

APPETIZERS

PEEL AND EAT SHRIMP 21 Old Bay, Garlic Butter, Lemon GF
CRAB SALAD 20 Jumbo Lump Crab, Apple, Chives Whole Grain Dijonnaise, Grilled Garlic Bread
OYSTERS Half Dozen 18 / Dozen 30 Cocktail Sauce, Mignonette, Lemon GF
MUSSELS FRA DIAVOLO 20 PEI Mussels, Tomato, Garlic, Red Chili Flakes, Basil, Garlic Bread
CHESAPEAKE ARANCINI 20 Fried Risotto Balls, Crab, Smoked Gouda, Old Bay Cream Sauce

CHEDDAR OLD BAY FOCCACIA 6 Foccacia, Whipped Honey Butter
CRAB DIP 20 Lump Crab, Cream Cheese, Lemon, Old Bay, Cheddar Cheese, Toasted Baguette
FRIED CALAMARI 17 Roasted Garlic and Lemon Aioli, Balsamic Marinara
BANG BANG OYSTER 16 Hush Puppy Fried Oysters, Bang Bang Sauce, Green Onion
PB&J WINGS 17 Thai Peanut Sauce, Blueberry Lemongrass Jam
CRISPY BRUSSELS SPROUTS 12 Candied Pistachios, Pomegranate Molasses, Goat Cheese GF
MOZZARELLA STUFFED CHICKEN ANDOUILLE MEATBALLS 16 Caramelized Onion Risotto, Balsamic Marinara
SMOKED SALMON DEVEILED EGGS 12 Smoked Salmon, Everything Bagel Seasoning
BRAIDED CRAB PRETZEL 21 Crab Dip, Lump Crab, Old Bay
FRIED BURRATA 15 Basil Pesto Stuffed Burrata, Balsamic Marinara, Grana Padano Cheese

SOUPS + 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 Vinaigrette
CITRUS SALAD 15 Spinach, Grapefruit Segments, Candied Pistachio, Red Onion, Feta, Lemon Poppy Seed Vinaigrette, Pomegranate Seeds GF
MARYLAND CREAM OF CRAB 14 Lump Crab, Onion, Garlic, Cream, Sherry, Old Bay
SOUP DU JOUR 12

PROTEIN ADD-ONS

FALAFEL 10 |
GRILLED CHICKEN BREAST 10 |
JUMBO LUMP CRAB CAKE 20 | GRILLED SHRIMP 12
GRILLED BAYETTE STEAK 15 |
SEARED SALMON 14 | SEARED SCALLOPS 18
LOBSTER TAIL 24
CRAB STUFFED LOBSTER TAIL 32

DINNER ENTREES

CRAB CAKE ENTREE 32 Single / 46 Double Jumbo Lump Crab Cake, Roasted Butternut Squash, Roasted Red Pepper, Roasted Onion, Swiss Chard, Lemon Dijon Remoulade GF	LOBSTER ROLL MKT Choose from: Maine Style - Chilled Lobster, Lemon-Celery-Chive Dressing, Lettuce, Toasted Brioche Roll Connecticut Style - Warm Lobster, Hot Tarragon Garlic Butter, Lettuce, Toasted Brioche Roll
COLUMBIA CATCH MKT Pepita Crusted Fresh Catch, Buttermut Squash and Spinach Risotto, Lemon Sage Brown Butter GF	CRAB STUFFED LOBSTER TAIL MKT Crab Cake, Lobster Tail, Lobster Risotto GF

GRILLED SHRIMP SALAD 24 Arugula, Red Onion, Roasted Butternut Squash, Grape Tomato, Dried Cranberries, Goat Cheese Crumbles, Candied Pepitas, Pumpkin Seed Vinaigrette GF	SEAFOOD PENNE ALLA VODKA 38 Mussels, Shrimp, Jumbo Lump Crab, Penne, Tomato, Spinach, Garlic, Chili Flake, Basil, Oregano, Cream, Garlic Bread
FALAFEL SALAD 17 Fried Falafel, Spinach, Feta, Red Onion, Tomato, Cucumber, Kalamata Olive, Pepperoncini, Red Wine Oregano Vinaigrette GF	CHIPOTLE MISO HONEY GLAZED SALMON 34 Crab Fried Rice GF
CHICKEN CHESAPEAKE SANDWICH 22 Grilled Chicken Breast, Lump Crab, Crab Dip, Cheddar Cheese, Lettuce, Tomato, Bacon, Sourdough, Chipotle Ranch Fries	PAN SEARED SCALLOPS MKT Whipped Butternut Squash, Pomegranate Glaze, Pomegranate Seeds, Pistachio Parsley Gremolata, Spinach, Crispy Quinoa GF
CRAB CAKE SANDWICH 28 Crab Cake, Lettuce, Tomato, Remoulade, Brioche Bun, Chipotle Ranch Fries	SMOKED HALF CHICKEN 29 Alabama White BBQ Sauce, Sweet Potato Fingerling Potatoes, Garlic Green Beans GF
OFFSHORE BURGER 20 1/2 lb. Angus Beef, Mushroom Red Wine Demi Glace, Swiss, Onion Strings, Brioche Bun, Steakhouse Aioli, Sweet Potato Waffle Fries	BRAISED LAMB SHANK 42 Moroccan 7 Spice, Kalamata Olives, Feta, Red Onion, Grape Tomatoes, Cucumber, Pepperoncini, Red Wine Oregano Vinaigrette, Pita
VEGAN “CRAB CAKE” 21 House-made Vegan Crab Cake, Crispy Smashed Potato, Garlic Herb Oil, Spinach Salad, Vegan Remoulade GF	SHORT RIB AU POIVRE RAVIOLI 38 Braised Short Rib, Peppercorn, Mushroom and Ricotta Ravioli, Swiss Chard, Mushrooms, Brandy Cream Sauce
	GRILLED NEW YORK STRIP 44 12oz New York Strip, Roasted Garlic Herb Butter, Bourbon Glazed Carrots, Crispy Smashed Potato Bourbon Glazed Carrots GF

