

lāk

starters

sourdough parker house rolls \$9

house-made salted butter, black truffle honey

crab rangoon dip \$21

palmyra cheddar, grilled sourdough, crudité

arcadian harvest salad \$15

english cucumbers, tiny tomatoes, herbed sherry vinaigrette

warm burrata \$19

grilled stone fruit and heirloom tomato caprese, basil,
luxardo gastrique, toasted almonds

ahi tuna crudo \$22

summer melon, basil gelée, pickled shallot, chili oil

crispy brussels sprouts \$18

crispy pork belly confit, sesame soy vinaigrette,
mae ploy aioli, green onion

jumbo lump Maryland crab “chowder” \$19

cream of crab, bacon, charred corn, potatoes

not-so-traditional caesar \$16

little gem lettuce, creamy anchovy vinaigrette,
parmesan two ways, brown butter crumbs
add protein: salmon +9 | shrimp +6 | chicken +8

blackened shrimp panzanella salad \$21

crunchy sourdough, baby arugula, summer vegetables,
red wine vinaigrette



lāk

entrées

lāk jumbo Maryland crab cakes \$46
grilled asparagus, Old Bay potatoes, béarnaise

crispy local rockfish \$38
silver queen corn succotash, favas, confit tiny tomato,
tomato vinaigrette

bone-in heritage pork chop \$34
creamy anson mills polenta, charred broccolini,
grilled peach chutney, balsamic jus

summer vegetable gnocchi \$30
english pea puree, summer vegetables, seasonal pesto,
poached farm egg

air-chilled organic chicken milanese \$32
parmesan crust, little gem salad, pickled red onion,
chive aioli, grilled lemon

grilled 12 oz. New York strip \$60
pomme purée, glazed peas and carrots, brûléed cipollini,
red wine jus

Maryland style shrimp boil \$33
andouille, corn, new potatoes, old bay broth,
grilled baguette

sides \$9

pommes puree • grilled asparagus • creamy polenta
peas and carrots • charred broccolini • corn succotash

