

# **APPETIZERS**

### OYSTERS ON THE HALF SHELL\* 1/2 DOZEN 21, DOZEN 38

mignonette, cocktail sauce, citrus

### **SHRIMP COCKTAIL 26**

cocktail sauce, citrus

#### **CHARRED OCTOPUS 25**

avocado mousseline, feta cheese, fennel, frisee

### **MARYLAND-STYLE CRAB CAKE 27**

old bay remoulade, lemon

#### STEAMED MUSSELS 18

fennel, peppers, tomato-saffron broth

#### STEAK TARTARE\* 24

capers, onion, pickled mushroom, chipotle aioli

### **TUNA TARTARE\* 24**

avocado-mint yogurt, grilled pineapple, peppadew, kurozu-apple vinegar

### CHEESE & CHARCUTERIE BOARD 32

seasonal mostardo, cornichons, honey, crostini

# **SOUP & SALADS**

### **LOBSTER BISQUE 19**

cold water lobster, crème fraiche

### SIGNATURE CAESAR 16

romaine, baby red oak lettuce, garlic croutons, parmesan, caesar dressing

### **ICEBERG WEDGE 18**

bacon, roasted tomatoes, pickled red onion, balsamic reduction, blue cheese dressing

## **HARVEST SALAD 16**

lettuce mélange, shaved root vegetables, goat cheese, honey-citrus vinaigrette

## **SIDES**

**MASHED POTATOES 14** 

SPICY POTATOES 14

GARLIC & PARMESAN FRIES 14

ROASTED MUSHROOMS 14

CREAMED SPINACH 14

**GRILLED ASPARAGUS 14** 

**LOBSTER MAC & CHEESE 28** 

**SAUTEED GREEN BEANS 14** 

**CREAMED CORN 14** 

## **USDA PRIME STEAKS\***

## WET-AGED

8oz. FILET MIGNON 59 10oz. CAPITAL CUT 60 14oz. NY STRIP 64

16oz. BONE-IN PORK CHOP 46

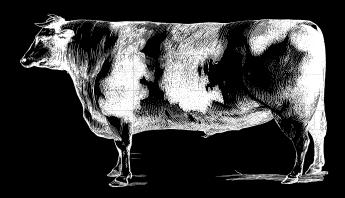
# DRY-AGED

20oz. BONE-IN NY STRIP 72 22oz. BONE-IN RIBEYE 75 24oz. BONE-IN PORTERHOUSE 78

36oz. BONE-IN TOMAHAWK 145

## WAGYU

DAILY SELECTION MP



# **SEAFOOD PLATTERS**

### PETITE 90

oysters, shrimp cocktail, tuna tartare, steamed mussels, accompaniments

### **GRANDE 150**

oysters, shrimp cocktail, tuna tartare, steamed mussels, crab salad, accompaniments

# **ENTREES\***

### **GRILLED SALMON 48**

creamy artisan grits, broccolini, kumquats, smoked tomato fondue

### PAN-SEARED SCALLOPS 57

butternut squash tortellini, cranberry compote, sweet potato mousseline, vin blanc

## MARYLAND-STYLE CRAB CAKES 54

old bay remoulade, lemon

## **BRAISED SHORT RIBS 58**

truffled celery root puree, pearl onion, red wine sauce

## **ENHANCEMENTS**

### **SAUCES 4**

béarnaise - red wine beef jus - chipotle aioli horseradish cream - au poivre

# BUTTER & CHEESE 5

maître d'hôtel butter - truffle butter blue cheese

### **GRILLED TIGER SHRIMP 18**

**SEARED SCALLOPS\* 26** 

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk to foodborne illness

A 20% service charge will be added to all parties of 6 or more. All large parties are setup as one (1) check. Final bill can be split up to three (3) ways. For your security, we only accept credit cards with embedded microchip.