

RAW BAR

On the Half Shell

Huckleberry	2.5
<i>Maryland</i>	
Blue Point	2
<i>Connecticut</i>	
Choptank Sweets	2.5
<i>Choptank River, MD</i>	
Wianno	3
<i>Massachusetts</i>	
Duxbury Bay	2.5
<i>Massachusetts</i>	

Charcuterie

*Each // 7 Choice of Three // 16
Chef's Board // 28*

Prosciutto

Genoa Salami

Toscano

Sopressata

Hot Coppa

Artisan Cheese

*Each // 7
Choice of Three // 16*

Monocacy Ash

*Cherry Glen Farms,
Maryland*

Camembert

France

Great Hills Blue

Massachusetts

Barely Buzzed

Georgia

Raclette

France

Tomme Brulee

Midi-Pyrenees, France

Sea

Rockfish Ceviche 12

*Avocado Mousse //
Artichokes // Sesame
Tortilla // Yuzu
Gastrique*

Spanish Octopus 11

*Green Lentil Salad //
Sopressata // Crispy
Kale // Pistachio
Veloute*

Ahi Tuna Tartar 11

*Tahini Vinaigrette //
Radish // Sesame
Tortilla // Citron Blend*

Maryland Style 10

Steamed Shrimp

Cocktail

*Old Bay Seasoned //
Citrus Cocktail*

Steamed Mussels 11

*Fennel // Chorizo //
Goat Cheese //
Tomato // White Wine*

Cured Salmon 12

*Cured Salmon //
Pickled Brussels
Sprouts, Curried
Cauliflower Puree //
Fuji Apples //
Gaufrette*

Chef's Tower 85

*18 Chef Select
Oysters // Rockfish
Ceviche // Tuna Tartar
// Cocktail Shrimp //
Chilled Maine Lobster
Tail*

Land

Country Pâté 9

*Cornichons // Dijon //
Crostini*

Beef Tartar 12

*Shallot // Caper //
Cornichon // Quail
Egg Yolk // Smoked
Horseradish*

Duck Terrine de Foie 15

Gras

*Prosciutto // Poached
Pears // Riesling
Gastrique*

Smoked Chorizo 13

*Pico De Gallo //
Smoked Paprika
Cream // Cabbage
Slaw // Crostini*

Entrées

Maine Lobster 32

*Saffron Risotto //
Marinated Bok Choy //
Confit Cherry Tomato
// Sherry Cream
Reduction*

Rainbow Trout 26

*Red Pepper // Bacon //
Spinach // Grits //
Jalapeno Beurre Blanc*

Garden

Pickled Vegetables 3

Roasted Beet & 8

Monocacy Ash

Salad

Marinated Olives 4

TO DRINK

Cocktails

Fall Mule 9

*Spice Infused Mount
Gay Rum // Simple
Syrup // Lime // Ginger
Beer*

Fall Harvest 10

*Pear Infused Tito's //
Apple Cider // Lime //
Simple*

Apple Spritz 10

*Apple Lemon Shrub //
Apple Cider //
Prosecco*

Red 10

*Cranberry & Ginger
Infused Bulliet Rye //
Maraschino*

Silver Bulleit 10

*Bulleit Bourbon //
Nolet's Gin //
Grapefruit // Lime //
Simple Syrup*

Jalapeno Margarita 10

*Jalapeno & Lime
infused Peligroso
Tequila // Lime Juice*

Sparkling Wine

Cava 10

*Juve & Camps
Reserva // Spain*

Prosecco 10

Ruffino // Italy

White Wine

Vinho Verde 10

*Conde Villar //
Loureiro & Arinto //
Portugal*

Melon de Bourgogne 9

*Marquis de Goulaine //
Muscadet // France*

Sauvignon Blanc 13

*Jules Taylor //
Marlborough // New
Zealand*

Pinot Gris 10

Joel Gott // Oregon

Chardonnay 11

*Anglewood //
California*

Chenin Blanc 10

*Benoit Gautier //
Vouvray // France*

Sauvignon Blanc 14

*LVDH Signature //
Sancerre // France*

Rose

Smoke Tree 10

Blend // CA

Oyster

Shooters

Firestone's #1 9

*Tito's Vodka // Tomato
Juice // House Spice
Blend*

Fire & Ice 9

*Jalapeno & Lime
Infused Peligroso
Tequila // Lager*

Red Wine

Barbera 10

*Michele Chiarlo //
Barbera d'Asti // Italy*

Grenache & 13

Carignan
*Escaladei // Priorat //
Spain*

Pinot Noir 10

*Castle Rock //
Willamette Valley //
OR*

Bordeaux 12

*Chateau Perayne //
Bordeaux Superieur //
France*

Grenache & Syrah 10

*Delas Freres // Cotes
du Ventoux // France*

Beer

Centennial 6

Founder's // IPA // MI

Blackwing 5.5

*Union Brewing //
Schwarzbier // MD*

Poor Righteous 6

Jailbreak // IPA // MD

Birdhouse 6

*Brewer's Art // Belgian
Pale // MD*

Dead Guy Ale 7

*Rogue Ales // Maibock
// OR*

Original Sin 7

Cider // NY

Bitburger 6

*Bitburger // German
Pilsner // Germany*

