



bites

CRAB BISQUE
blue crab, sherry \$15

BABY GEM CAESAR SALAD
parmesan, cured egg, herbed croutons, boquerones \$15

FRISÉE SALAD
pistachio, lardons, dates, goat cheese, pear, maple vinaigrette \$17

CLASSIC STEAK TARTAR
cornichons, capers, grilled sour dough, quail egg \$24

YELLOW FIN TUNA CARPACCIO
lemon, chive, fried capers, arugula, parmesan \$22

CHAR-GRILLED OCTOPUS
red pepper romesco, confit of fingerling potatoes, kalamata olive \$19

sea

FISHERMAN'S STEW
black bass, local shrimp, mussels, clams, smokey bacon, tomato, leek, sour dough, rouille \$32



DEVILED CRAB CAKE
duo of crab, ratatouille \$52

WHOLE FRIED FLOUNDER
carolina gold fried rice, green tomato chow chow \$43

PAN ROASTED CHESAPEAKE BAY CHANNA*
potato, leek, escargot butter, tío peppe, mussels, clams \$31

STEAMERS
a pound of your choice: PEI mussels, local shrimp, littleneck clams. choice of: white wine garlic sauce, spicy tomato, simply steamed, fries and truffle aioli \$22

GRILLED SWORDFISH
farro, eggplant caponata, pistou \$32



signature

OYSTER TOUR
half dozen or dozen, local, southern, west coast \$20 / \$40

SEAFOOD PLATEAU
dozen oysters, half dozen gulf cocktail shrimp, spicy tuna, smoked fish spread \$73

OYSTER ROCKEFELLER
braised collards, country ham, sauce mornay, parmesan \$19

sides

FRIES \$6
SIDE SALAD \$6
COLLARD GREENS \$6
ROASTED HEIRLOOM CARROTS \$6
POTATO PUREE \$6

sweets

CARAMELIZED BANANA CHEESECAKE
graham cracker, banana rum sauce \$12
CHOCOLATE TRUFFLE
chocolate sponge, chocolate mousse, raspberry coulis \$15
BOMBA AFFOGATO
almonds, vanilla and chocolate gelato, espresso \$13
CREME BRULEE
lavender, candied lemon \$12

land

BRAISED SHORT RIB
potato puree, cipolini onion, braised vegetables \$35

SWEET TEA BRINED HALF CHICKEN
braised collards, black eyed peas, aji verde \$29

12OZ GRILLED NY STRIP
USDA prime, potato puree, béarnaise \$55

SHORT RIB PAPPARDELLE
short rib bolognese, parmesan \$28

MUSCOVY DUCK BREAST
chou farci of duck confit, turnip, cider agra dolce \$34

reel impact

**By choosing one of our invasive-species dishes, you are supporting local watermen, promoting ecological stewardship, and doing your part to restore the Bay. Order one and help us reel in the problem!*