

RAW BAR

On the Half Shell

Choptank Sweets	2
<i>Maryland</i>	
Huckleberry	2.5
<i>Maryland</i>	
Pickle Point	2.5
<i>Prince Edward Island</i>	
Blue Point	2
<i>Connecticut</i>	
Malpeque	2
<i>Prince Edward Island</i>	

Charcuterie

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

Prosciutto
Genoa Salami
Calabrese
Coppa
Sopressata
Dodge City Salame

Artisan Cheese

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

Red Dragon
<i>United Kingdom</i>
Monocacy Ash
<i>Cherry Glen Farms, Maryland</i>
Smoked Gouda
<i>Wisconsin</i>
Barely Buzzed
<i>Georgia</i>
Caveman Blue
<i>Rogue Creamery, Oregon</i>
Shepard's Blend
<i>Wisconsin</i>
Hook's Goat
<i>Wisconsin</i>

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>	
Ahi Tuna Tartar	11
<i>Tahini Vinaigrette // Radish // Sesame Tortilla // Citron Blend</i>	
Steamed Mussels	11
<i>Curry // Garlic Sausage // Goat Cheese // Tomato // Red Pepper // White Wine</i>	
Cured Salmon	12
<i>Cured Salmon // Pickled Brussels Sprouts // Curried Cauliflower Puree // Fuji Apples // Gaufrette</i>	
Maryland Style Steamed Shrimp Cocktail	10
<i>Old Bay Seasoned // Citrus Cocktail</i>	
Clam Chowder	12
<i>Potato // House Bacon // Celery // Onion // Sunchoke Puree // Cream // Toasted Baguette</i>	
Chef's Tower	85
<i>18 Chef Select Oysters // Rockfish Ceviche // Tuna Tartar // Cocktail Shrimp // Chilled Maine Lobster Tail</i>	

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	15
<i>Prosciutto // Pickled Apples // Riesling Gastrique</i>	
Smoked Lamb	14
Sausage	
<i>Warm P'tit Basque Sauce // Toasted Focaccia // Pickled Vegetables // Country Olives // Cherry Tomato</i>	
Entrées	
Pan Seared Scallops	32
<i>Risotto cake, Andouille sausage, red pepper, caramelized fennel, asparagus, saffron jus</i>	
Shrimp and Spaghetti Aglio Olio	23
<i>Grape Tomatoes // Spinach // Garlic // Fresh Herbs // Grilled Baguette</i>	
Garden	
Pickled Vegetables	3
Marinated Olives	4
Smoked Gouda Salad	6

TO DRINK

Cocktails

Apple Spritz 10

Apple Lemon Shrub //
Apple Cider //
Prosecco

Red 10

Cranberry & Ginger
Infused Bulliet Rye //
Maraschino

Silver Bulleit 10

Bulleit Rye // 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

Eleanor 11

Hendrick's Gin //
Crème de Cacao //
Coffee & Vanilla Shrub
// Tonic // Orange Zest

Sparkling Wine

Brut 10

Chandon // CA

Prosecco 10

Ruffino // Italy



White Wine

Melon de Bourgogne 9

Domaine Verdier //
Muscadet Sevre et
Maine // France

Sauvignon Blanc 14

LVDH Signature //
Sancerre // France

White Blend 10

Provisioner //
Colombard / Chenin /
Pinot Gris // Arizona

Sauvignon Blanc 13

Jules Taylor //
Marlborough // New
Zealand

Chardonnay 11

Anglewood //
California

Chenin Blanc 10

Benoit Gautier //
Vouvray // 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

Tempranillo 9

Manon // Castilla //
Spain

Meritage Blend 10

Hayes Valley Wines //
Central Coast // CA

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

Citizen 6

DC Brau // Belgian
Pale Ale // DC