

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 AND ARTICHOKE DIP 22 Lump Crab, Cream Cheese, Grana Padano, Spinach, Artichoke, Lemon, Old Bay, House-made Tortilla Chips

PT JUDITH CALAMARI 18 Flash Fried, Cherry Peppers, Pork Linguiça Sausage, Lemon, Parsley, Smoked Paprika, Marinara & Lemon Aioli
G. TSO'S WINGS 18 Sesame Seeds, Green Onion, Ranch
CRISPY SHRIMP & FRIED CORN 16 House BBQ Rub, Lime, Chipotle Mayo, Cilantro
SMOKED SALMON DEVILED EGGS (GF) 13 Smoked Salmon, Everything Bagel Seasoning

SOUPS

MARYLAND CRAB CHOWDER (GF) 9/14 Lump Crab, Tomato, Onion, Garlic, Carrots, Green Beans, Potato, Old Bay
CLAM & CORN CHOWDER 9/14 Potato, Bacon, Corn, Cream, Black Pepper, Chive Oil

SALADS

CLASSIC CAESAR 12 Torn Romaine, Grana Padano, Breadcrumbs, Anchovy, Black Pepper, Lemon-Garlic Caesar Dressing
OFFSHORE SALAD 12 Baby Greens, Grape Tomato, Cucumber, Red Onion, Sourdough Crouton Shards, Lemon Dijon White Balsamic Vinegar
SEARED TUNA SALAD (GF) 24 Romaine, Arugula, Spinach, Hard Boiled Egg, Olive, Green Beans, Toy Box Tomato, Red Skinned Potato, Red Onion, Oregano Dressing
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

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 Oysters, 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 15/32 Lump Crab & Remouldade with Celery & Cucumber, Crackers

BRUNCH

BRUNCH BUFFET (ONLY AVAILABLE ON SUNDAYS)	
Scrambled Eggs Turkey Sausage, Bacon Breakfast Potatoes Seasonal Pancakes Seasonal French Toast Bake Shrimp Cocktail	Seasonal Roasted Chicken Seasonal Roasted Salmon Shrimp & Grits Baked Crabby Mac and Cheese Roasted Vegetable Medley Coffee and Fresh Juices Seasonal Deviled Eggs
Adults 39 / Children (Under 12) 22	

AVOCADO TOAST 15 Avocado, Pickled Red Onion, Goat Cheese, Cherry Tomato, Cucumber, Balsamic Glaze, Everything Bagel Seasoning Add Sunny Side Up Egg 4 · Add Jumbo Lump Crab 12	OFFSHORE BREAKFAST 16 Two Over Easy Eggs, Breakfast Potatoes, Bacon or Turkey Sausage, Sourdough Toast
CRAB CAKE “BENEDICT” 28 Two, 2 oz Crab Cakes, Brioche, Hollandaise, Sunny Side Up Eggs, Brunch Potatoes	BRUNCH BURGER 20 Fried Egg, Two 4 oz Patties, Cooper Sharp American Cheese, Dijon Aioli, Crispy Onion, Bacon, Brunch Potatoes
SMOKED SALMON “BENEDICT” 25 Smoked Salmon, Sautéed Spinach, Brioche, Hollandaise, Sunny Side Up Eggs, Brunch Potatoes	LEMON BLUEBERRY PANCAKES 16 3 Pancakes, Pecan Maple Syrup, Butter, Choice of: Bacon or Turkey Sausage
BACON EGG & CHEESE SAMMY 16 Texas Toast, Two Fried Eggs, Bacon, American Cheese, Dressed Greens, Dijonaise, Brunch Potatoes	SMOKED TURKEY CLUB 16 House-smoked Turkey, Bacon, Lettuce, Tomato, Roasted Garlic Aioli, Hot Pepper Relish, Chipotle Ranch Fries
SHRIMP PO’BOY 27 Crispy Fried Shrimp, Fennel Slaw, Tomato, Pickles, Remoulade, Fries	SHRIMP & GRITS 22 Grilled Shrimp, Cheddar Grits, Cajun Cream Sauce, Green Onion
CATFISH PO’BOY 22 Cajun Fried Blue Catfish, Fennel Slaw, Tomato, Pickles, Remoulade, Fries	STEAK AND EGGS 27 Flat Iron Steak, Two Over-Easy Eggs, Brunch Potatoes, Toast

COCKTAILS

SUNRISE WHITE SANGRIA 14 Wheatley’s Vodka, Peach Schnaaps, Bodega Care Garnacha Blanca
SUNSET RED SANGRIA 14 Benchmark Bourbon, Peach Schnaaps, Bodega Care Garnacha
OFFSHORE MANHATTAN 17 Woodinville Rye, Carpano Antica, Montenegro Amaro, Black Walnut Bitters
OLD LINE OLD FASHIONED 15 Sagamore Rye or Old Line Single Malt Bourbon, Demerara Syrup, Orange Bitters, Chocolate Bitters
NITRO ESPRESSO MARTINI 14 Kettle One Vodka, Mr. Black Coffee Liqueur, Demarara, Espresso
KITTAMAQUINDI CRUSH 15 Ketel One Peach And Orange Blossom Vodka, Cointreau, Rosemary Honey Syrup, OJ, Soda Fresh Orange Juice, Soda

BRUNCH CLASSICS

\$8 EACH OR BOTTOMLESS FOR \$22 [ENDS AT 3PM]
FRENCH 75 gin, sparkling wine, lemon juice, simple syrup
SEASONAL BELLINI seasonal fruit nectar, sparkling wine
MIMOSA fresh orange juice, sparkling wine
BLOODY MARY house made bloody mary blend, vodka, old bay rim
BLOODY MARIA house made bloody mary blend, tequila, tajin rim

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 Peach Lemon Grapefruit	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 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
MONOCACY H.L. REX Frederick, MD · Session IPA · 4.7% ABV	7
MICHELOB ULTRA St. Louis, MS · Light Lager · 4.2% ABV	6
BLACK FLAG LIGHT LAGER Columbia, MD · Light Lager · 4% ABV	6

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
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
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
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
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
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’ RÉD 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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