

# RAW BAR

## On the Half Shell

<b>Choptank Sweets</b>	2
<i>Choptank River, MD</i>	
<b>Sweet Necks</b>	3
<i>Katama Bay, MA</i>	
<b>James River</b>	2
<i>Virginia</i>	
<b>Wellfleet</b>	2.5
<i>Cape Cod, MA</i>	
<b>Raspberry Point</b>	3
<i>Prince Edward Island</i>	

## Charcuterie

*Each // 7 Choice of Three // 16  
Chef's Board // 32*

**Prosciutto**

**Pancetta**

**Molinari Hot Salami**

**Rosette Delyon**

**Venison Sausage**

**Smoked Duck Sausage**

## Artisan Cheese

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

**Monocacy Ash**

*Cherry Glen Farms,  
Maryland*

**Lamb Chopper**

*California*

**Barely Buzzed**

*Georgia*

**Fourme D'ambert**

*France*

**Umbriaco**

*Italy*

**Green Hill Brie**

*Georgia*

**Gorgonzola**

*France*

## Sea

**Pan Seared Diver** 14

**Scallop**

*Mango Salsa // Ramp*

*Chimichurri // Pancetta*

*Crisp // Micro Greens*

**Spring Pea Soup** 10

*Jumbo Lump Crab Meat*

*// Chili Oil // Goat Cheese*

*// Croutons*

**Rockfish Ceviche** 12

*Avocado Mousse //*

*Artichokes // Sesame*

*Tortilla // Yuzu Gastrique*

**Grilled & Chilled** 12

**Calamari**

*Roasted Red Pepper //*

*Arugula // Pesto // Lemon*

**Maryland Style** 10

**Steamed Shrimp**

**Cocktail**

*Old Bay Seasoned //*

*Citrus Cocktail*

**Ahi Tuna Tartar** 11

*Ponzu // Radish //*

*Sesame Tortilla // Citron*

*Blend*

**Poke Bowl** 12

*Thai Pepper Jam //*

*Zucchini Noodles //*

*Pickled Shallot // Warm*

*Soy Fumet // Sesame*

*Strips*

**Lobster Salad** 15

*Saffron Mascarpone //*

*Roasted Red Pepper //*

*Grilled Bread // Mixed*

*Greens*

**Chef's Tower** 70

*18 Chef Select Oysters //*

*Rockfish Ceviche // Tuna*

*Tartar // Chilled Calamari*

*// Maryland Cocktail*

*Shrimp // Lobster Salad*

## Land

**Country Pâté** 9

*Cornichons // Dijon //*

*Crostini*

**Beef Tartar** 12

*Shallot // Quail Egg Yolk*

*// Capers // Cornichon //*

*Horseradish Vinaigrette*

**Duck & Beet Salad** 12

*Duck Confit Jerky //*

*Roasted Beets // Arugula*

*// Radish // 4 Year Gouda*

*// Raspberry Vinaigrette*

## Entrées

**Soft Shell Crab** 13 / 25

*Fried Soft Shell // Pesto*

*Aioli // Arugula // Pickled*

*Vegetables*

**Seafood Bisque** 10

*Mini Crouton // Crispy*

*Mussels // Micro Green*

**Crab Cake** 28

*Crispy Zucchini // Corn //*

*Bacon // Green Beans //*

*Jalapeno Aioli*

**Seafood Pasta** 30

*House Rolled Fettuccine*

*// Poached Lobster &*

*Mussels // Wilted Tatsoi*

*// Tomato Ragout //*

*Saffron Cream*

## Garden

**Pickled Vegetables** 4

**Marinated Olives** 4

**Monocacy Ash & Beet** 7

**Salad**

# TO DRINK

## Cocktails

<b>Hey Jealousy</b>	11
<i>McClintock Gin // Mint // Cucumber // Lime Juice // Simple Syrup</i>	
<b>Jalapeno Margarita</b>	10
<i>Jalapeno &amp; Lime infused Peligroso Tequila // Lemon // Simple // Triple Sec // Lime Juice</i>	
<b>Aperol Spritz</b>	11
<i>Aperol, Prosecco, Orange Wedge</i>	
<b>Last Word Fizz</b>	12
<i>Plymouth Gin // Luxardo // Chartreuse // Egg White // Lime Juice</i>	
<b>Silver Bulleit</b>	10
<i>Bulleit Bourbon // Nolet's Gin // Grapefruit // Lemon // Simple Syrup</i>	
<b>Fort Worth</b>	12
<i>TX Blended Whiskey // Antica Sweet Vermouth // Montenegro Amaro</i>	
<b>Mediterranean Mule</b>	12
<i>Fig Vodka // Limoncello // Lime // Ginger Beer</i>	

## Oyster Shooters

<b>Firestone's #1</b>	9
<i>Tito's Vodka // Tomato Juice // House Spice Blend</i>	
<b>Fire &amp; Ice</b>	9
<i>Jalapeno &amp; Lime Infused Peligroso Tequila // Lager</i>	

## White Wine

<b>Sauvignon Blanc</b>	14
<i>LVDH Signature // Sancerre // France</i>	
<b>Melon de Bourgogne</b>	9
<i>Domaine Verdier // Muscadet Sevre et Maine // France</i>	
<b>Sauvignon Blanc</b>	13
<i>Jules Taylor // Marlborough // New Zealand</i>	
<b>Pinot Gris</b>	10
<i>Joel Gott // Oregon</i>	
<b>Vinho Verde</b>	10
<i>Broadbent // Portugal</i>	

## Red Wine

<b>Pinot Noir</b>	11
<i>Castle Rock // California Cuvee // CA</i>	
<b>Grenache &amp; Syrah</b>	10
<i>Delas Freres // Cotes du Ventoux // France</i>	
<b>Barbera</b>	10
<i>Michele Chiarlo // Barbera d'Asti // Italy</i>	
<b>Malvasia Nera</b>	10
<i>Il Mandorlo // IGT Salento // Italy</i>	
<b>Red Blend</b>	11
<i>Mercer Family Vineyards // Horse Heaven Hills // WA</i>	

## Sparkling Wine

<b>Cava</b>	9
<i>Dibon Brut Reserve // Spain</i>	
<b>Prosecco</b>	10
<i>Ruffino // Italy</i>	

## Beer

<b>The Patsy</b>	8
<i>Smoketown // Hazy IPA // MD</i>	
<b>Crimson Tart</b>	6
<i>Unita // Pomegranate Ale // UT</i>	
<b>Blackwing</b>	5.5
<i>Union Brewing // Schwarzbier // MD</i>	
<b>Jack's</b>	7
<i>Cider // PA</i>	
<b>Dead Guy Ale</b>	7
<i>Rogue Ales // Maibock // OR</i>	
<b>Centennial</b>	6
<i>Founder's // IPA // MI</i>	
<b>Bitburger</b>	6
<i>Bitburger // German Pilsner // Germany</i>	
<b>Drafts</b>	
<b>Creek Life Citra</b>	6
<i>Attaboy // MD</i>	
<b>Oyster Stout</b>	6
<i>Flying Dog // MD</i>	
<b>Lager</b>	5
<i>Narragansett // RI</i>	
<b>White Ale</b>	6
<i>Allagash Brewing // ME</i>	

Biodegradable Straws Available Upon Request.

Why? Every year over 19 Million pounds of plastic end up in oceans worldwide which has led to 90% of marine animals consuming some form of plastic in their lifetime.

Firestone's wants to be a part of the solution so we are no longer giving out straws.