

## bites

CRAB BISQUE  
*blue crab, sherry* \$15

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

FRISEE 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

*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

## land

BRAISED SHORT RIB  
*potato puree, cippolini 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!*

## 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, tio 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

## 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