

APPETIZERS

SHRIMP CEVICHE 21
Citrus Marinated Shrimp, Avocado Mousse, Blood Orange, Mango Sauce, Red Onion, Cilantro, Jalapeno GF
OYSTERS
Half Dozen 18 / Dozen 30
Cocktail Sauce, Mignonette, Lemon GF
CHESAPEAKE ARANCINI 14
Fried Risotto Balls, Crab, Smoked Gouda, Old Bay Cream Sauce
BRAIDED CRAB PRETZEL 21
Crab Dip, Lump Crab, Old Bay

WATERMELON SALAD	15
Chilled Watermelon, Arugula, Tajin Candied Almonds, Feta, Red Onion, Basil Mint Vinaigrette GF	
FRIED CALAMARI	17
Roasted Garlic and Lemon Aioli, Balsamic Marinara	
CAROLINA BACON JAM WINGS	17
Bacon, Onion, Brown Sugar GF	
FRIED GREEN TOMATOES	19
Lump Crab, Whole Grain Mustard Aioli, Green Tomatoes, Pickled Green Tomato Relish	
BANG BANG OYSTER	16
Hush Puppy Fried Oysters, Bang Bang Sauce, Green Onion	
SMOKED SALMON DEVEILED EGGS	12
Smoked Salmon, Everything Bagel Seasoning GF	

SOUPS

MARYLAND CRAB CHOWDER	14
Lump Crab, Tomato, Onion, Garlic, Carrots, Green Beans, Potato, Old Bay GF	
SOUP DU JOUR	12

SALADS

GRILLED CAESAR	16
Grilled Romaine, Parmesan Crisps, Sourdough Crouton Shards, Anchovy, House Made Caesar Dressing	
OFFSHORE SALAD	12
Baby Greens, Grape Tomato, Cucumber, Red Onion, Sourdough Crouton Shards, Lemon Dijon White Balsamic Vinegar	
GRILLED SHRIMP SALAD	24
Shaved Brussels Sprouts, Kale, Red Onion, Parmesan Crisp, Roasted Corn, Tomato, Feta, Creamy Roasted Garlic Vinaigrette	
AHI TUNA SALAD	26
Sesame Seared Tuna, Cabbage, Cilantro, Carrot, Red Onion, Mandarin Orange, Sesame Lime Vinaigrette, Crispy Wonton Strips GF	

PROTEIN ADD-ONS:

GRILLED CHICKEN BREAST	10
JUMBO LUMP CRAB CAKE	20
GRILLED SHRIMP	12
GRILLED BAVETTE STEAK	15
SEARED SALMON	14
SEARED SCALLOPS	18

BRUNCH

BRUNCH BUFFET
Scrambled Eggs
Chesapeake Scramble
Turkey Sausage, Bacon
Breakfast Potatoes
Shrimp and Grits
Seasonal Pancakes and Seasonal French Toast Bake
Corned Beef Hash
Smoked Salmon and Cream Cheese
Shrimp Cocktail and Deviled Eggs
Chicken Tenders
Baked Chicken Pasta
Chimichurri Salmon and Garlic Herb Rice
Brunch Pastries, Bagels
Seasonal Salad
Fresh Fruit
Coffee and Fresh Juices
Adults 39
Children (Under 12) 22

AVOCADO TOAST 14
Avocado, Pickled Red Onion, Goat Cheese, Cherry Tomato, Cucumber, Balsamic Glaze, Everything Bagel Seasoning
Add Sunny Side Up Egg 4 · Add Jumbo Lump Crab 12
CRAB CAKE MELT 28
Crab Cake, Tomato, Bacon, Cheddar Cheese, Hollandaise, Brioche Bun, Breakfast Potatoes

SHRIMP PESTO PASTA 20
Shrimp, Garlic, Shallot, Lemon Saffron Cream, Parmesan, Bucatini

OFFSHORE BREAKFAST 16
Two Over Easy Eggs, Breakfast Potatoes, Bacon or Turkey Sausage, Sourdough Toast

