



starters

SHRIMP COCKTAIL – \$18

Colossal Black Tiger Shrimp
Old Bay, Cocktail Sauce & Lemon

PEI MUSSELS – \$16

Coconut Curry Broth, Thai Basil,
Grilled Baguette

ZUCCHINI FRITES - \$12

Chipotle Buttermilk Dressing

CRAB CROSTINI – \$19

Jumbo Lump Crab Meat,
Lemon, Old Bay, Served on a Toasted Baguette

CRISPY BRUSSEL SPROUTS – \$12

Soy Reduction, Scallion Kimchee
Toasted Sesame Seeds

FRIED CALAMARI – \$16

Fried Pepperoncini, Marinara Sauce

soups

SOUP OF THE DAY – \$8

Ask your Server for Daily Selection

Corn & Crab Chowder – \$12

Jumbo Lump Crab, Roasted Corn, Old Bay

salads

ADD PROTEIN TO ANY SALAD

Chicken Breast \$11 – Catch of Week \$20

Steak \$22

Crab Cake MKT

CAESAR SALAD – \$13

Romaine Lettuce, Brioche Croutons

Creamy Caesar Dressing

Served with Parmesan Crisp

Chopped Kale Salad – \$16

Goat Cheese, Apple, Candied Pecans,

Cranberry Chipotle Vinaigrette

House Wedge Salad – \$14

Bacon Crumble, Cherry Tomato, Pickled Red Onions,

Blue Cheese Dressing

HOMEMADE DRESSINGS

Caesar Dressing – Raspberry Vinaigrette – Blue Cheese – Balsamic Vinaigrette



entrees

MARYLAND CRAB CAKE – MKT

2 4oz Crab Cakes, Pee Wee Roasted Potatoes
Asparagus, Lemon Garlic Aioli

CHICKEN PICATTA – \$29

Lightly Breaded Free Range Chicken Breast,
Lemon Caper Butter Sauce

CATCH OF THE WEEK – MKT

Ask your server for weekly preparation

GRILLED SEVEN HILLS FARMS

10oz BONE IN PORK CHOP – \$29

Butternut Squash Puree, Cherry Brandy Demi
Bacon Braised Brussel Sprouts

SEAFOOD RIGATONI – \$42

Shrimp, Scallops, & Lobster, with a Choice of Spicy
Homemade Marinara or White Wine Scampi Sauce

VEGAN / VEGETARIAN – MKT

Ask your server for weekly preparation

16oz USDA CHOICE BONE IN RIBEYE – \$62

Pee Wee Roasted Potatoes, Sautéed Broccolini, Red Wine Demi

6oz USDA PRIME FILET – \$52

Topped with Homemade Béarnaise Sauce
Served with Pee Wee Roasted Potatoes, Asparagus

GRILLED HALF RACK OF NZ LAMB – \$42

Served with Tamarind Glaze on a bed of Creamy Polenta

14oz NEW YORK STRIP STEAK – \$48

Served with Pee Wee Roasted Potatoes, Sautéed Broccolini, Red Wine Demi

ENHANCEMENTS

Catch of the week MKT

Scallops MKT – Crab Cake MKT – Lobster Tail MKT

Béarnaise \$5 – Lak Steak Sauce \$3

shareable sides

\$9

House French Fries

Creamed Spinach / Seasonal Vegetables

Crispy Brussel Sprouts / Sautéed Broccolini

Crab Mac and Cheese **\$5 upcharge**

We take pride in preparing our food from scratch every day and care about each guest. All our meats are locally sourced.
If you have allergies, please alert us.

**Split checks and separate checks may be subject to automatic gratuity

**We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs
may increase your risk of foodborne illness**

