

DINNER

Raw Bar

hand shucked regional oysters

$\frac{1}{2}$ dozen 9 dozen 17

eastern shore of virginia

littleneck clams

dozen 13

Soup

**smoked gouda chipotle shrimp
and corn chowder**

westminster oyster crackers

cup 5 bowl 10

From the Steamer

regional oysters

$\frac{1}{2}$ dozen 9 dozen 17

eastern shore of virginia

littleneck clams

dozen 13

spiced north carolina shrimp

$\frac{1}{2}$ pound 11 pound 20

alaskan snow crab legs

two clusters 27

steamer combo

snow crab legs - spiced shrimp

littleneck clams 31

add potato and vegetable 5

Small Plates

colossal lump crab grenades

tempura battered giant lumps of crabmeat - asian slaw - wasabi aioli
sweet soy - reduction - pickled ginger 15.6

housemade hushpuppies

jalapeno honey butter 7

pork belly

raspberry mesquite BBQ grilled 10

moroccan cauliflower bites

curried yogurt sauce & scallions - over a bed of arugula 7

local yellowfin tuna bites

cast iron skillet blackened - creamy lemon dill sauce 10.3

carolina hot chicken

fresh herb red cabbage - smoky aioli - charred baguette - b&b pickles 11.3

arugula salad

asian pear vinaigrette - pickled red onion - gorgonzola cheese - pomegranate arils
pumpernickel croutons - roasted walnuts - coarse sea salt 11.3

caesar salad

hearts of romaine - parmesan cheese - hand cut croutons - eggless caesar dressing 8.6

add one or more to your salad

grilled chicken breast 7

fried oysters 9

gorgonzola cheese 2

anchovies 2.6

grilled shrimp skewer 8

grilled local tuna 10

grilled salmon 10

DINNER

Big Plates

grilled local yellowfin tuna

black & white sesame seeds - jasmine rice - wasabi aioli
sweet soy reduction - pickled ginger 27

pan roasted atlantic snapper

winter chimichurri - roasted cauliflower puree - cajun dirty rice - scallions 28

grilled butter basted maine lobster tail

single tail 42 twin tails 59

fried seafood combo

atlantic snapper - eastern shore oysters - atlantic sea scallops
north carolina shrimp 28.6

stuffed bone in pork chop

smoked gouda and fresh sage stuffing - dijon herb butter - truffled baby bakers 28

mixed grill

kabob of beef tips - marinated shrimp skewer - local yellowfin tuna or north atlantic
salmon - bearnaise sauce - creamy lemon dill 29.3

graffiti eggplant parmesan

fresh mozzarella - arugula pesto - red sauce - pomegranate balsamic reduction
fresh basil - charred baguette 18

confit chicken thighs

butternut squash risotto - **sauce??** - crispy arugula 18

certified hereford beef reserve NY strip

12 and under

- popcorn shrimp with french fries 9
- chicken tenders with french fries 8
- pasta with butter or marinara 8

Sweets

- key lime pie
- berry compote - whipped cream 8
- chocolate crème brulee 8