

STARTERS

HUSHPUPPIES & HONEY BUTTER	\$10
10 Golden brown southern style hushpuppies served with house honey butter	
CHICKEN WINGS *GF	\$15
8 wings tossed in flavor of your choice: Buffalo Maryland Honey Lemon pepper Garlic Parmesan Old Bay	
BLUE CRAB DIP	\$18
Topped with shredded cheddar and jumbo lump crab meat served with baguette	
TRUFFLE FRIES	\$10
French fries tossed in truffle oil, topped with freshly grated parmesan & parsley served with cilantro aioli	
STEAMED SHRIMP *GF	\$15
½pound of jumbo steamed shrimp seasoned with old bay and served with house cocktail sauce and lemon	
ITALIAN MUSSELS	\$18
1 LB of mussels sauteed in garlic, onion, cherry tomatoes and basil served with toasted baguette	

FLATBREADS

MARYLAND SEAFOOD	mkt
Topped with fresh jumbo lump crab meat, grilled shrimp, garlic herb compound butter, white cheddar and old bay	
CHICKEN BACON RANCH	\$17
Topped with garlic butter, white cheddar, grilled chicken, bacon and ranch	
D-DOCK	\$18
our greek inspired flatbread topped with garlic butter, kalamata olives, feta, banana pepper, red onion and sun-dried tomato	

Available as Cheese or Pepperoni

OYSTERS

Available in sets of 3, 6, 12 (MKT Price)

ON THE HALF SHELL * GF
Served with cocktail and lemon
BACON ROCKEFELLER
Roasted with spinach, breadcrumbs, bacon, white cheddar and tabasco
GARLIC HERB * GF
Roasted with garlic herb compound butter and parmesan
BUFFALO BLUE CHEESE * GF
Roasted with buffalo sauce & blue cheese crumble
OYSTER FLIGHT
A trio sampler of our roasted oysters

SOUPS / SALADS

CREAM OF CRAB SOUP * GF	mkt
Topped with fresh jumbo lump crab meat and served with oyster crackers	
ICEBERG WEDGE * GF	\$18
Freshly chopped iceberg lettuce topped with house blue cheese, cherry tomatoes, red onion, bacon and balsamic glaze	
HOUSE SALAD	\$14
Spring mix topped with cherry tomatoes, cucumbers, red onion, white cheddar, carrot and croutons	
CAESAR	\$12
Chopped iceberg and romaine lettuce tossed in caesar dressing with freshly grated parmesan and garlic croutons	
SALAD ADD-ONS	
Grilled chicken +8 Grilled Shrimp +12 Crabcake +mkt Salmon +15 Steak +mkt	

HANDHELDS	
SERVED WITH HOUSE CHIPS	
CRABCAKE SANDWICH	mkt
5oz jumbo lump crab cake served on a brioche bun with lettuce and tomato	
SMASH BURGER	\$16
Two 4oz brisket blend burger patties cooked med-well on brioche with lettuce, tomato, red onion & house pickles your choice of american, swiss, monterery jack or cheddar cheese Bacon +2	
BLACKENED GROUPER	\$20
Served Grilled or fried on a brioche bun with lettuce, tomato, red onion, and remoulade	
SOUTHERN FRIED CHICKEN	\$16
6OZ fried chicken breast served on brioche with cilantro aioli, bacon, lettuce, tomato, red onion, and pickles	
BRAISED BRISKET MELT	\$18
Red wine braised brisket on toasted ciabatta with caramelized onion and monterey jack cheese served with demi-glaze	
GRILLED MAHI TACOS	\$20
Blackened mahi mahi on three flour torillas topped with lettuce, white cheddar, remlaude and corn salsa *gf lettuce wrap avalaible	
SIDES	
FRENCH FRIES sm 4/ lg 8	
ROASTED VEGETABLES *GF 6	
CRISPY TRUFFLE POTATOES *GF 8	
HONEY BRUSSEL SPROUTS *GF 6	
BACON SUCCOTASH *GF 5	
SIDE SALAD 6	
HUSHPUPIES 5	
COLESLAW *GF 5	

