

APPETIZERS

CALAMARI Seasoned Flower-Vinegar Peppers, Lemon and Parmigiano-Reggiano Aioli	12
CHEESE BOARD Artisan Cheese Selection, House Made Pickles, Toasted Baguette Crostinis, Traditional Accompaniments	27
MEAT BOARD Cured Meat, Paté, House Made Mousse, Traditional Accompaniments	27
CRAB CAKE Maryland Style Blue Crab Meat, Roasted Corn Tartar, Roasted Garlic, Cabbage Slaw	18
48 HOUR PORK BELLY Caramelized Corn Puree, Arugula Pesto, Mustard Seed, Pearl Onions, Smoke	14
WAGYU BEEF CARPACCIO* A4 Japanese Wagyu, Black Truffle Aioli, Toasted Baguette Crostini, Plums, Blis Elixer	23
BACON WRAPPED SHRIMP Bacon, Honey Glaze, Vegetable Relish	14

RAW BAR -PRICED BY THE PIECE-*

SHRIMP COCKTAIL	3	FEATURED OYSTER	4
HALF-POUND KING CRAB LEGS	MKT	7OZ LOBSTER COCKTAIL	25

HOUSE SELECTION SEAFOOD TOWER

SIX OYSTERS, SIX SHRIMP COCKTAIL, ONE LOBSTER COCKTAIL, ONE HALF-POUND OF KING CRABS LEGS

95

SOUPS & SALADS

FRENCH ONION Caramelized Onions, Sherry, Wabash Erie Canal Cheese, Brioche	10
LOBSTER BISQUE Brandy Cream, Lobster Claw Meat	12
CHOP Mixed Lettuce, Avocado, Fava Beans, Watermelon Radish, Cucumber, Tomato, Peas, Tarragon Vinaigrette	8
CAESAR Baby Romaine Lettuce, Baguette Crustini, Pecorino Romano Cheese, Garlic Parmesan Dressing -White Anchovies Upon Request-	8
BABY WEDGE Bacon Lardon, Blue Cheese Crumble, Red Onion, Tomato, Blue Cheese Dressing	8
HOUSE GREENS Tomato, Cucumber, Blue Cheese Crumble, Onion, Carrot, White Balsamic Vinaigrette	8

*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY NEEDS PLEASE SPEAK TO YOUR SERVER, A MANAGER, OR A CHEF.

WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS, PLEASE BE AWARE THAT OUR RESTAURANT USES INGREDIENTS THAT CONTAIN ALL THE MAJOR FDA ALLERGENS -PEANUTS, TREE NUTS, EGGS, FISH,
SHELLFISH, MILK, SOY, & WHEAT-

WE OFFER GLUTEN FREE OPTIONS, BE AWARE HOWEVER THAT OUR KITCHEN IS NOT COMPLETELY GLUTEN FREE.