SMOKED TURKEY CLUB 16
House-smoked Turkey, Bacon, Lettuce, Tomato, Roasted Garlic Aioli, Hot Pepper Relish, Chipotle Ranch Fries

OFFSHORE BURGER 20
1/2 lb. Angus Beef, Mushroom Red Wine Demi Glace, Swiss, Onion Strings, Brioche Bun, Steakhouse Aioli, Sweet Potato Waffle Fries

SHAREABLE SIDES

TOASTED GARLIC GREEN BEANS 9 SWEET POTATO FRIES 8 WILD RICE PILAF 9 MASHED POTATO 9 CHIPOTLE RANCH FRIES 6
CRISPY SMASHED POTATO 9 GRILLED ASPARAGUS 9 CARAMELIZED ONION RISOTTO 9

COCKTAILS

SPICY PALOMA	14
Tanteo Jalapeno Tequila, Ruby Red Grapefruit Juice, Fresh Lime Juice, Soda Water, Lime, Tajin	
OFFSHORE PAINKILLER	13
Plantation Dark Rum, Clement Coconut Liqueur, Pineapple Juice, Cranberry Juice, Orange Juice, Coconut Cream	
OFFSHORE MANHATTAN	15
Woodinville Rye, Carpano Antica, Montenegro Amaro, Black Walnut Bitters	
OLD LINE OLD FASHIONED	15
Sagamore Rye, Demerara Syrup, Orange Bitters, Chocolate Bitters	
NITRO ESPRESSO MARTINI	14
Kettle One Vodka, Caffè Borghetti Espresso Liqueur, Demarara, Espresso	
KITTAMAQUNDI CRUSH	13
Ketel One Peach And Orange Blossom Vodka, Cointreau, Rosemary Honey Syrup, Fresh Orange Juice, Soda	

\$8 EACH OR
BOTTOMLESS FOR \$22
(ENDS AT 3PM)
FRENCH 75
gin, sparkling wine, lemon juice, simple syrup
SEASONAL BELLINI
seasonal fruit nectar, sparkling wine
MIMOSA
fresh orange juice, sparkling wine
BLOODY MARY
house made bloody mary blend, old bay rim, vodka
BLOODY MARIA
house made bloody mary blend, tequila, tajin rim

WE ARE LOCAL

You've seen us in your neighborhoods, downtown, and walking around the lake. This is our community and we are proud to be a part of it. You are our friends and neighbors and we want nothing but the best for you. Our food and drinks are as local as we are.

Our spirits are distilled just down the road. Our beers; you've passed several of the breweries on your way to the shore. Our seafood is caught right off the coast. We aim to serve you the best our community has to offer.

We are grateful for your patronage and look forward to seeing you again here, anywhere and everywhere.

Thank you for coming.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

***GF** **Gluten Free** ***♦** **Rare** · Cool Red Center, soft and tender texture | **Medium Rare** · Warm Red Center, tender texture (Chef recommended)

Medium · Warm Pink Center, slightly firm texture | **Medium Well** · Slightly Pink Center, firm texture | **Well Done** · Cooked Throughout, very firm texture

BOTTLES + CANS

BUD LIGHT Saint Louis, MO · American Light Lager · 4.2% ABV	5
CORONA EXTRA Mexico · Mexican Lager · 4.6% ABV	6
SUNTORY -196 SELTZERS Japan · Naturally-Flavored Seltzers · 5.5% ABV Peach Lemon Grapefruit	10

ON DRAFT

ALLAGASH WHITE Portland, ME · Belgian Wit · 5.2% ABV	7.50
DEWEY BEER CO. EL TRONO Dewey Beach, DE · Mexican Lager · 4.5% ABV	7
JAILBREAK JUICY SMALLS Savage, MD · Hazy IPA · 7% ABV	8.50
GUINNESS Dublin, Ireland · Dry Stout · 4.2% ABV	8.50
LONE PINE PORTLAND PALE ALE Portland, ME · Pale Ale · 5.2% ABV	7
RAR LIGHT Cambridge, MD · American Lager · 4.5% ABV	6
ATOMIC DOG ORIGINAL HARD CIDER Gettysburgh, PA · Cider · 5.5% ABV	7
GREAT LAKES BREWING ELIOT NESS AMBER Cleveland, OH · Amber Lager · 6.1% ABV	7
CROOKED CRAB HAZE FOR DAYS Odenton, MD · Pale Ale · 6.2% ABV	7
SILVER BRANCH DR. JUICY IPA Silver Spring, MD · NE Hazy IPA · 6.9% ABV	7.50
MICHELOB ULTRA St. Louis, MS · Light Lager · 4.2% ABV	7
RIGHT PROPER BIG TOMORROW IPA Washington, D.C. · West Coast IPA · 7.2% ABV	7.5

SPIRIT FREE

NON-MARETTO SOUR Lyre ‘Amaretti’, lemon juice, agave	8
VERDE VIBE Cucumber, Mint, Sicilian Sparkling Lemonade, Simple Syrup	8
FAUX-LOMA Free Spirits ‘Tequila’, Fresh Lime Juice, Ruby Red Grapefruit Juice, Soda, Tajin	8
HIYO STRAWBERRY GUAVA SOCIAL TONIC (NON-ALCOHOLIC) Los Angeles, CA · · 0% ABV	8
ODESSY ELIXIR BLACKBERRY LEMON FUNCTIONAL TONIC (NON-ALCOHOLIC) Fort Lauderdale, FL · · 0% ABV	8
STELLA ARTOIS (NON-ALCOHOLIC) Belgium · Lager · 0% ABV	7.50
ATHLETIC UPSIDE UPSIDE DAWN (NON-ALCOHOLIC) Stratford, CT · Golden Ale · 0% ABV	7
ATHLETIC UPSIDE FREE WAVE (NON-ALCOHOLIC) Stratford, CT · Hazy IPA · 0% ABV	7
SIERRA NEVADA TRAIL PASS (NON-ALCOHOLIC)	7

WINES BY THE GLASS

BUBBLES		
JEIO, PROSECCO ‘BRUT’ Brilliant straw yellow color. Intense and fresh nose of citrus fruits and saline sensations. Fruit-forward, refreshing. <i>Prosecco · Veneto, Italy, NV</i>	13/48	
DOMAINE CHANDON, ‘GARDEN SPRITZ’ Delicious bubbles infused with Valencia orange essences, citrus peels macerated in brandy and orange bitters. Zesty, aromatic, fruit-forward, refreshing. <i>Chardonnay, Pinot Noir, Sémillon · Mendoza, Argentina, NV</i>	16/60	
JANSZ ‘PREMIUM’ ROSÉ Lively tart and ripe strawberry flavors with hints of brioche. Crisp, ceamy and rewarding finish. <i>Pinot Noir, Chardonnay, Pinot Meunier · Tasmania, Australia, NV</i>	17/64	
VEUVE CLICQUOT, ‘BRUT RESERVE CUVÉE’ Hints of toast and biscuit accent lightly honeyed flavors of quince, apple blossom and peach. Refreshing and balanced. <i>Pinot Noir, Chardonnay · Champagne, France, NV</i>	23/110	
WHITE		
AVELEDA, ‘FONTE’ VINHO VERDE Slightly fizzy, with a vibrant minerality and refreshing notes of citrus fruits <i>Loureiro, Trajadura, Pedernã · Vinho Verde, Portugal, 2023</i>	9/36	
SCARPETTA, PINOT GRIGIO Pear, green apple, and young stone fruit with earthy minerals and a hint of citrus. <i>Pinot Grigio · Friuli-Venezia Giulia, Italy, 2022</i>	11/40	
MARISCO ‘THE NED’ SAUVIGNON BLANC Balanced and delicate. Notes of grapefruit, green apple, peach, lemon zest and honeydew <i>Sauvignon Blanc · Marlborough, New Zealand, 2023</i>	12/44	
DR. LOOSEN ‘DR. L’ RIESLING Snappy peach and juicy citrus fruits, highlighted by crisp mineral notes on the complex finish. <i>Riesling · Mosel, Germany, 2023</i>	11/40	
COLUMNA, ALBARIÑO Luscious pear flavors, fragrant lilac scents and bright lemon acidity all combine in a mouthwatering experience. <i>Albarino · Rias Baixas, Spain, 2023</i>	13/48	
ZOLO UNOAKED CHARDONNAY Aromas and flavors of peaches, subtle touches of tropical fruits and apples. <i>Chardonnay · Mendoza, Argentina, 2022</i>	14/52	
DRY CREEK, CHENIN BLANC Refreshing flavors of peach, grapefruit and jasmine with hints of mandarin, cucumber and lemon curd. Inviting, with a lively acidity. <i>Chenin Blanc · Clarksburg, CA, 2023</i>	13/52	
MICHAEL DAVID WINERY, CHARDONNAY Full bodied and luscious, flavors of caramel, butterscotch, melon and honeydew with a lingering, oak-inspired finish. <i>Chardonnay · Lodi, California, 2022</i>	17/64	
ROSE		
LES SARRINS, COTES DE PROVENCE Peach, tangerine, and floral notes. Well-balanced with a nice roundness of fresh red fruits on the palate, and a clean and long citrus finish <i>Rose Blend · Provence, FR, 2022</i>		12/44
RED		
CHEMISTRY ‘ALLIANCE’, PINOT NOIR Notes of red berries are soft and elegant with bright cherry and pomegranate flavors. <i>Pinot Noir · California/Oregon, 2022</i>		13/52
BELLE GLOS, ‘BALADE’ PINOT NOIR Bold and unctuous with vine fresh blackberry, dark chocolate, ripe strawberry, and a hint of toasted almond. <i>Pinot Noir · Santa Rita Hills, California, 2021</i>		21/70
MASSERIE DUGENTO, PRIMITIVO SALENTO ROSSO Vibrant dark fruit flavors complemented by peppery notes and subtle earthy undertones, with balanced acidity and soft tannins. <i>Primitivo · Puglia, Italy, 2022</i>		12/44
TAPIZ, ‘ALTA COLLECTION,’ MALBEC Flavors of fresh blackberries and plums are interspersed with aromas of flowers and spicy notes. The oak aging adds notes of vanilla and toasted almonds. <i>Malbec · Mendoza, Argentina, 2021</i>		15/56
SHATTER GRENACHE Dense with dark berries, chocolate, minerality and baking spices. Fine, firm tannins. <i>Grenache · Maury, Rousillon, France, 2021</i>		14/52
TRAPICHE, ‘TESORO’ CABERNET SAUVIGNON Elegant touch of smoke and roasted pepper with sweet balsamic reduction and spicy notes. <i>Cabernet Sauvignon · Mendoza, Argentina, 2021</i>		13/48
MOLLY DOOKER “TWO LEFT FEET” RED BLEND Complex with notes of little black fruits, sweet spices such as cinnamon, a fresh touch of thyme and eucalyptus as well as a toffee and cacao. <i>Shiraz, Cabernet, Merlot · McLaren Vale, South Australia, 2021</i>		17/68
TELIOS, CABERNET SAUVIGNON Fresh ripe fruit flavors, followed by a sweet vanilla, oak character that includes a hint of maple and brown sugar. <i>Cabernet Sauvignon · Lodi, California, 2016</i>		11/40
PENFOLD’S, “MAX’S” SHIRAZ A distinctive blue-fruited elegance and gorgeous cranberry sweetness. An aromatic kaleidoscope of vanilla sponge, cannoli creaminess, asphalt, wet slate, juniper and pink peppercorn. <i>Shiraz · New South Wales, Australia, 2021</i>		13/52
SEGHESIO “ANGELA’S TABLE” ZINFANDEL Notes of wild blueberries, plum, and black currants, a harmony of tannins and juicy acidity. <i>Zinfandel · Sonoma County. California, 2022</i>		15/56
BULL BY THE HORNS CABERNET SAUVIGNON Intense, juicy, black plum loaded flavor bomb that is wrapped around kirsch liqueur, espresso, earthy spice and a long finish. <i>Cabernet Sauvignon · Paso Robles, California, 2021</i>		17/64