

OYSTER BAR

Oysters Rockefeller (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
Each	
Virginia Chincoteague	2
Virginia James River	1.8
Virginia Rappahannock River	2.4
Virginia, M&S Sweets	2.3

APPETIZERS

Ancho Chili Charred Octopus
Jicama Chimichurri / White Beans 16

Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeño Aioli 14.3

 **Seared Ahi Tuna***
Pickled Lipstick Peppers / Yuzu Dressing 15

Chilled Jumbo Shrimp Cocktail 16

Shrimp Kisses
Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings 14.5

Lump Crab Cake
Fire Roasted Corn Salsa 15.5

Steamed Mussels
Tomatoes / White Wine / Herbs 13.5

Crab Dip
Crisp Pita Chips / Pico de Gallo 12.5

 **Tableside Tartare***
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg 13

SOUPS & SALADS

New England Clam Chowder
Award Winning / Clams / Potato / Bacon
Cup 6.3 | Bowl 7.3

Maryland Style Crab Soup Cup 6.5 Bowl 8

She Crab Soup
Crab Roe, Lump Blue Crab, Sherry
Cup 7 | Bowl 9

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons 9.5

10 Greens Chopped Salad
Bacon / Blue Cheese / Olives / Tomatoes 8.3

The Iceberg Wedge
Bacon / Blue Cheese Crumbles / Diced Tomatoes 8

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette 8.5

Romano Chicken Chop Salad
Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette 17

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado 23.5

Add Grilled Shrimp Skewer to any salad for 7

We are proud to support local and sustainable farms, ranches and fisheries:

- Shlagel Farms, Waldorf MD
- Ploch Farms, Vineland NJ
- C&E Farms, Glenn Dale MD
- Parker Farms, Oak Grove VA
- Hess Farms, Waynesboro PA
- James River Oyster CO., James River VA

CHEF'S CHOICE

 **Hawaiian Bigeye Ahi Tuna***
Sesame Crusted Seared Ahi Tuna served with Wasabi Mashed Potatoes, Pan Braised Baby Bok Choy and Mongolian Pepper Sauce 31
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

Filet Mignon & Twin Maine Lobster Tails
The Perfect Pair, Center Cut 6 oz. Filet Mignon Grilled to perfection and topped with a Rosemary Garlic Butter paired with Twin 4 oz. Cold Water Lobster Tails. Served with Seasonal Vegetables 55



SIGNATURE FISH



All fish can be prepared simply grilled, broiled or pan seared

Crab & Shrimp Stuffed Salmon* Brie / Mashed Potatoes / Vegetables 29

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo 24

Baked Cod Buttered Bread Crumbs / Mashed Potatoes / Fresh Vegetables 24

Palm Beach Mahi Mahi Crab Potato Hash / Sweet Corn Bisque 34

Chilean Sea Bass Dashi Pan Seared / Edamame / Pickled Cucumbers 40

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute 31

Pesto Rainbow Trout Simply Grilled / Summer Vegetable Ragout / Basil Pesto 20

Pan Sautéed Idaho Trout* Almond Crusted / Butternut Squash Orzo 20

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce 19.5

Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 33

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce 17.5

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 20.5

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach 32

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 17.5

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash 27.5

Twin North Atlantic Lobster Tails Lobster Bisque Mashed Potatoes 35 (add a 3rd tail for 10)



ALASKAN KING CRAB
One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 39
Steamed | Classic Scampi

MIXED GRILL SELECTIONS

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 30

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 36.5

Filet & Stuffed Shrimp Perfect Pair / Steamed Vegetables 39

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) 31.5 (8oz) 36

U.S.D.A. Choice New York Strip* (13oz) 39

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) 37

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute 26

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo 18.5

Mushroom Onion Kobe Burger Mushrooms / Fontina Cheese / Red Onion Aioli 16.5

GREAT WITH STEAK		SIGNATURE SIDES		SMALL BATCH MASH	
Au Poivre	5	Grilled Asparagus	8	Blue Cheese & Onion	8
Truffle Butter	4	Pan Roasted Mushrooms	9	Boursin & Mushroom	8
Truffle Frites	5	Mushroom Spinach Saute	7	Red Pepper White Cheddar	7
Lobster Tail	12	Lobster Mashed Potatoes	12		

HOLIDAY PARTIES AND CELEBRATIONS

THE PERFECT PLACE FOR YOUR PERFECT EVENT

An ideal setting for business meetings, rehearsal dinners, birthdays, anniversaries and more. Our dedicated team is prepared to create a perfect event for you and your guests.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.