



Soups & Salads

Tomato Basil Soup...\$7.50

Gruyere Crouton

Sweet & Spicy Shrimp Dumpling Soup...\$9

*Lemongrass Ginger Infused Chicken Broth, Cilantro,
Grilled Scallions*

Wedge Salad...\$8

Maytag Blue, Pancetta, Sundried Tomato Dressing

Classic Caesar...\$8

*Garlic-herb Croutons, Parmesan Crisp,
House-made Caesar Dressing
Add Chicken \$5, Steak or Shrimp \$7*

Citrus Bibb Salad...\$8

*Candied Walnuts, Baby Green Beans, Citrus Segments,
Sweet n' Sour Vinaigrette*

Appetizers

Golden and Red Beet Salad...\$8

Toasted Pistachios, Mache, Ricotta Salata, Champagne Dressing

Lump Crab Bruschetta...\$10

Tarragon-Caramelized Shallot Dressing, Sundried Tomato, Baby Greens

Warm Sundried Tomato and Goat Cheese Tart...\$9

Baby Green Bean and Arugula Salad, Candied Cashews, Roasted Shallot-Sherry Vinaigrette

Entrees

Adobo Rubbed Pork Tenderloin...\$18

*Grilled Local Peach-Ginger BBQ Sauce, Leek and Summer Corn
Whipped Potatoes*

Oven Roasted Pecan-Maple Crusted

Catfish Filet...\$18

*Caramelized Sweet Potato, Pearl Onions, Lardons, Rock Shrimp
Fricassee, Honey-Lemon Butter*

Pan Seared Sea Scallops...\$23

*Warm Spinach and Wild Mushroom Salad,
Apple wood Smoked bacon Vinaigrette*

Aromatic Filet of Grouper...\$21

Summer Salsa, Pan-Roasted Sweet Chili Asparagus

Panko Crusted Chesapeake Bay

Soft Shell Crabs...\$21

*Cherry Heirloom Tomatoes, Apple Wood Smoked Bacon, Potatoes,
Tarragon Slaw, Warm Tomato Butter*

Steamed Middle Neck Clams...\$17

*Saffron White Wine Broth, Andouille Sausage, Fire Roasted Corn &
Peppers, Frites*

Grilled Adobo Rubbed

12oz Rib Eye Steak...\$26

*Chimmichurri Grilled Onions & Pee Wee Potatoes,
Sundried Tomato-Balsamic Jus*

Grilled Filet Mignon of Beef...\$30

*Crushed, Grilled Scallion Yukon Gold Potatoes, Roasted
Mushrooms, Mustard-Port Demi*

Grilled Ancho-Citrus Rubbed

Hanger Steak...\$20

Beer Marinated, Hash Brown Potatoes, Shallot Cabernet Sauce

Honey-Orange Roasted Chicken Breast...\$16

*Adobo Spiced, Grilled Asparagus, Caramelized Cippolini Onion,
Peas, Natural Jus*

Desserts

Honey Lemon Panna cotta...\$6

Blueberry Confit

Tiramisu Affagatto...\$9

Yellow Cake, Sweet Mascarpone, Coffee Ice Cresp

Coconut Mango Crème Brulee...\$7

Frozen Mojito Cheesecake...\$8

Pretzel Crust, Lemon Curd

House-made Ice Creams and Sorbets...\$7