

RESTAURANT 105

RAW BAR

1/2 DOZEN OYSTERS 21 GF
Local Oysters Shucked to Order,
Cocktail Sauce & Mignonette Sauce

CHILLED JUMBO SHRIMP COCKTAIL 24 GF
Four to an Order,
Cocktail Sauce & Windrift Sauce

CLAMS ON THE HALF SHELL 16 GF
1/2 Dozen Raw, Shucked to Order,
Cocktail Sauce

STARTERS & SHARED PLATES

SOUP OF THE DAY MP
Ask your Server for Today's Selection

LOBSTER BISQUE 16 ●
House Made Specialty

DEVILED EGGS 13 GF ●
Traditional Stuffing, Chives, Sriracha Garnish

SALT & PEPPER CALAMARI 16
Served with Marinara

CHEESE BOARD 16
Five Cheeses, Crackers, Seasonal Accompaniments

SHRIMP CARGOT 22 ●
Sautéed Large Gulf Shrimp, Garlic & Butter Sauce,
Pecorino Breadcrumbs, Thinly Sliced Provolone,
Au Gratin Finish

CHEESESTEAK EGGROLLS 14
Served with Horseradish Cream Sauce

BANG BANG SHRIMP 16
Tempura Shrimp Coated in Sriracha Aioli

STEAMED LITTLE NECK CLAMS 18 GF
One Dozen, Drawn Butter

MEATBALLS 14
Three Served in Marinara, Grated Pecorino Romano Cheese

SPICY SHRIMP LETTUCE WRAPS 19 GF ●
Sriracha Shrimp Salad, Minced Red Onion & Bell Peppers,
Sesame Seeds, Scallions, Served over Bibb Lettuce Leaves

STREET TACOS 18
Three to an Order, Slow Cooked Pork, Corn Tortilla, White
Onion, Cilantro, Guajillo Sauce, Salsa Verde

ENTRÉES

GRILLED 8 OZ. FILET MIGNON 54
Roasted Carrots, House Made Garlic Mashed Potatoes,
Garlic Butter, Demi-Glace
Suggested Wine Pairing
DAOU Cabernet Sauvignon

SEARED CHILEAN SEA BASS 48 ●
House Made Parmesan Risotto, Asparagus,
Citrus Honey Cream
Suggested Wine Pairing
Hess Shirtail Ranches Sauvignon Blanc

CHICKEN FRANCAISE 36 ●
Asparagus, Artichoke Hearts, Grated Pecorino Romano,
Served over Penne
Suggested Wine Pairing
Pine Ridge Chenin Blanc-Viognier

WALNUT CRUSTED HALIBUT 39
Sautéed Spinach, Marbled Potatoes, Maple Glaze
Suggested Wine Pairing
Chalk Hill Chardonnay

BRAISED SHORT RIBS 36 ●
House Made Garlic Mashed Potatoes,
Root Vegetables
Suggested Wine Pairing
Goldschmidt Chelsea Merlot

MARYLAND STYLE CRAB CAKE 44
Two Broiled Cakes made with Lump Crab Meat,
Marbled Potatoes, Asparagus
Suggested Wine Pairing
Pierre Sparr Riesling

LINGUINE & CLAMS 34
Littleneck Clams, Chopped Clams, White Wine, Garlic,
Olive Oil, Whole Butter Finish, Served Red or White
Suggested Wine Pairing
Il Poggione Rosso di Toscana

CHICKEN PARMESAN 34
Served over Penne
Suggested Wine Pairing
Brolio Chianti Classico

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

An 18% gratuity may be added to parties of 6 or more. Limit 2 checks per table.

GF Made without gluten containing ingredients. May not meet the definition of "gluten-free" because gluten-containing ingredients are prepared in our kitchen.

