Small Plates and Starters



SIX HALVES, EITHER ALL ONE KIND OR MIXED SETS OF TWO

Classic

Snipped Chives | Savory Southern Style Egg Mousse

Jalapeño Popper

Whipped Cream Cheese | Bacon | Pickled Jalapeño

Cajun Shrimp

Sautéed Cajun Shrimp | Sliced Scallion

Smoked Salmon Crostini \$20

Alaskan Smoked Salmon | Egg Mousse | Capers | Scallion | Sour Cream | Toasted Crostini

Housemade Dips

SERVED IN A CROCK WITH BREAD FOR DIPPING

Whipped Feta & Roasted Red Pepper

Roasted Garlic | Charred Lemon | Diced Cucumber | Tandoori Garlic Naan

\$14

Cheesy Hot Crab

Maryland Lump Crab | White Cheddar | Manchego | Lemon Zest \$18

White Queso

Pickled Red Onion | Diced Avocado | Cilantro | Tajin | Tomato Basil Tortilla Chips \$14

Beef Tartare \$24

Angus Filet | Capers | Shallots | Dijon Mustard | Fresh Herbs | Chargrilled Crostini

Ahi Three Ways

Japanese \$18

Unagi Yuzu Ponzu | Togarashi Crust | Soy Chili Crunch

Tuna Tower \$22

Hass Avocado | English
Cucumber | Alphonso Mango |
Toasted Sesame Wonton
Crackers

Sesame \$18

Tuxedo Sesame Seed Crust | Honey-Ginger and Soy Aioli

Charcuterie \$30

Marinated Olives | Housemade Pickled Vegetables | Assorted Cheeses | Premium Cured Specialty Meats | Crostinis

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESSES

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