

APPETIZERS

PEEL AND EAT SHRIMP 21 Old Bay, Garlic Butter, Lemon (GF)
OYSTERS Half Dozen 18 / Dozen 30 Cocktail Sauce, Mignonette, Lemon (GF)
PEI MUSSELS 20 Fennel, Dijon, Vermouth, Shellfish Broth, Shallot, Fresh Herbs, Lemon –add Fries +5 (GF)
CHESAPEAKE ARANCINI 20 Fried Risotto Balls, Crab, Smoked Gouda, Old Bay Cream Sauce

WHIPPED RICOTTA (OPT GF) 15 House Foccacia, Corn, Tomato, Olive Oil, Vincotto, Chili
HOUSE SMOKED WHITE FISH DIP 15 Served With Bagel Chips, Lemon, Green Onion
PT JUDITH CALAMARI 18 Flash Fried, Cherry Peppers, Pork Linguiça Sausage, Lemon, Parsley, Smoked Paprika, Marinara & Lemon Aioli
CRISPY SHRIMP & FRIED CORN 16 Fried Corn on the Cob Pieces, House BBQ Rub, Lager, Garlic Butter, Lime, Chilis, Grilled Bread, Cilantro, Chipotle Mayo
G. TSO’S WINGS (OPT GF) 18 Sesame Seeds, Green Onion, Ranch
SMOKED SALMON DEVEILED EGGS (GF) 13 Smoked Salmon, Everything Bagel Seasoning
FRIED GREEN TOMATOES (GF) 15 House-made Pimento Cheese, Corn Relish, Chives –add Lump Crab +12
CHICKEN LIVER MOUSSE (OPT GF) 12 Grilled Bread, Apricot Jam, Chives

SOUPS + SALADS

CLASSIC CAESAR 12 Torn Romaine, Grana Padano, Breadcrumb, Anchovy, Black Pepper, Lemon-Garlic Caesar Dressing
OFFSHORE SALAD (OPT GF) 12 Baby Greens, Grape Tomato, Cucumber, Red Onion, Sourdough Crouton Shards, Lemon Dijon White Balsamic Vinaigrette
WATERMELON & FETA SALAD (GF) 16 Baby Kale, Mint, Bee Pollen, Fennel, Champagne Vinaigrette, Tajin
CORN & TOMATO SALAD (GF) 16 Queso Fresco, Cilantro, Lime, Mixed Greens, Fresno Chili
SEARED TUNA SALAD (GF) 24 Romaine, Arugula, Spinach, Hard Boiled Egg, Olive, Green Beans, Toy Box Tomato, Red Skinned Potato, Red Onion, Oregano Dressing
MARYLAND CRAB SOUP (GF) 9/14 Lump Crab, Tomato, Tomato Broth, Onion, Garlic, Carrots, Green Beans, Potato, Old Bay
CLAM & CORN CHOWDER 9/14 Potato, Bacon, Cream, Black Pepper, Chive Oil, Oyster Crackers

PROTEIN ADD-ONS

GRILLED CHICKEN BREAST 10
JUMBO LUMP CRAB CAKE 24 GRILLED SHRIMP 12
GRILLED FLAT IRON STEAK 15
SEARED SALMON 14 SEARED SCALLOPS 20
SEARED AHI TUNA 15

SHAREABLE SIDES

HOUSE FOCCACIA 7 GARLIC GREEN BEANS 9
HUSHPUPPIES 5 WILTED BABY KALE & SPINACH 7
CRISPY SMASHED POTATO 9 CRAB FRIED RICE 18
LEMON PARM RISOTTO 9 GRILLED SUMMER SQUASH 9
MARINATED HEIRLOOM TOMATOES 9

RAW BAR

PETITE PLATEAU 63 (1 to 2 people) 6 Oysters, 6 Clams, 3 Shrimp, Crab Cocktail	GRAND PLATEAU 155 (3 to 5 people) 12 Osyters, 12 Clams, 6 Shrimp Cocktail, Tuna, Salmon, Crab Cocktail
OYSTERS (GF) 18 / 30 Cocktail Sauce, Mignonette, Lemon	TUNA CRUDO 17 Chili, Lime, Cilantro, Chives, & Soy
MIDDLE NECK CLAMS (GF) 15 / 29 Cocktail Sauce, Mignonette, Lemon	SMOKED SALMON RILLETES 12 House Smoked, Grilled Bread & Grainy Mustard
JUMBO COCKTAIL SHRIMP (GF) 4 ea Cocktail Sauce, Lemon	CRAB COCKTAIL 32 Lump Crab & Remouldade with Celery & Cucumber, Crackers

