

# 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, Olive Oil

**CRAB DIP** 22  
Lump Crab, Cream Cheese, Lemon, Old Bay,  
Cheddar Cheese, Toasted Baguette

**FRIED CALAMARI** 18  
Roasted Garlic and Lemon Aioli, Balsamic Marinara

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

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

**MOZZARELLA STUFFED CHICKEN ANDOUILLE MEATBALLS** 17  
Sundried Tomato Polenta Cake,  
Balsamic Marinara

**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

**SPICY TUNA "CANNOLI"** 21  
Shaved Napa Salad, Sesame Ginger Vinaigrette,  
Sweet Soy Glaze

## 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

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

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

**SOUP DU JOUR** 12

## 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** 18

## 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, Pea Puree, Fennel Salad, Jumbo Lump  
Crab, Old Bay Beurre Blanc **GF**

**SEAFOOD PENNE ALLA VODKA** 38  
Mussels, Shrimp, Jumbo Lump Crab, Penne, Tomato,  
Spinach, Garlic, Chili Flake, Basil, Oregano, Cream,  
Garlic Bread

**PAN SEARED SCALLOPS** MKT  
Lemon Parmesan Risotto, Asparagus Tips,  
Grape Tomato, Parmesan Crisp, Chive Oil **GF**

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

**AHI TUNA SALAD** 24  
Sesame Seared Tuna, Napa Cabbage, Shredded Carrot,  
Red Onion, Cilantro, Sesame Ginger Vinaigrette,  
Asian Glaze, Crispy Wonton

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

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

**ROASTED PRIME RIB** 32  
14oz Prime Rib, Creamy Mashed Potatoes,  
Toasted Garlic Green Beans, Au Jus,  
Horseradish Crema **GF**  
**(Only Available Saturdays and Sundays)**

**CRAB CAKE STUFFED SHRIMP** 44  
Lemon Parmesan Risotto, Asparagus Tips,  
Parmesan Crisp, Chive Oil **GF**

**SMOKED HALF CHICKEN** 29  
Alabama White BBQ Sauce,  
Crispy Smashed Garlic Herb Potato,  
Garlic Green Beans **GF**

**HERB CRUSTED LAMB CHOPS** 42  
Orzo Salad, Feta, Spinach, Olives, Tomato,  
Red Wine Demi Glace

**SHORT RIB SALSA VERDE** 38  
Braised Short Rib, Roasted Fingerling Potato,  
Salsa Verde, Tajin Pan Roasted Carrots **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  
**SUNDRIED TOMATO RISOTTO** 9 | **LEMON PARMESAN RISOTTO** 9 |

## COCKTAILS

**SPICED WHISKEY MULE** 16  
Buffalo Trace Bourbon, Chai, Vanilla Syrup,  
Lemon Juice, Ginger Beer

**ENCORE MANHATTAN** 16  
Woodenville Rye, Carpano Antica,  
Montenegro Amaro, Black Walnut Bitters

**KITTAMAQUINDI CRUSH** 16  
Ketel One Peach and Orange Blossom Vodka,  
Cointreau, Rosemary Honey Syrup, Fresh Orange  
Juice, Soda

**OLD LINE OLD FASHIONED** 16  
Sagamore Rye or Old Line Bourbon, Demara  
Syrup, Orange Bitters, Chocolate Bitters

**ENCORE PAINKILLER** 16  
Planteray Dark Rum, Clement Coconut Rhum,  
Pineapple Juice, Cranberry Juice, Orange Juice  
Coconut Cream

**DOMAINE CHANDON, 'GARDEN SPRITZ'** 16  
Delicious bubbles infused with Valencia orange  
essences, citrus peels macerated in brandy and  
orange bitters. Zesty, aromatic, fruit-forward,  
refreshing.

**NITRO ESPRESSO MARTINI** 16  
Ketel One Vodka, Mr. Black Coffee Liqueur,  
Demerara, Espresso

**DRAFT BEER** 8

**SEASONAL CIDER**

**MICHELOB ULTRA**

**RAR LIGHT**

**EVO EXILE RED**

**LONE PINE PORTLAND PALE ALE**

**ALLGASH WHITE**

**DEWEY BEER CO. EL TRONO**

**ROTATING LOCAL IPA**


**CANNED COCKTAILS** 10

Sagamore Rye Crush  
Social Hour Whiskey Mule  
Social Hour Gin & Tonic  
Social Hour Cucumber Matcha Mojito

**NON-ALCOHOLIC** 7

Hiyo Strawberry Mango Social Tonic  
Odyssey Dragonfruit Lemonade Elixir

\*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 \***R** Rare · Cool Red Center, soft and tender texture | **M** Medium Rare · Warm Red Center, tender texture (Chef recommended)

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