



APPETIZERS

BALTIMORE CRAB CAKE 23

Jumbo lump blue crab,
saltines, remoulade

ZUCCHINI FRIES 12

Hand cut, chipotle ranch

CRAB DIP 18

Lump blue crab, blend
of cheeses, pita chips

FRIED CALAMARI 17

Sweet chili sauce, lemon

BLACKENED TUNA SASHIMI* 21 (GF)

Wasabi, pickled ginger, soy
reduction

DOCKSIDE FISH BITES 17

Golden fried, cajun aioli

CHAR GRILLED SHRIMP 23 (GF)

Jumbo char-grilled shrimp, chimichurri

OYSTERS

BUFFALO 18

Fried, gorgonzola,
buffalo sauce

ROCKEFELLER 19

Creamed spinach, bacon
lardon, parmesan, lemon aioli

CHARBROILED 19/36

herb butter, parmesan,
garlic, lemon

ON THE HALF SHELL 18/35

Mignonette, cocktail sauce,
lemon

SOUP & SALADS

FRENCH ONION SOUP 11

Gruyere, croutons, sherry,
chives

CAESAR WEDGE 12

artisanal baby romaine,
parmesan, croutons

ICEBERG WEDGE 12 (GF)

Iceberg, pickled onions, bacon, blue
cheese

MISTA 14 (GF)

Mixed greens, apple, dried cranberry,
mandarin orange, gorgonzola, orange
champagne vinaigrette

HOUSE SALAD 10 (GF)

Mixed greens, cherry tomato,
onion, cucumber, carrot, radish,
and balsamic vinaigrette

SANTORINI 16

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

ADDITIONS **Crab Cake 20, Salmon 18, Seared Tuna 18, Blackened Shrimp 13, Blackened Chicken 10**

ENTREES

SEARED SEA SCALLOPS 44

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

ATLANTIC SALMON 34 (GF)

Parmesan risotto, sweet and
spicy thai chili sauce

CRAB STUFFED MAHI 42

Panko crust, roasted fingerling potatoes,
green beans, lemon dijon aioli

SHRIMP & FILET STIR FRY 33

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

CRAB CAKES 45

2 4oz jumbo lump crab cakes,
jasmine rice, broccolini, remoulade

BLACKENED YELLOWFIN TUNA* 36 (GF)

Jasmine rice, roasted carrots,
soy reduction

LOBSTER RAVIOLI 42

Topped with shrimp, mushroom, spinach,
cherry tomato, lemon-basil cream sauce

CRISPY CHICKEN CONFIT 30 (GF)

Leg and thigh, tarragon chicken demi-
glaze, mashed potatoes and carrots

BUTCHER'S BLOCK

Choice of two sides - mashed potatoes, roasted fingerling potatoes, parmesan risotto, french fries, green beans, roasted
carrots, grilled asparagus, broccolini

FILET MIGNON* 55 (GF)

8 oz charbroiled, herb peppercorn butter and
veal demi-glaze

PORTERHOUSE LAMB CHOPS 45 (GF)

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

RIBEYE* 49 (GF)

14 oz char-grilled, herb
peppercorn butter

BONE-IN BERKSHIRE PORK CHOP 41 (GF)

12 oz charbroiled, demi-glaze

PRIME NY STRIP* 47 (GF)

12 oz prime, grilled, herb peppercorn butter

ADDITIONS **Crab Cake 20, Grilled Shrimp 13, French Onion Style 7, Gorgonzola 6**

HAND-HELD

BLACKENED SHRIMP TACOS 19

Flour tortillas, asian slaw, sweet and spicy Thai
chili, french fries

STEAKHOUSE BURGER 19

Short rib, brisket, chuck, cheddar, grilled onion,
lettuce, pickle, andouille aioli, bacon jam,
challah bun, french fries

There will be a \$6 charge on ANY split plates

*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.