DINNER ENTREES

CRAB CAKE ENTREE (GF) Single / Double MKT Jumbo Lump Crab Cake, Corn Relish, Smashed Potato, Fennel Slaw , Lemon Dijon Remoulade	EAST COAST CIOPPINO (OPT GF) 38 Scallops, Shrimp, Clams, Mussels, Crispy Fried Fish, Tomato-Seafood Broth, Rouille, Grilled Bread –add Spaghetti +5
COLUMBIA CATCH (GF) MKT Corn on the Cob Sauce, Roasted Corn, Green Onion Grilled Squash & Potato Hash, Grilled Lemon	PAN SEARED SCALLOPS (GF) MKT Corn & Tomato Risotto, Bacon Jam, Chive Oil

TUNA AU POIVRE 32 Seared Tuna Steak, Match Stick Potatoes, Black Pepper, Cognac Cream Sauce, Smashed Potato, Wilted Spinach <i>Duckhorn ‘Greenwing’, Pinot Noir Willamette Valley, WA, 2024 ...15/56</i>	SPAGHETTI & CLAMS 27 Middle Neck & Chopped Clams, Creamy White Wine Sauce, Garlic Butter, Grana Padano, Breadcrumb, Lemon Zest, Parsley, Old Bay, Grilled Bread <i>San Simeon, Viognier Paso Robles, CA, 2025 ...14/52</i>
MISO SALMON 34 Crab Fried Rice, Ginger, Garlic, Scallion	PAN ROASTED CHICKEN PAILLARD (GF) 27 Two Pan Seared Chicken Breasts, Lemon White Wine Sauce, Cherry Tomato, Shallot, Garlic Butter, Green Beans, Arugula Salad
GRILLED SHRIMP IMPERIAL (GF) 39 Crab Imperial, Creamy Grits, Roasted Corn, Cherry Tomato, Green Onion <i>Pazo das Bruxas, Albariño Rias Baixas, Spain, 2024 ...15/60</i>	HERB CRUSTED LAMB LOIN (OPT GF) 42 Marinated Heirloom Tomatoes & Grilled Yukon Potato, Mint, Dijon, Herb Vinaigrette <i>Glassblower, Cabernet Sauvignon Napa Valley, California, 2023 ... 17/64</i>
CAJUN STYLE BLUE CATFISH 27 Crispy Fried Catfish, Hushpuppies, Chipotle Ranch Fries, Fennel Slaw, Remoulade, Grilled Lemon	CAJUN GRILLED PRIME NEW YORK STRIP (GF) 44 12oz Prime New York Strip, Cajun Spices, Cowboy Butter, Smashed Potatoes, Grilled Summer Squash
GRILLED CAULIFLOWER “STEAK” (GF) 22 Crispy & Whipped Chickpeas, Harissa, Labneh, Castelvetrano Olives, Pickled Red Onion	THE BURGER 20 Two 4 oz Smash Patties, Cooper Sharp American Cheese, Dijonaise, Crispy Onion, Bacon, Arugula, Tomato, Brioche Bun, Chipotle Ranch Fries
CRAB CAKE SANDWICH (OPT GF) 32 Crab Cake, Lettuce, Tomato, Remoulade, Brioche Bun, Chipotle Ranch Fries	

