOTO OYSTERS *	15	1/2 LB SNOW CRAB LEGS	10
1/2 DZ OYSTER SAMPLER*	11	1/2 LB DUNGENESS CRAB LEGS	11
1/2 DZ LITTLENECK CLAMS*	5	1 LB KING CRAB LEGS	34

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

SNOW CRAB COMBO: MUSSELS, CLAMS, OYSTERS, SHRIMP, CORN	SM 30/LG 45
MAINE LOBSTER COMBO: MUSSELS, CLAMS, OYSTERS, SHRIMP, CORN	SM 50/LG 60

APPETIZERS

SALT AND PEPPER CHIPS WITH ANCHO RANCH DRESSING	4
HOUSE CUT FRIES WITH ANCHO RANCH DRESSING	4
STEAMED MUSSELS LEMONGRASS, GINGER, COCONUT-CURRY BROTH	6
FRIED GREEN TOMATOES HOMEMADE PIMENTO CHEESE, ANCHO CREAM, CILANTRO OIL	7
FRIED CALAMARI HANOVER TOMATO-ORANGE CHILE SAUCE	7
EDAMAME HUMMUS FIG-GINGER COMPOTE, CUCUMBER RAITA, FLATBREAD	8
SHRIMP COCKTAIL HORSERADISH ROYALE, COCKTAIL SAUCE, LEMON CONFIT, OLD BAY RIMMED GLASS	9
TUNA TARTARE SESAME SEEDS, SOY SYRUP, WAKAME SALAD, DRAGON NOODLES	9
VIRGINIA "BUFFALO" OYSTERS CAYENNE VINAIGRETTE, CHESAPEAKE REMOULADE, MAYTAG BLEU, PICKLED CELERY	9
CRAB CAKES ARUGULA-CORN SALAD, CELERY SEED CRÈME FRAICHE	10
COLOSSAL CRAB COCKTAIL SEA SALT RIMMED GLASS, DRAWN BUTTER, LEMON VINAIGRETTE	10
CHEESE PLATE CHANGES DAILY	12
BLACKENED SCALLOPS APPLE-BACON CRÈME, BALSAMIC REDUCTION	12

SOUPS / SALADS

BLUE CRAB BISQUE /SOUP OF THE DAY	4/6
MIXED GREENS TOMATOES, CARROTS, BERMUDA ONION, CHOICE OF DRESSING	6
CLASSIC CAESAR* SOURDOUGH CROUTONS, ALICI ANCHOVIES	6
HANOVER TOMATOES ARUGULA, FRESH MOZZARELLA, GARLIC CONFIT, BASIL, BALSAMIC AND OLIVE OIL	8
ARUGULA FIGS, LOCAL MELON, PROSCIUTTO, GOAT CHEESE, BALSAMIC HONEY DRIZZLE	8
WATER GRILL CAESAR CLASSIC CAESAR WITH CHOICE OF GRILLED CHICKEN, SHRIMP OR FRIED CALAMARI	10
SEARED TUNA SALAD PEPPERS, GRILLED PEACHES, VIDALIA ONION, SPINACH, SMOKED TOMATO VINAIGRETTE	12
GRILLED STEAK SALAD MIXED GREENS, SMOKED BACON, SHIITAKES, BLUE CHEESE, ANCHO RANCH DRESSING	12

VEGETARIAN

WHOLE WHEAT LINGUINE	12
HEIRLOOM TOMATOES, ARUGULA, BASIL PESTO, GOAT CHEESE	
STUFFED ROASTED PEPPERS	14
QUINOA, TALLEGIO, SHIITAKES, ASPARAGUS, MELTED LEEKS	
VEGETABLE TRIO	14
SOFT POLENTA, SHIITAKES, BLACK PEPPER BALSAMIC SAUCE: TOMATO MOZZARELLA NAPOLEON: STUFFED ROASTED PEPPER	

SEAFOOD

FRIED OYSTERS	16
WHIPPED POTATOES, BRAISED LOCAL GREENS, APPLE-BACON CRÈME	
SEAFOOD PASTA	16
SHRIMP, CLAMS, MUSSELS, PANCETTA, FENNEL, TOMATO BROTH, WHOLE WHEAT LINGUINE, SOURDOUGH GARLIC BREAD	
GRILLED SALMON	19
ROASTED BABY POTATOES, BRAISED GREENS, TOMATO HORSERADISH CREAM	
SEARED TUNA*	20
QUINOA, ASPARAGUS, ORANGE BASIL RELISH	
SEARED SCALLOPS	20
RISOTTO VERDE, PROSCIUTTO-FENNEL- SWEET PEA RAGOUT, MINT OIL	
CRAB CAKES	23
WHIPPED POTATOES, ARUGULA-CORN SALAD, CELERY SEED CRÈME FRAICHE	
PAN FRIED GROUPER	23
LOBSTER RISOTTO, BROCCOLINI, PESTO BUTTER	
BUTTER POACHED LOBSTER TAILS	20/38
CELERY ROOT PUREE, GRILLED ASPARAGUS, MAITRE D BUTTER	

MEATS

FREE RANGE CHICKEN TWO WAYS	16
BRINED PAN ROASTED BREAST, PROSCIUTTO WRAPPED LEG, CELERY ROOT PUREE, BROCCOLINI, ROSEMARY PAN SAUCE	
GRILLED PORK CHOP	18
WHIPPED POTATOES, WHISKEY BUTTERED APPLES, BRAISED LOCAL GREENS, CIDER REDUCTION	
DUCK BREAST LYONNAISE	20
SOFT POLENTA, ROASTED BRUSSEL SPROUTS, STRAWBERRY-RHUBARB-PORT REDUCTION	
CAST IRON SEARED FILET MIGNON*	22
WHIPPED POTATOES, ASPARAGUS, HERB-GARLIC BUTTER	
SOY STOUT RIB EYE*	24
ROASTED BABY POTATOES, BROCCOLINI, TOBACCO ONIONS	
PERRERCORN CRUSTED NEW YORK STRIP STEAK*	26
HOUSE CUT FRIES, ASPARAGUS, PORTOBELLO RED WINE FRICASSEE	
GRILLED FILET AND LOBSTER TAIL*	38
WHIPPED POTATOES, ASPARAGUS, MAITRE D BUTTER	

LOBSTER

1 1/4 # LIVE MAINE LOBSTER	MARKET
CORN ON THE COB, ROASTED BABY POTATOES	

***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