



## **STARTERS**

**MARYLAND CRAB SOUP** 12

**SMOKED KIELBASA**  
WHIPPED POTATO, KRAUT, MUSTARD 12

**BAKED OYSTERS**  
LEEK, BACON, GRANA PADANO 16

**CAESAR SALAD**  
ROMAINE, GRANA PADANO, CROUTON 9

**FRIED GREEN TOMATOES**  
PIMENTO CHEESE, SPICY COLE SLAW, CREOLE AIOLI 12

**SHRIMP & CRAB CEVICHE**  
CILANTRO, LIME, AVOCADO, TOMATO, SALTINES 30

**BAKED BRIE IN PHYLLO**  
HONEY, FRESH BERRIES, SEA SALT 15

### **GENEROUS SIDES 8**

BRAISED COLLARDS W/ SMOKED HAM  
CHEDDAR GRITS  
BOARDWALK WEDGES  
ROASTED MUSHROOMS  
WHIPPED POTATOES  
VEGETABLE DU JOUR  
FINGERLING POTATO SALAD  
SUMMER VEGETABLE JULIENNE  
EVERYTHING TWICE BAKED POTATO  
SIDE SALAD W/ HONEY VINAIGRETTE

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

## PLATES

### **JUMBO LUMP CRAB CAKES**

SWEET CORN MAQUE CHOUX, GREEN BEANS CHILI AIOLI 38

### **FRIED CHICKEN & OYSTERS**

LOCAL GREENS, TOMATO, CUCUMBER, AGED CHEDDAR, HOUSE SMOKED BACON, HONEY MUSTARD 26

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

CUCUMBER GAZPACHO, BASIL, PROSECCO, SUMMER TOMATO BRUSCHETTA 38

### **BRAISED BONELESS SHORT RIBS**

WHIPPED POTATOES. BRAISED COLLARDS, SMOKED HAM 28

### **CRAB & ROCKFISH**

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

### **CAJUN BLACKENED SHRIMP & GRITS**

CILANTRO CABBAGE, AVOCADO, CHIPOTLE MAYO, PICKLED ONION, PIMENTO CHEESE GRITS 34

### RAISING THE STEAKS



8 OZ.	FILET MIGNON	45
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 SCALLOP each	8
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
110 to115	115 to130	130 to145	145 to155	155 to165

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