ENTREES	
CRABCAKE DINNER	mkt
Two broiled 5oz jumbo lump crab cakes served with two sides and your choice of house made cocktail or tartar sauce	
BLACKENED CHICKEN ALFREDO	\$28
Freshly made house fettuccine tossed in alfredo sauce, topped with blackened chicken & parmesan cheese served with toasted baguette	
HOT HONEY SALMON *GF	\$32
Seared salmon topped served over romesco with our bacon succotash, seasonal roasted vegetables and hot honey *nut allergy, contains almonds	
SEAFOOD SCAMPI	\$34
Shrimp and mussels sauteed in garlic butter and white wine, tossed in bucatini pasta and topped with fresh jumbo lump crab meat served with toasted baguette	
CUT OF THE WEEK *GF	mkt
Ask your server about the chefs selection of steak served with compound butter, demi-glaze and two sides of your choice	
CATCH OF THE DAY	mkt
Ask your server about our rotating fish special	
DESSERT	
MOLTEN CHURRO CAKE	\$12
A heated churro bundt cake topped with vanilla ice cream and caramel	
BLUEBERRY CHEESECAKE	\$11
Topped with whipped cream	
APPLE PIE	\$10
Topped with vanilla ice cream	

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 ANY FOOD ALLERGIES)

SPECIALTY COCKTAILS

STRAWBERRY BASIL \$14

house infused strawberry vodka, basil, lime juice, simple syrup, soda water

EMPRESS 75 \$15

Empress gin, lemon juice, simple syrup, prosecco

FRENCH SPRITZ \$15

Prosecco, pomegranate juice, st. germaine

ESPRESSO MARTINI \$15

Espresso, vodka, whipped vodka, simple syrup

SPICY PALOMA \$14

tequila, grapefruit, lime juice, simple syrup, soda water, tajin rim

CHERRY BOURBON SOUR \$14

Bourbon, luxardo cherry juice, lime juice, simple syrup

CRUSHES

ORANGE \$10

GRAPEFRUIT \$10

KEY LIME \$10

POMEGRANATE \$11

STRAWBERRY LEMON \$11

IRISH JAMESON ORANGE \$11

MARGARITAS

HOUSE MARGARITA \$10

Tequila, triple sec, sour mix, choice of sugar, salt, or tajin rim

TOP SHELF MARGARITA \$12

Casamigos blanco tequila, cointreau, orange juice, sour mix
upgrade to Patron Silver +\$2

FROZEN

STRAWBERRY DAIQUIRI \$10

PINA COLADA \$10

PAIN IN THE ANCHOR \$12

upgrade to Top Shelf +\$2
add dark rum floater +\$3

WHITE & SPARKLING

MATUA SAUVIGNON BLANC \$11/\$44
WILLIAM HILL CHARDONNAY \$10/\$40
J. LOHR RIESLING \$9/\$36
ECCO DOMANI PINOT GRIGIO \$11/\$44
VILLA POZZI MOSCATO \$9/\$36
HOUSE SPARKLING \$9/\$36
LA MARCA PROSECCO \$11/\$44

RED & ROSE

ALTOS DEL PLATA MALBEC \$9/\$36
LINE 39 MERLOT \$9/\$36
MEIOMI PINOT NOIR \$14/\$56
JOSH CELLARS ROSE \$11/\$44
JOSH CELLARS CABERNET SAUVIGNON
\$11/\$44
19 CRIMES THE UPRISING RED BLEND
\$10/\$40
ALEXANDER VALLEY CABERNET
SAUVIGNON \$14/\$56

SELTZERS

HIGH NOON \$8
pineapple, lime, or black cherry

DRAFT BEER

16oz or 22oz

BLUE MOON
SAMUEL ADAMS SEASONAL
YUENGLING
DOGFISH HEAD 60 MINUTE IPA
PLUS TWO ROTATING TAPS

CANNED & BOTTLED

BUD LIGHT 10oz \$3.50
BUDWEISER 10oz \$3.50
MICHELOB ULTRA \$4
COORS LIGHT \$4
MILLER LITE \$4
CORONA \$6
STELLA ARTOIS \$6
N/A ULTRA ZERO \$4.50

BUCKETS

HIGH NOON \$32
DOMESTIC \$16
IMPORT \$24
10oz \$14