

bites

POTATO LEEK SOUP

smoked trout roe, chive oil, crispy leeks \$15

BABY GEM CAESAR SALAD

parmesan, cured egg, herbed croutons, boquerones \$16

BEET SALAD

goat cheese, blackberry, mizuna, pickled shallot, toasted sesame \$15

BREAD 'N' BUTTER

rustic bread, choice of: whipped crab roe butter or whipped honey butter \$10

BLUEFIN TUNA CRUDO

seared bluefin tuna, pineberry vinaigrette, szechuan spice \$22

GRILLED OCTOPUS CEVICHE

cilantro, citrus, confetti peppers, shrimp cracker \$18

SHRIMP CROQUETTES

cajun remoulade, boudin \$17

CRISPY ARTICHOKE

lemon labneh, pistachio, pesto \$17

SHAVED CURED COUNTRY HAM

lady edison ham, quince glaze, brown butter crackers \$27

SMOKED SUNCHOKES

alabama white sauce, crispy garlic, chive \$15

sea

FISHERMAN'S STEW

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

MARYLAND CRAB CAKE

jumbo lump crab, summer succotash, bacon \$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 \$34

STEAMERS

a pound of your choice: PEI mussels, local shrimp, littleneck clams.

choice of: white wine garlic sauce, roasted tomato, simply steamed, fries and truffle aioli \$22

SWORDFISH CURRY

pineapple, coconut curry broth, snow pea, peppers \$36

land

BRAISED SHORT RIB

pomme puree, cipolini onion, braised vegetables \$35

SWEET TEA BRINED HALF CHICKEN

potlicker greens, black eyed peas, aji verde \$29

12OZ GRILLED NY STRIP

USDA prime, pomme puree, cafe de paris butter \$55

SHORT RIB PAPPARDELLE

short rib bolognese, parmesan \$28

MUSCOVY DUCK BREAST

swiss chard, red pea cassoulet, pomegranate reduction \$35

VEAL CHOP

asparagus, english pea, morels, ramp butter \$59

MUSHROOM RAVIOLI

english pea, wild mushroom, parmesan, pickled ramp \$28

signature

OYSTER TOUR

half dozen or dozen, local, northern, west coast \$22 / \$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

HAND-CUT DUCK FAT FRIES \$7

SIDE SALAD \$6

COLLARD GREENS \$6

ROASTED HEIRLOOM CARROTS \$6

POMME PUREE \$6

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!*

The consuming of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if the consumer has certain medical conditions.

All checks paid by credit card are subject to a 3% credit card fee.

CHEF DE CUISINE: JASON HANDLEY

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