

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**

MUSSELS FRA DIAVOLO 20
PEI Mussels, Tomato, Garlic, Red Chili Flakes, Basil,
Grilled Garlic Bread

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

CHEDDAR OLD BAY FOCACCIA 6
Focaccia, Whipped Honey Butter

CRAB DIP 20
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
Caramelized Onion Risotto, Balsamic Marinara

SMOKED SALMON DEVILED EGGS 13
Smoked Salmon, Everything Bagel Seasoning

BRAIDED CRAB PRETZEL 22
Crab Dip, Lump Crab, Old Bay

PEPPERONI PIZZA PRETZEL 11
Beef Pepperoni, Mozzarella, Balsamic Marinara

FRIED BURRATA 17
Basil Pesto Stuffed Burrata, Balsamic Marinara,
Grana Padano Cheese, Grilled Garlic Bread

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 16
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 FLAT IRON STEAK 15 |
SEARED SALMON 14 | **SEARED SCALLOPS** 18

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**

COLUMBIA CATCH MKT
Pepita Crusted Fresh Catch,
Butternut Squash and Spinach Risotto,
Lemon Sage Brown Butter **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
Whipped Butternut Squash, Pomegranate Glaze,
Pomegranate Seeds, Pistachio Parsley Gremolata,
Spinach, Crispy Quinoa **GF**

GRILLED SHRIMP SALAD 24
Arugula, Red Onion, Roasted Butternut Squash,
Grape Tomato, Dried Cranberries, Goat Cheese
Crumbles, Candied Pepitas, Pumpkin Seed Vinaigrette **GF**

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

FALAFEL SALAD 18
Fried Falafel, Spinach, Feta, Red Onion, Tomato,
Cucumber, Kalamata Olive, Pepperoncini,
Red Wine Oregano Vinaigrette **GF**

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

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

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

CHIPOTLE MISO HONEY GLAZED SALMON 34
Crab Fried Rice

SMOKED HALF CHICKEN 29
Alabama White BBQ Sauce,
Sweet Potato Fingerling Potatoes,
Garlic Green Beans **GF**

BRAISED LAMB SHANK 42
Moroccan 7 Spice, Kalamata Olives, Feta, Red Onion,
Grape Tomatoes, Cucumber, Pepperoncini,
Red Wine Oregano Vinaigrette, Pita

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 |

COCKTAILS

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

JACK & GINGER SANGRIA 14
Catocin Creek AppleJack Bourbon, Cointreau,
Apple Cider, Cinnamon, Cabernet Sauvignon,
Gingerale

BOURBON SOLSTICE SOUR 15
Elijah Craig 1789 Bourbon, St. Elizabeth Allspice
Dram, Orange Juice, Lemon Juice, Simple Syrup,
Orange Bitters

FLY AWAY WITH ME 14
Empress 1908 Gin, Botanicka Elderflower Liqueur,
Luxardo Maraschino Liqueur, Crème De Violette,
Fresh Lemon Juice, Bordeaux Cherry

STILLWATER GIMLET 14
Rosemary-Infused Hendrick's Gin, Lime Juice,
Agave

SMOKE ON THE WATER 15
Del Maguey Vida Mezcal Tequila, Ancho Reyes,
Agave, Angostura Bitters

PEAR PRESSURE 14
Cayeya Reposado, Pear Nectar, Lemon Juice,
Agave

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

SPICED WHISKEY MULE 14
Buffalo Trace Bourbon, Chai, Vanilla Syrup,
Lemon Juice, Ginger Beer

CINN CITY 14
Kraken Spiced Dark Rum, Amaro Nonino, Apple
Cider, Cinnamon Syrup, Lemon Juice

FALLEN QUEEN 15
Drumshanbo Citrus Gin, Mt. Rigli Aperitif,
Pom Juice, Lemon Juice, Vanilla Syrup

NITRO ESPRESSO MARTINI 14
Ketel One Vodka, Mr. Black Coffee 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 ***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

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 HEY, PORTER! Savage, MD · Vanilla Porter · 7.4% ABV	8.50
JAILBREAK BRUH HYMN Savage, MD · Imperial IPA · 9% ABV	9
GUINNESS Dublin, Ireland · Dry Stout · 4.2% ABV	7
LONE PINE PORTLAND PALE ALE Portland, ME · Pale Ale · 5.2% 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	7.50
FORWARD BREWING SAVE THE BAY Annapolis, MD · IPA · 5.5% ABV	7
MICHELOB ULTRA St. Louis, MS · Light Lager · 4.2% ABV	6
RIGHT PROPER BIG TOMORROW IPA Washington, D.C. · West Coast IPA · 7.2% ABV	7.50

SPIRIT FREE

N/A-PEROL SPRITZ Mionetto Apertivo 0% ABV, Alcohol Removed Sparkling Wine 0.05% ABV	8
CITRUS MULE Cranberry Juice, Orange Juice, Lime Juice, Cinnamon Syrup, Ginger Beer	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 DRAGONFRUIT 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
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, 2023</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, 2023</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, 2023</i>	12/44
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
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
COLUMNA, ALBARIÑO Luscious pear flavors, fragrant lilac scents and bright lemon acidity all combine in a mouthwatering experience. <i>Albariño · Rias Baixas, Spain, 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
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>	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, 2022</i>	17/64

ROSÉ

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>	12/44
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RED

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>	13/48
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>	21/80
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
THE PRISONER WINE COMPANY, 'UNSHACKLED' RED BLEND Flavors of spiced dried cherries, florals, and a hint of white pepper translate to a balanced and uplifting finish, with a generous mouthfeel. <i>Zinfandel, Malbec, Syrah, Petite Sirah, Grenache · California, 2022</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
SEGHESIO "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