

RAW BAR

On the Half Shell

Beach Plums	2.5
<i>Westport, MA</i>	
Orchard Points	2
<i>Chester River, MD</i>	
White Stone	2.5
<i>Windmill Point, VA</i>	
Rappahannock	2.5
<i>Virginia</i>	
Blue Point	2
<i>Connecticut</i>	

Charcuterie

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

Prosciutto

Genoa Salami

Calabrese

Toscana

Sopressata

Coppa

Artisan Cheese

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

Red Dragon

United Kingdom

Caveman Blue

*Rogue Creamery,
Oregon*

Brie

France

P'tit Basque

France

Monocacy Ash

*Cherry Glen Farms,
Maryland*

Barely Buzzed

Georgia

Smoked Gouda

Wisconsin

Sea

Rockfish Ceviche	12
<i>Avocado Mousse // Artichokes // Sesame Tortilla // Yuzu Gastrique</i>	
Spanish Octopus	11
<i>Green Lentil Salad // Sopressata // Crispy Kale // Pistachio Veloute</i>	

Maryland Style

Steamed Shrimp

Cocktail

*Old Bay Seasoned //
Citrus Cocktail*

Steamed Mussels

*Curry // Garlic
Sausage // Goat
Cheese // Tomato //
Red Pepper // White
Wine*

Clam Chowder

*Potato // House Bacon
// Celery // Onion //
Sunchoke Puree //
Cream // Toasted
Baguette*

Cured Salmon

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

Ahi Tuna Tartar

*Sesame vinaigrette,
radish, sesame tortilla,
citron blend*

Chef's Tower

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

Land

Country Pâté	9
<i>Cornichons // Dijon // Crostini</i>	
Beef Tartar	12
<i>Shallot // Caper // Cornichon // Quail Egg Yolk // Smoked Horseradish</i>	

Duck Terrine de Foie

Gras

*Prosciutto // Pickled
Apples // Riesling
Gastrique*

Smoked Lamb

Sausage

*Warm P'tit Basque
Sauce // Toasted
Focaccia // Pickled
Vegetables // Country
Olives // Cherry
Tomato*

Entrées

Seared Salmon

*Potato Anna // Pâté
sausage // Turnip //
Spinach // French
Bean // Clam Sauce*

Pan Seared Scallops

*Risotto cake, andouille
sausage, red pepper,
caramelized fennel,
asparagus, saffron jus*

Garden

Pickled Vegetables

Marinated Olives

Smoked Gouda Salad

TO DRINK

Cocktails

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

Iced Coffee 11

Coffee Infused Tito's
Vodka // Nero Walnut
Liquor // Bailey's //
Cream

Hot Spiked Cider 10

Spice Infused Mount
Gay Rum // Apple
Cider

Sparkling Wine

Brut 10

Chandon // CA

Prosecco 10

Ruffino // Italy

White Wine

Vinho Verde 10

Conde Villar //
Loureiro & Arinto //
Portugal

Melon de Bourgogne 9

Domaine Verdier //
Muscadet Sevre et
Maine // 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

Malbec Blend 11

Killka // Uco Valley //
Mendoza // Argentina

Bordeaux 12

Chateau Perayne //
Bordeaux Superieur //
France

Pinot Noir 10

Castle Rock //
Willamette Valley //
OR

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

Dead Guy Ale 7

Rogue Ales // Maibock
// OR

Original Sin 7

Cider // NY

Bitburger 6

Bitburger // German
Pilsner // Germany

Coconut Hiwa 8

Maui Brewing //
Coconut Porter // HI



F