

# RAW BAR

## On the Half Shell

<b>Huckleberry</b>	2.5
<i>Maryland</i>	
<b>Skinny Dipper</b>	2
<i>St. Jerome Creek, MD</i>	
<b>Blue Point</b>	2
<i>Connecticut</i>	
<b>Malpeque</b>	2.5
<i>Prince Edward Island</i>	
<b>Chincoteague</b>	2.5
<i>Virginia</i>	

## Charcuterie

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

**Prosciutto**

**Calabrese**

**Pancetta**

**Big Chet's**

**Salami Etna**

**Salami Gentile**

**Venison Sausage**

**Smoked Duck Sausage**

## Artisan Cheese

Each // 7  
Choice of Three // 16

**Monocacy Ash**

*Cherry Glen Farms,  
Maryland*

**Barely Buzzed**

*Georgia*

**Gorgozola**

*Oregon*

**Green Hill Brie**

*Georgia*

**Manchego**

*Spain*

**Midnight Moon**

*Netherlands*

**Barber's 1833**

*Somerset, England*

**Campo De Montalban**

*Spain*

## Sea

**Yellow Tomato** 12

**Gazpacho**

*Smoked Shrimp //  
Lobster Reduction //  
Olive Oil*

**Pan Seared Diver** 14

**Scallop**

*Mango Salsa // Ramp  
Chimichurri // Pancetta  
Crisp // Micro Greens*

**Rockfish Ceviche** 12

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

**Smoked Salmon Grilled** 13

**Cheese**

*Brioche // Crème Fraiche  
// P'tit Basque //  
Hackleback Caviar*

**Maryland Style** 10

**Steamed Shrimp**

**Cocktail**

*Old Bay Seasoned //  
Citrus Cocktail*

**Ahi Tuna Tartar** 13

*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 Scallops  
// Maryland Cocktail  
Shrimp // Lobster Salad*

## Land

**Chicken Liver Mousse** 8

*Bacon // Port Gelee //  
Croستini // Pickled  
Vegetables*

**Spring Venison Pâté** 9

*Cornichons // Dijon //  
Croستini*

**Beef Tartar** 12

*Shallot // Quail Egg Yolk  
// Capers // Cornichon //  
Horseradish Vinaigrette*

## Entrées

**Steamed Mussels** 12

*House Bacon // Coconut  
Curry Ragout // White  
Wine // Fresh Herbs*

**Seared Scallops** 32

*Mushroom Risotto //  
Spinach // Vin Blanc*

**Seafood Pasta** 30

*House Rolled Fettuccine  
// Lobster & Mussels //  
Spinach // Tomato  
Ragout // Saffron Cream*

**Soft Shell Crab \*** 13 / 25

*Lightly Breaded // Corn  
& Potato Chowder //  
Fresh Herbs*

## Garden

**Pickled Vegetables** 4

**Marinated Olives** 4



# TO DRINK

## Cocktails

**Jalapeno Margarita** 10

*Jalapeno & Lime infused  
Peligroso Tequila //  
Lemon // Simple // Triple  
Sec // Lime Juice*

**Aperol Spritz** 11

*Aperol // Prosecco //  
Orange Wedge*

**Last Word Fizz** 12

*Plymouth Gin // Luxardo  
// Chartreuse // Egg  
White // Lime Juice*

**Silver Bulleit** 10

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

**Fort Worth** 12

*TX Blended Whiskey //  
Antica Sweet Vermouth //  
Montenegro Amaro*

**Johnny B. Goode** 11

*Blackberry Sage  
Kombucha // Tequila //  
Lemon // Ruby Port*

**Hey Jealousy** 11

*McClintock Gin // Mint //  
Cucumber // Lime Juice //  
Simple Syrup*

## Oyster Shooters

**Firestone's #1** 9

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

**Fire & Ice** 9

*Jalapeno & Lime Infused  
Peligroso Tequila //  
Lager*

## White Wine

**Sauvignon Blanc** 14

*LVDH Signature //  
Sancerre // France*

**White Blend** 12

*Murrieta's Well // The  
Whip // Livermore Valley  
// CA*

**Sauvignon Blanc** 13

*Jules Taylor //  
Marlborough // New  
Zealand*

**Riesling** 9

*Kungfu Girl //  
Washington*

**Chardonnay** 10

*A La Carte // California*

## Red Wine

**Pinot Noir** 11

*Castle Rock // California  
Cuvee // CA*

**Grenache & Syrah** 10

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

**Barbera** 10

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

**Nebbiolo** 11

*Clare J.C. // Langhe //  
Italy*

**Syrah** 10

*6th Sense // Michael  
David // CA*

## Sparkling Wine

**Cava** 9

*Dibon Brut Reserve //  
Spain*

**Prosecco** 10

*Ruffino // Italy*

## Beer

**The Patsy** 8

*Smoketown // Hazy IPA //  
MD*

**Crimson Tart** 6

*Unita // Pomegranate Ale  
// UT*

**Blackwing** 5.5

*Union Brewing //  
Schwarzbier // MD*

**Jack's** 7

*Cider // PA*

**Dead Guy Ale** 7

*Rogue Ales // Maibock //  
OR*

**Centennial** 6

*Founder's // IPA // MI*

**Bitburger** 6

*Bitburger // German  
Pilsner // Germany*

**Flanders-Style Red Ale** 6.5

*Destihl Brewery // IL*

## Drafts

**Creek Life** 6

*Attaboy // MD*

**Oyster Stout** 6

*Flying Dog // MD*

**Lager** 5

*Narragansett // RI*

**White Ale** 6

*Allagash Brewing // ME*

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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.