



APPETIZERS

BALTIMORE CRAB CAKE 24

Jumbo lump blue crab, saltines, remoulade

CRAB & GUAC 20 (GF)

Hand smashed guacamole topped with lump blue crab, Fresno chilis, yuzu oil, tortilla chips

BLACKENED TUNA SASHIMI* 23 (GF)

Wasabi, pickled ginger, soy reduction

THAI PEANUT SHRIMP 19

Crispy fried popcorn shrimp, sesame seeds, thai peanut sauce, scallions

CALAMARI 19

Accompanied by hot cherry peppers, arrabiata sauce

BAKED BURRATA 18

4 oz panko crusted, parmesan snow, basil, roasted red pepper marinara, crostini

ZUCCHINI FRIES 12

Hand cut, garlic yogurt dip

OYSTERS

ROCKEFELLER 21

Creamed spinach, bacon lardon, parmesan, lemon aioli

CHARBROILED 19/36 (GF)

herb butter, parmesan, garlic, lemon

ON THE HALF SHELL 18/35 (GF)

Mignonette, cocktail sauce, lemon

SOUP & SALADS

SOUP DE JOUR 10

Ask server for special. 8 oz cup

CAESAR 12

chopped artisanal romaine, parmesan, croutons

ICEBERG WEDGE 13 (GF)

Iceberg, pickled onions, bacon, blue cheese

ASIAN 17

Romaine, edamame, mandarin orange, red bell peppers, cucumbers, crispy wonton strips and peanuts, orange tahini dressing

SANTORINI 18

Whipped feta, cherry tomato, cucumber, red onion, mixed greek olives, basil, sumac, crostini, herb-lemon vinaigrette

ADDITIONS **Crab Cake 24, Salmon 22, Seared Tuna 26 Blackened Shrimp 13, Blackened Chicken 10**

ENTREES

SEARED SEA SCALLOPS* 47 (GF)

White cheddar grits, bacon jam, pickled red onion, micro radish

SEARED SALMON* 36 (GF)

Citrus soy salmon, asparagus risotto, crispy shallots

CRAB STUFFED MAHI 43

Mashed potatoes, zucchini, lemon beurre blanc

SHRIMP & FILET STIR FRY 36 (GF)

Jasmine rice, sauteed pepper, red onion, mushroom, spinach

CRAB CAKES 46

2 4oz jumbo lump crab cakes, fingerling potatoes, asparagus, remoulade

BLACKENED YELLOWFIN TUNA* 42 (GF)

Jasmine rice, baby bok choy, soy reduction

SHRIMP & SCALLOPS LINGUINI 39

Ground chorizo, roasted garlic, cherry tomatoes, spinach, parmesan cream sauce

BUTCHER'S BLOCK

Choice of two sides - mashed potatoes, roasted fingerling potatoes, french fries, jasmine rice, green beans, roasted carrots, grilled zucchini, baby bok choy, asparagus

All beef is USDA PRIME grade

FILET MIGNON* 60 (GF)

7 oz grilled, herb peppercorn butter, veal demi glaze

PORTERHOUSE LAMB CHOPS* 45 (GF)

3 4oz char-grilled chops, lemon-herb sauce

RIBEYE* 58 (GF)

14 oz char-grilled, herb peppercorn butter

HAND-HELDS

BLACKENED SHRIMP TACOS 21

Flour tortillas, apple slaw, avocado crema, french fries

STEAKHOUSE BURGER* 22

Short rib, brisket, and chuck blend, white cheddar, bacon, brioche bun, fries

There will be a \$10 split plate fee

*May contain raw ingredients and can be cooked to order. Eating raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illness, especially with certain medical conditions.