SHAREABLE SIDES

TOASTED GARLIC GREEN BEANS 9 | SWEET POTATO WAFFLE FRIES 8 | BRAISED SWISS CHARD 9
BOURBON GLAZED CARROTS 9 | CRISPY SMASHED POTATO 9 | CRAB FRIED RICE 18 | GRILLED ASPARAGUS 9
WHIPPED BUTTERNUT SQUASH 9 | CARAMELIZED ONION RISOTTO 9 | LOBSTER RISOTTO 22

COCKTAILS

KITTAMAQUINDI CRUSH 14 Ketel One Peach And Orange Blossom Vodka, Cointreau, Rosemary Honey Syrup, Fresh Orange Juice, Soda	OFFSHORE MANHATTAN 17 Woodinville Rye, Carpano Antica, Montenegro Amaro, Black Walnut Bitters
STRAWBERRY BLONDE 14 Hanson Meyer Lemon Vodka, Three Olives Vanilla, Strawberry Puree, Club Soda	OLD LINE OLD FASHIONED 16 Sagamore Rye or Tobacco Barn Single Batch Bourbon, Demerara Syrup, Orange Bitters, Chocolate Bitters
BLUSHING SOUR 15 Basil Hayden, Blackberry Puree, Fresh Lemon Juice, Simple Syrup	OFFSHORE PAINKILLER 14 Plantation Dark Rum, Clement Mahina Coconut Rhum, Pineapple Juice, Mango and Guava Nectar, Orange Juice, Coconut Cream
FLY AWAY WITH ME 14 Empress 1908 Gin, Botanical Elderflower Liqueur, Luxardo Maraschino Liqueur, Crème De Violette, Fresh Lemon Juice, Bordeaux Cherry	TC MARG 14 Cayeya Reposado, Agave Syrup, Fresh Lime Juice, Bauchant Cognac and Orange Liqueur
SHORE THING 14 Corazon Reposado Tequila, Aperol, Agave Syrup Mango and Guava Nectar, Fresh Lemon Juice	UP IN SMOKE 18 Catoctin Creek Hot Honey Rye, Borghetti Espresso Liqueur, Clement Mahina Cocnut Rhum Vanilla Coffee Demerara, Orange Bitters
IT’S A VIBE 15 Barr Hill Gin, Mint, Cucumber, Fresh Lemon Juice, Simple Syrup, Prosecco	SUN & STARS 20 Buffalo Trace, Cayeya Reposado, Grapefruit Juice, Cinnamon Ginger Syrup, Prosecco
	NITRO ESPRESSO MARTINI 14 Ketel One Vodka, Caffè Borghetti Espresso Liqueur, Demerara, Espresso

*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

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
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	7.50

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
ODYSSEY ELIXIR SPARKLING 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) Chico, CA · Hazy IPA · 0% ABV	7

WINES BY THE GLASS

BUBBLES	ROSE
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>	ELEMENT(AL), ‘ROSE OF PINOT NOIR’ Refreshing and elegant with flavors of ripe strawberry, juicy watermelon, and delicate spring blossoms <i>Pinot Noir · California 2023</i>
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>	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>
JANSZ ‘PREMIUM’ ROSE 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>	
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>	
WHITE	RED
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>	WILLAJORY, PINOT NOIR Juicy red berries and cherry notes accented by herbal notes. Smooth, well integrated tannins. <i>Pinot Noir · Willamette Valley, Oregon, 2023</i>
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, 2023</i>	KALARIS, PINOT NOIR Strawberry jam, raspberry and black cherry with hints of white pepper and fresh fig. <i>Pinot Noir – Sonoma Coast, California, 2016</i>
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>	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>
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>	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>
VAL DES ROIS BLANC Creamy palate with minerality shining through the citrus and floral notes and a mouthwatering finish. . <i>White Blend · Côtes-du-Rhône, France, 2023</i>	SHATTER GRENACHE Dense with dark berries, chocolate, minerality and baking spices. Fine, firm tannins. <i>Grenache · Maury, Rousillon, France, 2021</i>
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>	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>
ZOLO UNOAKED CHARDONNAY Aromas and flavors of peaches, subtle touches of tropical fruits and apples. <i>Chardonnay · Mendoza, Argentina, 2022</i>	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>
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>	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>
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>	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>
	SEGHECIO “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>
	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>