COCKTAILS

SUNRISE WHITE SANGRIA 14 Wheatley’s Vodka, Peach Schnaaps, Bodega Care Garnacha Blanca	AGORA HILLS 15 Hendrick’s Gin, Cayeya Blanco Tequila, Lemon Juice, Basil Cinnamon Syrup
SUNSET RED SANGRIA 14 Benchmark Bourbon, Peach Schnaaps, Bodega Care Garnacha	OFFSHORE MANHATTAN 17 Woodinville Rye, Carpano Antica, Montenegro Amaro, Black Walnut Bitters
CITRUS BLOOM 14 Drumshanbo Sardinian Gin, Lemon Juice, Lemon Simple Syrup, Strawberry Puree, Basil, Fee Foam	OLD LINE OLD FASHIONED 16 Sagamore Rye or Old Line Single Malt Bourbon, Demerara Syrup, Orange Bitters, Chocolate Bitters
SIDE CHICK 16 Hennessy VS Cognac, Bouchant Orange Cognac Liqueur, Lemon Juice, Strawberry Puree, Club Soda	OFFSHORE PAINKILLER 14 Planteray Dark Rum, Seasonal Juice and Nectars, Coconut Cream
ZEST COAST 16 Buffalo Trace Bourbon, Limoncello, Rosemary Honey Syrup, Lemon Juice, Fee Foam	NITRO ESPRESSO MARTINI 14 Ketel One Vodka, Mr. Black Coffee Liqueur, Demerara, Espresso
SOUTHY FIZZ 14 Tanqueray Rangpur Gin, Mint, Lemon, Simple Syrup, Renegade Lemonade Sparkling Lemon Wine	KITTAMAQUNDI CRUSH 14 Ketel One Peach And Orange Blossom Vodka, Cointreau, Rosemary Honey Syrup, Fresh Orange Juice, Soda
HIBISKISS MOJITO 14 Planteray 3 Stars White Rum, Hibiscus Syrup, Pineapple Juice, Basil	AGAVE-TINI 14 Cayeya Reposado Tequila, Dolin Dry Vermouth, Agave, Orange Bitters

**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 *(OPT GF) Can be made Gluten Free upon request | 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

ON DRAFT

ALLAGASH WHITE Portland, ME · Belgian Wit · 5.2% ABV	7.50
DEWEY BEER CO. LIGHT LIME Dewey Beach, DE · Mexican Lager · 4.5% ABV	7
MONOCACY WEST COAST IPA Frederick, MD · West Coast IPA · 7.7 % ABV	7.50
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
MICHELOB ULTRA St. Louis, MS · Light Lager · 4.2% ABV	6
MONOCACY H.L. REX SESSION IPA Columbia, MD · Light Lager · 4% ABV	7
NEW TRAIL BROKEN HEELS HAZY IPA Williamsport, PA · New England Hazy · 7% ABV	7.50

SPIRIT FREE

N/A-PEROL SPRITZ Mionetto Apertivo 0% ABV, Alcohol Removed Sparkling Wine 0.05% ABV	8
HIBISCUS REFRESHER Hibiscus Syrup, Lemon Juice, Ginger Beer	8
FAUX-LOMA Free Spirits ‘Tequila’, Fresh Lime Juice, Fever Tree Sparkling Ruby Red Grapefruit Soda, Agave,Tajin	8
NIGHT & DAY SUNRISE TROPICAL SOCIAL TONIC (NON-ALCOHOLIC) Montville, NJ · · 0% ABV (Contains Caffeine)	8
HIYO STRAWBERRY GUAVA SOCIAL TONIC (NON-ALCOHOLIC) Venice, CA · 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
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. Invigorating with bight 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, 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. 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 Bixas, Spain, 2024</i>	15/60
AUGUST KESSLER RIESLING Expect hints of tropical fruits, such as pineapple and melon, alongside stone fruits like nectarine; refreshing acidity, balancing its sweetness <i>Riesling · Pfalz, Germany, 2024</i>	13/48
SAN SIMEON, VIOGNIER bright, luscious wine with ripe peach flavors and tropical notes. well-balanced wine shows a lengthy finish. <i>Viognier · Paso Robles, California, 2025</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 FAMAAY, 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, ‘GREENWING’, 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
BANFI, ROSA REGALE Fresh crushed strawberries and a hint of rose petals. Remarkably well-balanced sweetness, refreshing acidity. (Served Chilled) <i>Brachetto d’Acqui · Piedmont, Italy, 2024</i>	11
TINTONERO, MALBEC Riipe 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
MICHAEL DAVID ‘EARTHQUAKE’, OLD VINE ZINFANDEL Notes of wild blueberries, plum, and black currants, a harmony of tannins and juicy acidity. <i>Zinfandel · Lodi. 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

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