



Starters & Salads

CREAM OF CRAB SOUP | 8

HAZELNUT GOAT CHEESE SALAD *With Candied Bacon and Shaved Apples* | 9

CHOPPED ICEBERG SALAD *With White Beans, Carrots, Cauliflower, Pepperoncini & Capicola Ham* | 8

EDAMAME *Hawaiian Red Sea Salt* | 6

SEED & SPICE RUBBED TUNA *With Wasabi Cream, Soy Ginger and Cucumber Salad* | 10

LOLLIPOP LAMB *Grilled Baby Chops, Lemoncello, Dried Apricots and Roasted Pecans* | 15

MINI MD CRAB CAKES | 15

SHRIMP & GRITS *With Andouille Sausage* | 12

FRIED LOBSTER NUGGETS *House Made Honey Mustard and Drawn Butter* | 15

FRIED LOCAL OYSTERS *With Bleu Cheese and Hot Sauce* | 12

FRIED GREEN TOMATOES *Topped With Crab* | 12

FRIED CALAMARI & BANANA PEPPERS *With Tomato Sauce and Basil Aioli* | 12

MEATLESS NACHOS *Green Chili Chickpeas, Pepperjack Cheese Sauce, Guacamole and Sour Cream* | 10

PAN ROASTED MUSSELS *Grilled Lemon, Thyme, Garlic in a Buttered Chicken Stock* | 11

House Specialties

KUROBUTA PORK CHOP *Sundried Tomato Pesto, Potato Hash, Spinach & Parmesan Demi* | 25

LOCAL BISON POT ROAST *Simmered Veggies, Roasted Garlic Smashed Potatoes & Emulsed Butternut Squash* | 23

PULLED DUCK CONFIT *Crimini Mushrooms, Green Peas, Egg Noodles, Marsala, Gouda Cheese Bread* | 21

EVERYTHING TUNA *Wasabi Mashed Potatoes, Peas & Carrots, White Pepper Cream Cheese & Bagel Panko* | 21

SEARED SEA SCALLOPS *Cornmeal, Capers, Saffron Rice, Cauliflower & Tangerine* | 25

CHILEAN SEABASS *Pan Seared, With Jumbo Lump Crab, Beurre Blanc, Whipped Potatoes & Asparagus* | 30

“USUAL SUSPECTS” *Petite Filet Mignon & Crab Cake With Whipped Potatoes & Green Beans* | 31

STEAK FRITES *Creek Stone Farms Flat Iron With 3 Onion Butter, Asparagus and Truffle-Parmesan Fries* | 21

GRILLED ATLANTIC SALMON *Potato Latke, Grilled Cabbage, Balsamic Onions and Beurre Blanc* | 23

CRAB CAKES *Two 5 oz. Crab Cakes, Lobster Mac & Cheese and Asparagus* | 28 (One Cake | 21)

OVEN ROASTED FREE BIRD CHICKEN *Soy Honey Glaze, Sweet Potatoes, Brussel Sprouts & Brie Mornay* | 18

CHICKEN PESTO PASTA *Diced Chicken & Spinach | Basil Pesto Cream Sauce | Penne Pasta* | 17

WILD MUSHROOM RAVIOLI *With Rosemary Cream and Madeira Wine Sauce* | 16 (add chicken +4)

EGGPLANT FRANCAISE (V) *Pine Nut & Cheese Risotto, Roasted Spaghetti Squash and Parmesan Cheese* | 16

Entree Salads & Sandwiches

BALTIMORE CLUB SANDWICH *5 oz. Crab Cake, Shrimp Salad, BLT on Potato Bread Toast* | 20

CREEKSTONE FARMS HAMBURGER *On Brioche Roll* | 11 (add cheese +1)

MOROCCAN LAMB BURGER *On Whole Wheat Flat Bread with Tzatziki and Tomato, Cucumber & Feta Salad* | 15

SEARED TUNA SALAD *Tuna Steak, Goat Cheese and Warm Roasted Tomatoes & Red Potatoes* | 16

BEEF TENDERLOIN SALAD *With Asiago, Macadamia Nuts, Dried Cranberries and Fresh Raspberry Vinaigrette* | 18

CHICKEN FUN SALAD *Mandarin Oranges, Chow Mein Noodles, Wasabi Peas, Potstickers, Carrots, Bell Peppers, Scallions and Toasted Almonds* | 14

Sides

handcut truffle-parmesan fries 8

classic french fries 5

sweet potato fries 7

lobster mac & cheese 10

asparagus 7

string beans 5

mashed potatoes 5

caesar salad 6

EXECUTIVE CHEF Chad Gauss

A gratuity of 18% will be added to parties of 5 or more. No separate checks. Three credit cards max per table. ATM available.