

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
CRAB DIP 19
Lump Crab, Cream Cheese, Lemon, Old Bay, Cheddar Cheese, Toasted Baguette

CHEDDAR OLD BAY FOCCACIA	6
Whipped Honey Butter	
PEI MUSSELS	20
Chicken Andouille Sausage, Roasted Fennel and Leek, Garlic, Butter, White Wine, Grilled Bread	
FRIED CALAMARI	17
Roasted Garlic and Lemon Aioli, Pepperoncini, 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	
SMOKED SALMON DEVEILED EGGS	12
Smoked Salmon, Rye Crumble, Everything Bagel Seasoning	
BANG BANG OYSTER	16
Hushpuppy Fried Oysters, Bang Bang Sauce, Green Onion	
BURRATA BRUSCHETTA	15
Burrata Cheese, Tomato, Red Onion, Capers, Garlic, Basil, Balsamic Vinegar, Crostini	

SOUPS

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

SALADS

GRILLED CAESAR	8/16
Grilled Romaine, Parmesan Crisps, Sourdough Crouton Shards, Anchovy, House Made Caesar Dressing	
OFFSHORE SALAD	6/12
Baby Greens, Grape Tomato, Cucumber, Red Onion, Sourdough Crouton Shards, Lemon Dijon White Balsamic Vinaigrette	
WATERMELON SALAD	15
Chilled Watermelon, Arugula, Tajin Candied Almonds, Feta, Red Onion, Basil Mint Vinaigrette GF	

PROTEIN ADD-ONS:

GRILLED CHICKEN BREAST	9
JUMBO LUMP CRAB CAKE	20
GRILLED SHRIMP	12
GRILLED BAVETTE STEAK	15
SEARED SALMON	14
SEARED SCALLOPS	18

LUNCH

TROPICAL FISH TACOS 18	PESTO SHRIMP PASTA 20
Mango Soy Cod, Grilled Pineapple Salad, Chipotle Aioli	Shrimp, Tomato, Spinach, Basil Pesto Wine Sauce, Grana Padano, Bucatini Pasta
Chipotle Ranch Fries GF	
CRAB CAKE SANDWICH 28	SEAFOOD COBB SALAD 32
Crab Cake, Lettuce, Tomato, Remoulade, Brioche Bun, Chipotle Ranch Fries	Grilled Shrimp, Lump Crab Meat, Hard Boiled Egg., Bacon, Tomato, Cucumber, Romaine, Avocado Ranch Dressing GF

GRILLED SHRIMP SALAD 24
Shaved Brussels Sprouts, Kale, Red Onion, Parmesan Crisp, Roasted Parsnip, 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

SHRIMP SALAD BLT WRAP 18
Shrimp Salad, Bacon, Lettuce, Tomato, Tortilla, Chipotle Ranch Fries

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

VEGAN “CRAB CAKE” 21
House-made Vegan Crab Cake, Crispy Smashed Potato, Garlic Herb Oil, Spinach Salad, Vegan Remoulade GF

CHICKEN CHESAPEAKE SANDWICH 22
Grilled Chicken Breast, Lump Crab, Crab Dip, Cheddar Cheese, Lettuce, Tomato, Bacon, Sourdough

CHICKEN CAPRESE SANDWICH 17
Grilled Chicken, Burrata, Arugula, Bruschetta, Basil Pesto Aioli, Chipotle Ranch Fries

CLASSIC CHEESESTEAK 19
Shaved Ribeye, Caramelized Onion, Cooper’s Sharp American Cheese, Hot Pepper Relish, Amoroso Roll

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

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

CHIPOTLE MISO HONEY GLAZED SALMON 34
Crab Fried Rice GF

SHAREABLE SIDES

TOASTED GARLIC GREEN BEANS 9 SWEET POTATO WAFFLE FRIES 8 WILD RICE PILAF 9
CRISPY SMASHED POTATO 9 CRAB FRIED RICE 18 CHEDDAR HORSERADISH MASHED POTATO
CRISPY BRUSSELS SPROUTS 12 CARAMELIZED ONION RISOTTO 9

COCKTAILS

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

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
VODKA SALAD SELTZERS Summit, NJ · Naturally-Flavored Seltzers · 5.5% ABV Cucumber Lemon Mint Strawberry, Lemon, Basil Ginger, Lime, Pomello	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 CITRA LADY FRIEND Savage, MD · 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
BLACK FLAG LIGHT Columbia, MD · American Lager · 4.6% 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
EVOLUTION BLURRED VINES Salisbury, MD · New England IPA · 7.2% ABV	7
DOGFISH 60 MINUTE IPA Milton, DE · IPA · 6% ABV	7.50

SPIRIT FREE

NON-MARETTO SOUR Lyre ‘Amaretti’, lemon juice, agave	8
ROSEMARY POMEGRANATE SODA Pomegranate Juice, Rosemary Honey Syrup, Club Soda	8
CRANBERRY CITRUS MULE Cranberry Juice, Orange Juice, Ginger Beer, Cinnamon Ginger 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, NV</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, 2022</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, 2020</i>	11/40	
COLUMNIA, ALBARIÑO Luscious pear flavors, fragrant lilac scents and bright lemon acidity all combine in a mouthwatering experience. <i>Albarino · Rias Baixas, Spain, 2021</i>	14/52	
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>	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	
LUBANZI, CHENIN BLANC Hints of pear, stone fruits and honey, with citrus acidity. A rounded, creamy mouthfeel and a pleasant dry finish. <i>Chenin Blanc · Swartland, South Africa, 2021</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, 2021</i>	17/64	
ROSÉ		
CLOUDLINE, ‘ROSÉ OF PINOT NOIR’ Bright and juicy, with berry and citrus fruits playing on the palate. <i>Pinot Noir · Willamette Valley, OR, 2023</i>	15/58	
ELEMENT(AL), ‘ROSÉ OF PINOT NOIR’ Refreshing and elegant with flavors of ripe strawberry, juicy watermelon, and delicate spring blossoms <i>Pinot Noir · California 2023</i>	15/58	
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, 202</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>	13/48	
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	
TYRELL’S, ‘HUNTER VALLEY’ SHIRAZ Deceptively rich, with a savoury pepper and charcuterie flavour mixed in good proportions with ripe red and black berry fruits. <i>Shiraz · New South Wales, Australia, 2021</i>	18/68	
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>	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	