

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

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

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

THAI PEANUT GLAZED WINGS 18
Thai Peanut Sauce, 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

SPICY TUNA "CANNOLI" 21
Shaved Napa Salad, Sesame Ginger Vinaigrette,

SOUPS

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

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

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

PROTEIN ADD-ONS:

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

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 PENNE ALLA VODKA 20
Shrimp, Tomato, Spinach,
Garlic, Chili Flake, Basil, Oregano, Cream,
Garlic Bread

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**

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

FISH AND CHIPS 19
Malt Vinegar Chip Fried Cod, 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, 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

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

JACK & GINGER SANGRIA 14
Catoctin Creek AppleJack Bourbon, Cointreau,
Apple Cider, Cinnamon & Clove Spices,
Tribute Cabernet Sauvignon, Ginger Ale

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 Whiskey,
Demerara Syrup, Orange Bitters,
Chocolate Bitters

OFFSHORE PAINKILLER 14
Planteray Dark Rum, Seasonal Juices 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, Fee Foam

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

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 HEY, PORTER! Savage, MD · Vanilla Porter · 7.4% ABV	8.50
GUINNESS Dublin, Ireland · Dry Stout · 4.2% ABV	8.50
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
CROOKED CRAB HAZE FOR DAYS Odenton, MD · Pale Ale · 6.2% ABV	7
FIRST STATE BREWING HEX THEORY IPA Middletown, DE · IPA · 6% ABV	8
MICHELOB ULTRA St. Louis, MS · Light Lager · 4.2% ABV	6

SPIRIT FREE

NON-MARETTO SOUR Lyre 'Amaretti', lemon juice, agave	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)	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
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
COLUMNA, 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

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
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RED

WILD HILLS, PINOT NOIR Notes of red and black fruits, chocolate covered cherries, and bramble. Silky tannins with a long and complex finish. <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, 2014</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
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SHATTER GRENACHE Dense with dark berries, chocolate, minerality and baking spices. Fine, firm tannins. <i>Grenache · Maury, Rousillon, France, 2021</i>	14/52
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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
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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
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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
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SEGHEISIO "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
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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
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