

# RAW BAR

## On the Half Shell

<b>Skinny Dipper</b>	2
<i>St. Jerome Creek, MD</i>	
<b>Watch House Point</b>	2
<i>Virginia</i>	
<b>Shooting Point Salts</b>	2
<i>Quinby Inlet, VA</i>	
<b>James River</b>	2
<i>Virginia</i>	
<b>Malpeque</b>	2.5
<i>Prince Edward Island</i>	

## Charcuterie

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

**Prosciutto**

**Hot Calabrese**

**Big Chet's**

**Pancetta**

**Salami Etna**

**Wild Boar**

**Venison Sausage**

**Smoked Duck Sausage**

## Artisan Cheese

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

**Monocacy Ash**

*Cherry Glen Farms,  
Maryland*

**Barely Buzzed**

*Georgia*

**P'tit Basque**

*France*

**Black Bomber**

*U.K.*

**Brie**

*France*

**Bay Blue**

*California*

## Sea

**Rockfish Ceviche** 12  
*Avocado Mousse //  
Artichokes // Sesame  
Tortilla*

**Crab Salad** 12  
*Endive // Summer  
Succotash // House  
Bacon*

**Lobster Salad** 15  
*Corn // Avocado //  
Pickled Mango // Cilantro  
Vinaigrette*

**Maryland Style** 10

**Steamed Shrimp**

**Cocktail**  
*Old Bay Seasoned //  
Citrus Cocktail*

**Ahi Tuna Tartar** 13  
*Lemon // Tomato Gelee //  
Cucumber Vinaigrette //  
Chili Oil*

**Poke Bowl** 12  
*Thai Pepper Jam //  
Zucchini Noodles //  
Pickled Shallot // Warm  
Soy Fumet // Sesame  
Strips*

**Steamed Mussels** 12  
*House Bacon // Coconut  
Curry Ragout // White  
Wine // Fresh Herbs*

**Smoked Salmon Grilled** 13

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

**Chef's Tower** 70  
*18 Chef Select Oysters //  
Rockfish Ceviche // Tuna  
Tartar // Crab Salad //  
Maryland Cocktail  
Shrimp // Lobster Salad*

## Land

**Melon & Prosciutto** 12  
*Balsamic Reduction //  
Feta Cheese // Pistachio*

**Beef Tartar** 12  
*Shallot // Quail Egg Yolk  
// Capers // Cornichon //  
Horseradish Vinaigrette*

**Spring Venison Pâté** 9  
*Cornichons // Dijon //  
Crostini*

**Jerk Chicken Sausage** 12  
*Mango Salsa //  
Prosciutto // Arugula*

## Entrées

**Maryland Crab Cake** 30  
*Fried Zucchini // Corn //  
Bacon // Green Bean //  
Spicy Tomato Aioli*

**Seared Scallops** 32  
*Mushroom Risotto //  
Tempura Bacon //  
Asparagus // Avocado //  
Watercress*

**Wagyu Sirloin** 34  
*Fava Beans // Amish  
Carrots // Okra // Cous  
Cous // Green  
Peppercorn Demi Glace*

**Shrimp & Grits** 28  
*Chicken Fried Grits //  
Chorizo // Roasted  
Tomato // Spinach*

## Garden

**Pickled Vegetables** 4

**Marinated Olives** 4



# TO DRINK

## Cocktails

<b>Juicy Peaches</b>	11
<i>Civic Vodka // Jasmine Peach Kombucha // Lemon // Peach Bitters</i>	
<b>Jalapeno Margarita</b>	10
<i>Jalapeno &amp; Lime infused Peligroso Tequila // Lemon // Simple // Triple Sec // Lime Juice</i>	
<b>Secret Garden</b>	10
<i>McClintock Gardener's Gin // Ostervit // Muddled Orange // Club Soda</i>	
<b>Mai Tai</b>	12
<i>Lost Ark Summer Rum // Hazelnut Liqueur // Orgeat // Orange // Pineapple</i>	
<b>El Burro</b>	11
<i>Tequila // Tenth Ward Absinthe // Lime // Ginger Beer</i>	
<b>Fort Worth</b>	12
<i>TX Blended Whiskey // Antica Sweet Vermouth // Amaro</i>	
<b>Hey Jealousy</b>	11
<i>Apostoles 'Mate' Gin // Mint // Cucumber // Lime Juice // Simple Syrup</i>	
<b>Mezcal-ifornia</b>	10
<i>Peloton Mezcal // Campari // Triple Sec // Lime Juice // Simple</i>	

## Oyster Shooters

<b>Firestone's #1</b>	9
<i>Civic 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>The White One</b>	9
<i>First Drop // South Australia</i>	
<b>Chardonnay</b>	10
<i>Chalone Vineyards // Soledad // California</i>	
<b>Albarino</b>	9
<i>Vionta // Rias Biaxas // Spain</i>	
<b>Rose</b>	10
<i>Anton Bauer // Wagram // Austria</i>	
<b>Muscadet</b>	11
<i>Le Chant Baron // Loire // France</i>	
<b>Chenin Blanc</b>	8
<i>Essay // South Africa</i>	

## Red Wine

<b>Pinot Noir</b>	11
<i>Castle Rock // California Cuvee // CA</i>	
<b>Barbera</b>	10
<i>Michele Chiarlo // Barbera d'Asti // Italy</i>	
<b>Nebbiolo</b>	11
<i>Clare J.C. // Langhe // Italy</i>	
<b>Gamay</b>	10
<i>Serol // Eclat de Granite // Cote Roannaise // France</i>	

## Sparkling Wine

<b>Brut Rose</b>	10
<i>Segura Viudas // Cava // Spain</i>	
<b>Cava</b>	9
<i>Dibon Brut Reserve // Spain</i>	

## Beer

<b>The Patsy</b>	8
<i>Smoketown // Hazy IPA // MD</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>Wild Sour</b>	7
<i>Destihl Brewery // Dry- Hopped Sour Ale // IL</i>	
<b>Spiked Seltzer</b>	5.5
<i>Pomegranate Ginger // Press // TN</i>	
<b>Drafts</b>	
<b>Numero Uno</b>	6
<i>Agave Cerveza // Flying Dog // MD</i>	
<b>Sour Me Peach Sherbert</b>	6
<i>Sour Ale // DuClaw // MD</i>	
<b>Queen of Swords</b>	6
<i>Pale Ale // Olde Mother // MD</i>	
<b>Groove City</b>	6
<i>Hefeweizen // RAR // MD</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.