

# STARTERS

LITTLE NECK CLAMS  
One dozen in red bell pepper  
chili crunch beer broth  
20.

TRUFFLE FRIES  
French fries topped with  
parmesan cheese and  
creamy truffle sauce  
13.

TOASTED  
MARCONA ALMONDS  
tossed in sea salt  
12.

KUNG PAO  
CHICKEN SKEWERS  
with cilantro rice, pineapple  
chutney and peanuts  
20.

TUNA TATAKI STACK  
Maryland lump crabmeat,  
raw ahi tuna, guacamole and  
cucumber topped with imperial  
sauce and served with wonton  
chips  
29.

CLUB SALAD  
*Add jumbo shrimp +18., Add chicken tenders +10.  
Add raw tuna +24., Add crabcake +28., Add tempeh +8.*

Arugula, fresh mozzarella,  
cherry tomato, onion, cucumber,  
avocado, artichoke hearts,  
garlic balsamic vinaigrette  
17.

EDAMAME  
tossed in togarashi spice  
13.

HOT HONEY WINGS  
with shaved parmesan,  
chimichurri and celery  
22.

SMOKED FISH DIP  
Made locally, served with  
capers, crackers and cucumbers  
22.

CEVICHE  
White fish ceviche  
With blue corn chips  
20.

CHIPS AND DIP TRIO  
Blue corn tortilla chips served  
with fresh made guacamole,  
mexican street corn dip and  
pineapple salsa  
25.

# MAINS

CHICKEN SALAD CROISSANT  
Napa chicken salad with red grapes and  
arugula on a toasted croissant  
served with french fries  
19.

BEYOND BURGER  
Plant based burger topped with pepperjack  
cheese, avocado, arugula and bangin sauce  
on a brioche bun served with french fries  
21.

CAPRESE SANDWICH  
Fresh ovolini mozzarella, tomato, arugula, pine nut  
pesto and balsamic reduction on fresh baked  
ciabatta bread served with french fries  
21.

BLACKENED FISH SANDWICH  
Blackened cod baked to perfection, spinach,  
tomato and homemade dijon tartar sauce  
on a brioche bun served with french fries  
20.

CRABCAKE SANDWICH  
6 ounce Maryland lump crabcake on a brioche  
bun with arugula, tomato and yellow onion,  
topped with old bay and served with french fries  
33.

SHORT RIB SANDWICH  
11oz braised boneless short rib, pepperjack cheese,  
arugula and creamy chipotle sauce on fresh  
baked ciabatta bread served with french fries  
24.

TUNA POKE BOWL  
*Substitute tempeh to make it vegan for no extra charge*  
Sushi grade raw ahi tuna, jasmine rice, avocado,  
cucumber, steamed spinach and lani sauce  
32.

SHRIMP AND GRITS  
Jumbo shrimp over creamy polenta with  
cherry tomatoes, yellow onion, tomato broth  
and chipotle sauce  
27.