



## 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, naan crisps

### FRIED CALAMARI 17

Sweet chili sauce, lemon

### BLACKENED TUNA SASHIMI\* 21 (GF)

Wasabi, pickled ginger, soy reduction

### DOCKSIDE FISH BITES 17

Golden friend, 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 8

Gruyere, croutons, sherry, chives

### HOUSE SALAD 10 (GF)

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

### SANTORINI 16

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

### CAESAR WEDGE 12

artisanal baby romaine, parmesan, croutons

### MISTA 14 (GF)

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

### ICEBERG WEDGE 12 (GF)

Iceberg, pickled onions, bacon, blue cheese

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 potato, green beans, lemon dijon aioli

### SHRIMP & FILET STIR FRY 33

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

### CRAB CAKES 45

Jumbo lump crab, jasmine rice, broccolini, remoulade

### BLACKENED YELLOWFIN TUNA\* 36 (GF)

Jasmine rice, roasted carrot, 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

## BUTCHER'S BLOCK

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

### FILET MIGNON\* 55 (GF)

8 oz char-broiled, herb peppercorn butter, 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 DRY AGED PORK CHOP 41 (GF)

12 oz char-broiled, 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-HELDS

### 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.