● Windrift Favorite

SANDWICHES

APPLE SMOKE BURGER 21

8 oz. Certified Angus Beef Burger, Applewood Smoked Bacon, Applewood Smoked English Cheddar, Bibb Lettuce, Sliced Tomato, Brioche Bun, Served with French Fries

LOBSTER GRILLED CHEESE 25

Sweet Lobster Chunks, American & Mozzarella Cheeses, Grilled Sourdough Bread, Served with a Cup of Tomato Soup

FRIED CHICKEN PO'BOY 20

Zesty Fried Chicken Breast, Topped with House Made Cole Slaw, Brioche Bun, Served with French Fries

SALADS

ADD GRILLED CHICKEN 8

GRILLED SHRIMP 12 BLACKENED MAHI 13

GRILLED CHICKEN CAESAR 22

Crisp Romaine Hearts, Croutons, Roasted Red Peppers, House Made Dressing, Grated Pecorino Romano

CAPRESE 17 GF

Sliced Jersey Tomatoes, Fresh Mozzarella, Basil Oil, Balsamic Fig Glaze
Served in Season Only

SEVEN MILE 17 ●

Spinach, Arugula, Radicchio, Quinoa, Apple, Tomato, Radish, Dried Cranberries, Feta Cheese, Honey Dijon Dressing

ROASTED BEET & GOAT CHEESE 18 GF

Field Greens, House Roasted Beets, Crumbled Goat Cheese, Pistachios, Fennel Crystal, Cherry Vinaigrette

SUSHI & ROLLS

EDAMAME 10

Steamed & Sprinkled with Kosher Salt

CALIFORNIA ROLL 10

Avocado, Cucumber, Imitation Crab

CANYON ROLL 12

Tuna, Avocado

ASAHI ROLL 12

Spicy Shrimp, Cucumber

DRAGON ROLL 18

Freshwater Eel & Cucumber Roll
Topped with Avocado & Asian Glaze

RAINBOW ROLL 20

California Roll Topped with Salmon, Tuna, Yellowtail & Shrimp

ISLAND ROLL 20

Spicy Tuna Roll Topped with Tuna, Salmon & Avocado, Side of Seaweed Salad

TRIANGLE ROLL 18

Yellowtail, Tuna, Salmon, Cucumber, Scallion & Spicy Sauce, Wrapped Inside a Triangle of Rice

NIGIRI 12

Three Pieces of Fresh Sliced Seafood atop Rice
Choice of One: Tuna, Salmon, Yellowtail or Eel

SEAWEED SALAD 10

PHILADELPHIA ROLL 11

Smoked Salmon, Cucumber, Cream Cheese

SPICY ROLL 11

Scallion, Spicy Sauce, Cucumber & Caviar, Choice of Tuna or Salmon

ALASKA ROLL 12

Salmon, Avocado, Cucumber

JERSEY FRESH ROLL 10

Asparagus, Avocado, Carrot, Spinach, Cucumber, Hearts of Palm

AVALON ROLL 20

Shrimp Tempura & Cucumber Roll
Topped with Spicy Tuna & Asian Glaze

WINDRIFT ROLL 20

Salmon & Avocado Roll Topped with Tuna, Salmon, Sweet Chili Sauce & Mango

SHRIMP TEMPURA ROLL 15

Flash Fried Shrimp, Cucumber, Avocado, Topped with Asian Glaze

SASHIMI 12

Three Pieces of Fresh Sliced Seafood
Choice of One: Tuna, Salmon, Yellowtail or Shrimp

SUSHI COMBOS

No Substitutions

SU COMBO 54

California, Canyon, Alaska, Spicy (Choice of Tuna or Salmon), & 7 Mile Rolls

NIGIRI 30

Two Pieces Each of Tuna, Salmon, Yellowtail and Eel

SKY COMBO 54

California, Jersey Fresh, Asahi, Shrimp Tempura, & 7 Mile Rolls

SASHIMI 30

Two Pieces Each of Tuna, Salmon, Yellowtail and Shrimp