

## STARTERS

### HUSHPUPIES

10 Golden Brown Southern Style  
Hushpuppies served with Honey Butter **\$10**

### CHICKEN WINGS (\*GF)

8 Wings tossed in your choice of Hot,  
Mild, Maryland Hot Honey, Sweet Chili,  
Lemon Pepper, Garlic Parmesan, or Old  
Bay, with Celery, Carrot, & Blue Cheese **\$15**

### BLUE CRAB DIP

Topped with shredded Cheddar  
Cheese and baked. Served with a  
Toasted Baguette. **MKT**

### FRIED OYSTERS

One Dozen, Cocktail sauce, Lemon **\$16**

### SALT FIRE SHRIMP

Sweet and Spicy Fried Shrimp  
served with Sticky Rice **\$15**

### TRIO DIP

Spinach Artichoke Dip, Pimento  
Cheese, and Beer Cheese. Served  
with Corn Tortilla Chips. **\$15**

### STEAMED SHRIMP

Half LB (8) or Whole LB (16) of Peel  
and Eat Shrimp. Tossed in your  
choice of Old Bay or Garlic Butter. **MKT**

### CHILI CHEESE FRIES

Flat Fries smothered in Chili,  
topped with Beer Cheese, Pickled  
Jalapenos, and Onions. **\$15**

## FLATBREADS

### CHICKEN BACON RANCH

Garlic Butter, Mozzarella, Chicken, Bacon,  
drizzled with Ranch **\$17**

### CHEESE

Marinara, Mozzarella **\$11**

### PEPPERONI

Marinara, Mozzarella, Pepperoni **\$12**

### VEGGIE

Marinara, Mozzarella, Olives, Bell Peppers,  
Onion, Mushrooms, Sun-dried Tomatoes **\$13**

## OYSTERS

Available in sets of 3 (MKT Price)

### ON THE HALF SHELL (\*GF)

Served with Cocktail and Lemon

### BACON ROCKEFELLER

Roasted Parmesan, Breadcrumbs, Parsley and  
Bacon

### GARLIC BUTTER ROASTED (\*GF)

Roasted with a Garlic Lemon Compound Butter

### CASINO

Roasted with Red and Green Pepper, Applewood  
Smoked Bacon, topped with Buttered  
Breadcrumbs

### OYSTER FLIGHT

One Bacon Rockefeller, One Butter Roasted, and  
One Casino

## SOUPS / SALADS

### CREAM OF CRAB SOUP (\*GF)

Our spin on a local favorite with Lump Blue  
Crab meat. Served with Oyster Crackers and  
sprinkled with Old Bay. **MKT**

### CHILI

Sweet with a little heat at the end. Topped  
with shredded Cheddar and diced Onions. **\$8**

### HOUSE SALAD

Spring Mix Lettuce with Heirloom Cherry  
Tomatoes, Carrots, Cucumber, Croutons.  
Dressing Options: Ranch, Bleu Cheese, Honey  
Mustard, 1000 Island, Balsamic, and Italian **\$12**

### CLASSIC CAESAR SALAD

Romaine, Parmesan, Caesar Dressing,  
Croutons **\$12**

### SALAD ADD ONS:

Grilled Chicken **\$7**, Grilled Shrimp (6) **\$12**,  
100z NY Strip **\$30**, Crabcake **\$MKT**, Salmon **\$18**

# H A N D H E L D S

Served with chips

## SOUTHERN FRIED CHICKEN

Applewood Smoked Bacon, Garlic Aioli, Bibb Lettuce, Tomato, Red Onion, Pickle, served on a Brioche Bun. **\$16**

## SMASH BURGER

Two 4oz Patties cooked Medium-Well with Lettuce, Onions, Pickles, and Tomato and your choice of Cheese: American, Monterey Jack, Cheddar, Swiss, or Muenster. **\$16**

**BURGER ADD-ONS:** Bacon \$2, Fried Egg \$2, Sautéed Mushrooms \$2, Sautéed Onions \$2

## BLACKENED GROUPER

Blackened Grouper Filet, Lettuce, Tomato, Red Onion, Remoulade, served on a Brioche Bun. **\$20**

## CRAB CAKE SANDWICH

5oz Jumbo Lump Crab Cake, Lettuce, Tomato, served on a Brioche Bun. **MKT**

## BRAISED BRISKET MELT

Tender Braised Brisket, Caramelized Onions, Monterey Jack, served on Sourdough with a cup of Demi-Glace. **\$17**

## HOT HONEY PIMENTO CHICKEN SLIDERS (3)

Fried Chicken topped with Pimento Cheese. Served on slider buns and topped with a Hot Honey Drizzle. **\$15**

## FRIED FLOUNDER

Fried Flounder atop a layer of Coleslaw, with a drizzle of Remoulade and Hot Honey. Served on a Brioche Bun. **\$15**

## SEAFOOD TACOS (3)

Flour Tortillas, Corn Salsa, Remoulade Sauce.

Grilled Mahi-Mahi: **\$20**

Grilled Shrimp: **\$15**

# E N T R E E S

All entrees served with choice of two sides except pasta

## CRAB CAKE DINNER

Two 5oz Jumbo Lump Crab Cakes. Served with Cocktail, or Tarter, and Lemon. **MKT**

## CAJUN CHICKEN PASTA

Cavatappi Noodles with a Cajun Cream Sauce, Onion, Celery, and Bell Pepper. Topped with Blackened Chicken. **\$27**

## SALT HOT HONEY SALMON

Seared and Grilled Salmon topped with House-Made Hot Honey and Microgreens. **\$27**

## CRAB AND SHRIMP GNOCCHI

Jumbo Lump Blue Crab and Shrimp in a Charred Lemon Cream sauce served over Gnocchi. **\$33**

## 12 OZ NY STRIP

Seared 12oz NY Strip. Topped with Rosemary Compound Butter and Microgreens. **\$42**

## HERB ROASTED POLLOCK

Seared, topped with sautéed Tomatoes and Onions, as well as Parmesan, Parsley, and Breadcrumbs, finished in the oven. **\$25**

# S I D E S

FRENCH FRIES (\*GF) **\$4/\$8**  
*Sm/Lg*

HONEY GLAZED CARROTS (\*GF) **\$5**

CRISPY FINGERLINGS (\*GF) **\$8**  
*Truffle Oil, Parmesan*

BROCCOLINI (\*GF) **\$6**

CRISPY BRUSSEL SPROUTS **\$6**  
*Honey, Cinnamon, Allspice, Cranberries*

SMALL HOUSE SALAD **\$6**

SMALL CAESAR SALAD **\$6**

BUTTERMILK MASHED POTATOES **\$6**

HUSHPUPPIES (5) **\$5**

COLESLAW **\$4**

20% GRATUITY FOR PARTIES OF 6 OR MORE

PLEASE NO SEPARATE CHECKS FOR PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR SHELLFISH MAY INCREASE RISK OF FOODBORNE ILLNESS

\*GF - GLUTEN FRIENDLY (PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY)