

OFFSHORE

THE COLLECTIVE

APPETIZERS

PEEL AND EAT SHRIMP 21
Old Bay, Garlic Butter, Lemon GF

OYSTERS
Half Dozen 18 / Dozen 30
Cocktail Sauce, Mignonette, Lemon GF

THAI BASIL MUSSELS 20
PEI Mussels, Lemongrass, Ginger, Soy, Garlic, Tomato,
Grilled Garlic Bread

CHESAPEAKE ARANCINI 20
Fried Risotto Balls, Crab, Smoked Gouda,
Old Bay Cream Sauce

SUNDRIED TOMATO FOCACCIA 6
Focaccia, Sundried Tomato, Feta, Olive,
Rosemary, Herb Olive Oil

CRAB AND ARTICHOKE DIP 22
Lump Crab, Cream Cheese, Grana Padano,
Spinach, Artichoke, Lemon, Old Bay,
House-made Tortilla Chips

PT JUDITH CALAMARI 18
Flash Fried, Cherry Peppers,
Pork Linguica Sausage, Lemon, Parsley,
Smoked Paprika, Marinara & Lemon Aioli

BANG BANG SHRIMP 16
Hush Puppy Fried Shrimp, Bang Bang Sauce,
Green Onion

THAI PEANUT GLAZED WINGS 18
Thai Peanut Glaze, Blueberry-Lemongrass Jam

SMOKED SALMON DEVILED EGGS 13
Smoked Salmon, Everything Bagel Seasoning

STONE FRUIT BURRATA 17
Seasonal Stone Fruit and Prosciutto,
Grilled Garlic Bread

GRILLED OCTOPUS 21
Roasted Carrot Puree, Shaved Fennel Salad,
Fennel Relish, Harissa Vinaigrette

CHICKEN LIVER MOUSSE 12
Grilled Bread, Apricot Jam, Chives

SOUPS + SALADS

CLASSIC CAESAR 12
Torn Romaine, Grana Padano, Breadcrumbs,
Anchovy, Black Pepper,
Lemon-Garlic Caesar Dressing

OFFSHORE SALAD 12
Baby Greens, Grape Tomato, Cucumber, Red
Onion, Sourdough Crouton Shards,
Lemon Dijon White Balsamic Vinaigrette

SPRING GREEN SALAD 16
Spring Greens, Shaved Fennel, Orange
Segments, Toasted Almonds, Snap Peas,
Champagne Vinaigrette GF

SEARED TUNA SALAD 24
Romaine, Arugula, Spinach, Hard Boiled Egg,
Olive, Green Beans, Toy Box Tomato, Red
Skinned Potato, Red Onion,
Oregano Dressing GF

GRILLED SHRIMP SALAD 24
Spring Greens, Snap Peas, Rainbow Radish,
Shaved Asparagus, Citrus Vinaigrette GF

MARYLAND CRAB CHOWDER 12
Lump Crab, Tomato, Tomato Broth, Onion, Garlic,
Carrots, Green Beans, Potato, Old Bay GF

SOUP DU JOUR 14

PROTEIN ADD-ONS

GRILLED CHICKEN BREAST 10 |
JUMBO LUMP CRAB CAKE 20 | **GRILLED SHRIMP** 12
GRILLED FLAT IRON STEAK 15 |
SEARED SALMON 14 | **SEARED SCALLOPS** 20

DINNER ENTREES

CRAB CAKE ENTREE 32 Single / 46 Double
Jumbo Lump Crab Cake,
Roasted Red Pepper and Snap Pea Farroto
Lemon Dijon Remoulade

COLUMBIA CATCH MKT
Fresh Catch, Asparagus, Pea and Potato Hash,
Grilled Lemon, Herb Vinaigrette GF

EAST COAST CIOPPINO 38
Scallops, Shrimp, Clams, Mussels, Crispy Fried Fish,
Tomato-Seafood Broth, Rouille, Grilled Bread
-add Spaghetti +5

PAN SEARED SCALLOPS MKT
English Pea Risotto, Asparagus Tips,
Roasted Carrot, Bacon Jam, Chive Oil GF

TUNA AU POIVRE 32
Seared Tuna Steak, Match Stick Potatoes, Black Pepper
Cognac Cream Sauce, Smashed Potato, Wilted Spinach

CRAB CAKE STUFFED SHRIMP 44
Spinach and Lemon Parmesan Risotto GF

**CHIPOTLE MISO
HONEY GLAZED SALMON** 34
Crab Fried Rice, Ginger, Garlic, Scallion

SPAGHETTI & CLAMS 27
Middle Neck & Chopped Clams,
Creamy White Wine sauce, Garlic Butter, Grana Padano,
Breadcrumb, Lemon Zest, Parsley, Old Bay, Grilled Bread

CRAB CAKE SANDWICH 32
Crab Cake, Lettuce, Tomato, Remoulade, Brioche Bun,
Chipotle Ranch Fries

PAN ROASTED CHICKEN PAILLARD 27
Two Pan Seared Chicken Breasts,
Lemon White Wine Sauce, Cherry Tomato, Shallot,
Garlic Butter, Green Beans, Spring Arugula Salad GF

OFFSHORE BURGER 20
Peppercorn Crusted, Cooper Sharp, Dijon Aioli,
Crispy Onion, Bacon, Arugula, Tomato,
Sweet Potato Waffle Fries

HERB CRUSTED LAMB CHOPS 42
Orzo Salad, Feta, Spinach, Kalamata Olives,
Red Onion, Tomato

**CHIMICHURRI
GRILLED CAULIFLOWER "STEAK"** 22
Chimichurri Cauliflower, Fennel, Arugula,
Orange Segments, Red Onion, Tomato,
Crispy Smashed Garlic Herb Potato GF

CAJUN GRILLED NEW YORK STRIP 44
12oz New York Strip, Cajun Spices, Cowboy Butter,
Roasted Fingerling Potatoes, Grilled Asparagus GF

SHAREABLE SIDES

TOASTED GARLIC GREEN BEANS 9 | **SWEET POTATO WAFFLE FRIES** 8 | **SPINACH AND ORZO SALAD** 9
TAJIN ROASTED CARROTS 9 | **CRISPY SMASHED POTATO** 9 | **CRAB FRIED RICE** 18 | **GRILLED ASPARAGUS** 9
| **SPINACH AND LEMON PARMESAN RISOTTO** 9 |

COCKTAILS

SUNRISE WHITE SANGRIA 14
Wheatley's Vodka, Peach Schnaaps,
Bodega Care Garnacha Blanca

AGORA HILLS 15
Hendrick's Gin, Cayeya Blanco Tequila, Lemon
Juice, Basil Cinnamon Syrup

SUNSET RED SANGRIA 14
Benchmark Bourbon, Peach Schnaaps,
Bodega Care Garnacha

OFFSHORE MANHATTAN 17
Woodinville Rye, Carpano Antica,
Montenegro Amaro, Black Walnut Bitters

CITRUS BLOOM 14
Drumshanbo Sardinian Gin, Lemon Juice, Lemon
Simple Syrup, Strawberry Puree, Basil, Fee Foam

OLD LINE OLD FASHIONED 16
Sagamore Rye or Old Line Single Malt Bourbon,
Demerara Syrup, Orange Bitters, Chocolate
Bitters

SIDE CHICK 16
Hennessy VS Cognac, Bouchant Orange Cognac
Liqueur, Lemon Juice, Strawberry Puree, Club Soda

OFFSHORE PAINKILLER 14
Planteray Dark Rum, Seasonal Juice and Nectars,
Coconut Cream

ZEST COAST 16
Buffalo Trace Bourbon, Limoncello, Rosemary
Honey Syrup, Lemon Juice, Fee Foam

NITRO ESPRESSO MARTINI 14
Ketel One Vodka, Mr. Black Coffee Liqueur,
Demerara, Espresso


SOUTHY FIZZ 14
Tanqueray Rangpur Gin, Mint, Lemon, Simple
Syrup, Renegade Lemonade Sparkling Lemon Wine

KITTAMAQUNDI CRUSH 14
Ketel One Peach And Orange Blossom Vodka,
Cointreau, Rosemary Honey Syrup,
Fresh Orange Juice, Soda

HIBISKISS MOJITO 14
Planteray 3 Stars White Rum, Hibiscus Syrup,
Pineapple Juice, Basil

AGAVE-TINI 14
Cayeya Reposado Tequila, Dolin Dry Vermouth,
Agave

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

*Your health and happiness are important to us. All dishes with the  can be prepared with a "Simple Prep" - cooked with olive oil, salt and pepper. Simple, Easy, Healthy, Delicious.

*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

OFFSHORE

THE COLLECTIVE

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 Lemon Grapefruit Peach	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
EVOLUTION EXILE RED Salisbury, MD · Amber Ale · 5.9% ABV	7
JAILBREAK DUPLICATE KEYS Savage, MD · West Coast Pilsner · 5.8% ABV	7.50
GUINNESS Dublin, Ireland · Dry Stout · 4.2% ABV	8.50
FORWARD BREWING SAVE THE BAY IPA Annapolis, MD · Hazy Session IPA · 5.5% ABV	7
FAT ORANGE CAT BABY KITTENS IPA East Hampton, CT · Hazy Pale Ale · 6.5% ABV	7
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	7.50
CROOKED CRAB HAZE FOR DAYS Odenton, MD · Pale Ale · 6.2% ABV	7.50
FIRST STATE BREWING HEX THEORY IPA Middletown, DE · IPA · 6% ABV	7.50
MICHELOB ULTRA St. Louis, MS · Light Lager · 4.2% ABV	6
BLACK FLAG LIGHT LAGER Columbia, MD · Light Lager · 4% ABV	6

SPIRIT FREE

N/A-PEROL SPRITZ Mionetto Apertivo 0% ABV, Alcohol Removed Sparkling Wine 0.05% ABV	8
HIBISCUS REFRESHER Hibiscus Syrup, Lemon Juice, Ginger Beer	8
FAUX-LOMA Free Spirits 'Tequila', Fresh Lime Juice, Fever Tree Sparkling Ruby Red Grapefruit Soda, Agave, Tajin	8
HIYO STRAWBERRY GUAVA SOCIAL TONIC (NON-ALCOHOLIC) Los Angeles, CA · 0% ABV	8
ODYSSEY ELIXIR BLACKBERRY LEMONADE 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) Chico, CA · Hazy IPA · 0% ABV	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
SEGURA VIUDAS, 'BRUT', CAVA Crisp green apple, bright lemon/lime, and a lingering minerality. <i>Macabeo, Parellada, and Xarel-lo · Champagne, France, NV</i>	11/40
GRATIEN & MEYER, 'BRUT' ROSÉ Marked by zippy acidity along with fresh notes of red apple, yellow peach, and dried herbs before a long, tingling, chalk-edged finish. <i>Chardonnay, Pinot Noir, Cabernet Franc, Chenin Blanc · Crémant de Loire, France, NV</i>	14/52

WHITE

ANJOS, VINHO VERDE Light, fresh and pleasantly effervescent, this invigorating white combines bright citrus fruit tones with a touch of spritz, and a hint of salinity <i>Loureiro, Trajadura, Pedernã · Vinho Verde, Portugal, 2025</i>	9/36
BOTTEGA VINAIA, PINOT GRIGIO Pear, green apple, and young stone fruit with earthy minerals and a hint of citrus. <i>Pinot Grigio · Trentino-Alto Adige, Italy, 2024</i>	11/40
TUI, SAUVIGNON BLANC Stone fruit, fig, gooseberry and grapefruit are accented by hints of fresh-cut grass, and are complemented by crisp acidity and a juicy, refreshing finish. <i>Sauvignon Blanc · Marlborough, New Zealand, 2024</i>	12/44
MICHELE CHIARLO, 'NIVOLE' MOSCATO D'ASTI Creamy and fragrant with a fine, natural mild effervescence. Features intense fruit flavors, a crisp finish, and notes of white peach and apricot. <i>White Muscat · Moscato d'Asti DOCG, Italy, 2023 (375ml)</i>	15/30
PAZO DAS BRUXAS, ALBARIÑO Vibrant notes of green and yellow fruit open into an energetic, mineral-driven palate. <i>Albariño · Rias Baixas, Spain, 2024</i>	15/60
LIETZ 'FEINHERB' RIESLING Flavors of peach, golden apple, accompanied by tropical citrus notes. A delicate sweetness perfectly balanced by crisp and lively acidity. <i>Riesling · Mosel, Germany, 2024</i>	13/48
DOMAINE DES HERBAUGES UNOAKED CHARDONNAY Crisp, with tropical hints of pineapple with lovely fresh anise and exotic notes on the finish <i>Chardonnay · Loire Valley, France, 2024</i>	14/52
STELLENBOSCH, 'MULDERBOSCH', CHENIN BLANC A generous burst of sweet ripe tropical fruit, balanced by refreshing acidity and a saline-mineral thread with silky and layered texture. <i>Chenin Blanc · Stellenbosch, South Africa, 2025</i>	13/48
PENNY ISLAND, CHARDONNAY Flavors of crisp apple, Meyer lemon and just a hint of tropical pineapple are underlined by a touch of oak spice. Medium-bodied with a long finish. <i>Chardonnay · Russian River Valley, CA, 2024</i>	14/52

ROSÉ

CHEVALIER FAMAIEY, CÔTES DU LOT 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>Rosé of Malbec · Côtes du Lot, France, 2025</i>	11/40
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RED

ADOBE FLATS, PINOT NOIR Rich aromas of blackberry, dark cherry, toasted oak, and baking spice. It offers juicy, dark berry flavors supported by plush, velvety tannins and a fresh acidity. <i>Pinot Noir · Sonoma Coast, CA, 2024</i>	13/48
DUCKHORN, 'GREEN WING', PINOT NOIR Features bright strawberry, raspberry, and cherry-cola flavors with a hint of baking spice, soft acidity, and elegant, plush tannins. <i>Pinot Noir · Willamette Valley, WA, 2024</i>	15/56
BODEGAS CARE, 'NATIVA', OLD VINE GARNACHA Strawberry jam, raspberry and black cherry with hints of white pepper and fresh fig. <i>Garnacha - Aragon, Spain, 2023</i>	12/44
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
TINTONERO, MALBEC Ripe plum, blackberry, white pepper, and subtle spices. Medium-bodied, round, and fresh, with a silky texture and a clean finish. <i>Malbec · Uco Valley, Argentina, 2022</i>	15/56
RAMIREZ DE LA PISCINA, RIOJA A fresh mix of ripe red and black cherry, Mediterranean herb, red licorice and vanilla notes with a spiced finish. <i>Tempranillo · Rioja, Spain, 2019</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
FILIPPINI FARMS, 'ACQUARELLO' RED BLEND creamy palate with aromas and flavors of black cherry, vanilla, cedar, and baking spices, backed by velvety tannins. <i>Cabernet Sauvignon, Merlot, Petite Verdot · Paso Robles, California, 2022</i>	13/48
DRY CREEK 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
GLASSBLOWER CABERNET SAUVIGNON Succulent dark fruits with a bright wash of acidity and an enticing integration of aromatic woods, baking spice and cocoa powder. <i>Cabernet Sauvignon · Napa Valley, California, 2023</i>	17/64