



## **STARTERS**

### **SMOKED KIELBASA**

WHIPPED POTATO, KRAUT, MUSTARD 12

### **BAKED OYSTERS**

LEEEKS, BACON, GRANA PADANO 16

### **CAESAR SALAD**

ROMAINE, GRANA PADANO, CROUTON 9

### **SPRING BURRATA**

STRAWBERRIES, SWEET PICKLED RHUBARB, MINT, POACHED ASPARAGUS, PEA SHOOTS, BALSAMIC REDUCTION 13

### **SHRIMP & LOBSTER TOAST**

SWEET CORNBREAD, CHILI MAYO 20

### **BABY SPINACH**

STRAWBERRIES, GOAT CHEESE, CANDIED PECANS 12

### **CHEESE BOARD**

A SELECTION OF ARTESANAL CHEESES SERVED WITH HOUSE MADE JAM, BREAD, AND SEASONAL FRUIT. ASK YOUR SERVER FOR OUR CURRENT SELECTION 2 cheeses-14 3 cheeses-18 4 cheeses-20

### **GENEROUS SIDES 8**

BRAISED COLLARDS W/ SMOKED HAM

CHEDDAR GRITS

BOARDWALK WEDGES

ROASTED MUSHROOMS

WHIPPED POTATOES

TRUFFLE SPROUTS

FINGERLING POTATO SALAD

SEASONAL VEGETABLE DU JOUR

EVERYTHING TWICE BAKED POTATO

SIDE SALAD

## PLATES

### **CRISPY CHICKEN PARMESAN**

CHICKEN MILANESE, TOMATO SAUCE, FONTINA, MOZZARELLA, FRESH BASIL  
GNOCCHI SARDI 28

### **SCALLOP CARBONARA**

HOUSE-SMOKED BACON, GRANA PADANO, FRESH LINGUINI, ROASTED  
GARLIC, SPRING PEAS 35

### **PAN SEARED CHILEAN SEA BASS**

POTATO-LEEK CREAM, CRISPY POTATO, GARLIC & HERB PEAS & CARROTS,  
CHIVE OIL 38

### **BRAISED BONELESS SHORT RIBS**

WHIPPED POTATOES. BRAISED COLLARDS, SMOKED HAM 28

### **CRAB & ROCKFISH**

WARM FINGERLING POTATO SALAD, GRILLED ASPARAGUS, OLD BAY  
VINAIGRETTE 38

### **TEMPURA SHRIMP & GRITS**

SMOKED TOMATO, WHITE CHEDDAR, CAJUN GRAVY, GARLIC SAUSAGE,  
SPRING ONION 34

### RAISING THE STEAKS



8 OZ.	FILET MIGNON	42
16 OZ.	NEW YORK STRIP	32
16 OZ.	RIBEYE	38
32 OZ.	COWBOY STEAK	70
14 OZ.	DOUBLE CUT PORK CHOP	36
14 OZ.	RACK OF LAMB	38

### STEAK ACCOMPANIMENTS

JUMBO LUMP CRAB CAKE	20
3 OZ. CRAB IMPERIAL	15
8 OZ. LOBSTER TAIL	38
COLOSSAL CRAB MEAT per ounce	6
JUMBO SHRIMP each	5
MAYTAG BLEU & CARMELIZED ONION	5

Rare	Med Rare	Medium	Med Well	Well
110to115	115to130	130to145	145to155	155to165

**EXECUTIVE CHEF: Tom Deptula**  
**SOUS CHEF: Manuel Gallo-Contera**