



## **STARTERS**

### **CREAM OF CRAB**

OLD BAY, JUMBO LUMP 12

### **BABY SPINACH**

STRAWBERRIES, CHEVRE, CANDIED PECANS,  
STAWBERRY-BALSAMIC  
VINAIGRETTE 10

### **CAESAR SALAD**

HOUSEMADE SOURDOUGH, GRANA PADANO 9

### **TEMPURA LOBSTER TAILS**

CHILI MAYO 26

### **BURRATA**

TOMATO, FRESH BASIL, BALSAMIC, MALDON 12

### **SHRIMP LEJON**

BACON, HORSERADISH, DIJON 20

### **SEAFOOD COCKTAIL**

JUMBO SHRIMP	ea	5
COLOSSAL CRAB	1oz	6

### **GENEROUS SIDES 7**

SWEET CORN MAQUE CHOUX

NORA MILLS GRITS

VERMONT CHEDDAR

WARM BABY POTATO SALAD

FRESH HERBS, DIJONNAISE

ROASTED MUSHROOMS

GARLIC & HERB BUTTER

WHIPPED POTATOES

TWICED BAKED POTATO

CHEDDAR, BACON, CHIVE, CRÈME FRAICHE

BRAISED COLLARDS

SMOKED HAM

**CONSUMING RAW OR UNDERCOOKED PRODUCTS COULD BE HAZARDOUS  
TO YOUR HEALTH**



**PLATES**

**CRAB & ROCKFISH**

WARM BABY POTATO SALAD, OLD BAY VINAIGRETTE 38

**BRAISED SHORT RIB**

WHIPPED POTATOES, GREEN BEANS, BORDELAISE 29

**SEAFOOD SCAMPI**

SHRIMP, CRAB, GARLIC & HERBS, SWEET PEAS, HAND CUT PASTA 40

**PAN SEARED HALIBUT**

GAZPACHO, BASIL OIL, BROCCOLINI, GARLIC CONFIT 34

**JUMBO LUMP CRAB CAKES**

SWEET CORN MAQUE CHOUX, GRILLED ASPARAGUS 34

**BONE-IN BERKSHIRE HERITAGE PORK CHOPS**

NORA MILLS GRITS, BRAISED COLLARDS & SMOKED HAM, FRIED EGG 30

**ROASTED RACK OF LAMB**

BEET PESTO, SMASHED BABY POTATOES, MINT CHIMICHURRI 40



**RAISING THE STEAKS**

8 OZ.	FILET MIGNON	40
16 OZ.	NEW YORK STRIP	36
16 OZ.	RIBEYE	38
32 OZ.	COWBOY STEAK	62
8 OZ.	FLATIRON STEAK	25

**STEAK ACCOMPANIMENTS**

- SHRIMP LEJON 20
- CRAB CAKE 16
- BUTTER POACHED LOBSTER TAIL 25

**SAUCES**

BORDELAISE-GORGONZOLA CREAM-MAITRE d' HOTEL BUTTER

Rare      Med Rare      Medium      Med Well      Well  
Cool Red Center- Warm Red Center- Hot Red Center- Hot Pink Center- Cooked Through

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