

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**

CHESAPEAKE ARANCINI 14
Fried Risotto Balls, Crab, Smoked Gouda,
Old Bay Cream Sauce

CRAB AND ARTICHOKE DIP 22
Lump Crab, Spinach, Cream Cheese, Lemon, Old Bay,
Grana, Tortillas Chips

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

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

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

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

SMOKED SALMON DEVILED EGGS 12
Smoked Salmon, Rye Crumble,
Everything Bagel Seasoning

BANG BANG SHRIMP 16
Hushpuppy Fried Shrimp, Bang Bang Sauce,
Green Onion

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

CHICKEN LIVER MOUSSE 12
Apricot Jam, Toasted Bread, Chives

SOUPS

MARYLAND CRAB CHOWDER 14
Lump Crab, Tomato, Onion, Garlic, Carrots,
Green Beans, Potato, Old Bay **GF**

SOUP DU JOUR 12

SALADS

CLASSIC CAESAR 6/12
Torn Romaine, Grana Pandano, Breadcrumbs,
Anchovy, Black Pepper,
Lemon-Garlic Caesar Dressing

OFFSHORE SALAD 6/12
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**

PROTEIN ADD-ONS:

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

LUNCH

SALMON BURGER 18
House-made Salmon Burger, Grilled Pineapple,
Grilled Red Onion, Arugula, Asian Glaze, Brioche,
Chipotle Ranch Fries

CRAB CAKE SANDWICH 28
Crab Cake, Lettuce, Tomato, Remoulade,
Brioche Bun, Chipotle Ranch Fries

SHRIMP SPAGHETTI 20
Sautéed Shrimp, Garlic Butter, Lemon Zest,
Breadcrumb, Chives

SEAFOOD COBB SALAD 32
Grilled Shrimp, Lump Crab Meat,
Hard Boiled Egg, Bacon, Tomato, Cucumber,
Romaine, Avocado Ranch Dressing **GF**

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

FISH AND CHIPS 19
Malt Vinegar Chip Fried Hake, Old Bay Tartar,
Salt and Vinegar Seasoning, Chipotle Ranch Fries

SMOKED TURKEY CLUB 17
House-smoked Turkey, Bacon, Lettuce, Tomato,
Roasted Garlic Aioli, Hot Pepper Relish,
Chipotle Ranch Fries

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

**CHIPOTLE MISO
HONEY GLAZED SALMON** 34
Crab Fried Rice

CHICKEN CAPRESE SANDWICH 19
Grilled Chicken, Burrata, Arugula, Tomato, Red Onion,
Balsamic Drizzle, Pesto, House-made Focaccia,
Chipotle Ranch Fries

CLASSIC CHEESESTEAK 19
Shaved Ribeye, Grilled Onion, Grilled Pepper,
Cooper's Sharp American Cheese, Hot Pepper Relish,
Amoroso Roll, Chipotle Ranch Fries

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

CLASSIC SMASH BURGER 17
2 Smash Patties, American Cheese,
Caramelized Onion, Pub Sauce, Chipotle Ranch Fries

SHAREABLE SIDES

TOASTED GARLIC GREEN BEANS 9 | **SWEET POTATO WAFFLE FRIES** 8 | **CHIPOTLE RANCH FRIES** 6
SPINACH AND ORZO SALAD 9 | **CRAB FRIED RICE** 18 | **TAJIN ROASTED CARROTS** 9
GRILLED ASPARAGUS 9 | **CRISPY SMASHED POTATO** 9 | **LEMON PARMESAN RISOTTO** 9 |

COCKTAILS

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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 Grapefruit Lemon 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, Mionetto Sparkling Alcohol-Removed Wine 0.05% ABV	8
HIBISCUS REFRESHER Hibiscus Infused Syrup, Lemon Juice, Fever Tree Ginger Beer	8
FAUX-LOMA Free Spirits 'Tequila', Fresh Lime Juice, Fever Tree Sparkling Ruby Red Grapefruit, 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 · IPA · 0.05% 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