

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
CRISPY SHRIMP & FRIED CORN 16 Fried Corn on the Cob Pieces, House BBQ Rub, Lager, Garlic Butter, Lime, Chilis, Grilled Bread, Cilantro, Chipotle Mayo

PEI MUSSELS (GF) 20 Fennel, Dijon, Vermouth, Shellfish Broth, Shallot, Fresh Herbs, Lemon –add Fries +5
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
SMOKED SALMON DEVEILED EGGS 13 Smoked Salmon, Rye Crumble, Everything Bagel Seasoning
SPINACH AND ARTICHOKE DIP 15 Cream Cheese, Grana Padano, Spinach, Artichoke, Lemon, Old Bay, House-made Tortilla Chips - Add Crab + \$12
FRIED GREEN TOMATOES 15 House-made Pimento Cheese, Corn Relish, Chives GF - add Lump Crab +12
WHIPPED RICOTTA 15 House Foccacia, Corn, Tomato, Olive Oil, Vincotto, Chili
CHICKEN LIVER MOUSSE 12 Apricot Jam, Toasted Bread, Chives Sweet Soy Glaze

SOUPS

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

SALADS

CLASSIC CAESAR 6/12 Torn Romaine, Grana Pandano, Breadcrumb, Anchovy, Black Pepper, Lemon-Garlic Caesar Dressing
OFFSHORE SALAD 6/12 Baby Greens, Grape Tomato, Cucumber, Red Onion, Sourdough Crouton Shards, Lemon Dijon White Balsamic Vinaigrette
WATERMELON & FETA SALAD 16 Baby Kale, Mint, Bee Pollen, Fennel, Champagne Vinaigrette, Tajin
CORN & HEIRLOOM TOMATO 16 Queso Fresco, Cilantro, Lime, House Greens Mix, Fresno Chilis

PROTEIN ADD-ONS:

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

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

LUNCH ENTREES

SEARED TUNA SALAD (GF) 24 Romaine, Arugula, Spinach, Hard Boiled Egg, Olive, Green Beans, Toy Box Tomato, Red Skinned Potato, Red Onion, Oregano Dressing	SHRIMP SPAGHETTI 20 Sauteed Shrimp, Garlic Butter, Lemon Zest, Breadcrumb, Chives
CHESAPEAKE CLUB 32 Shrimp Salad, Crab Cake, Bacon, Lettuce, Tomato, Remoulade, on Texas Toast. Served with Fries.	SEAFOOD COBB SALAD (GF) 32 Grilled Shrimp, Lump Crab Meat, Hard Boiled Egg, Bacon, Tomato, Cucumber, Romaine, Avocado Ranch Dressing
CAJUN STYLE BLUE CATFISH 27 Crispy Fried Catfish, Hushpuppies, Chipotle Ranch Fries, Fennel Slaw, Remoulade, Grilled Lemon	MISO GLAZED SALMON 34 Crab Fried Rice. Ginger, Garlic, Scallion
CATFISH PO’BOY 22 Cajun Fried Blue Catfish, Fennel Slaw, Tomato, Pickles, Remoulade, Fries	CHICKEN CAPRESE SANDWICH 19 Grilled Chicken, Mozzarella, Arugula, Tomato, Red Onion, Balsamic Drizzle, Pesto, House-made Focaccia, Chipotle Ranch Fries
SMOKED TURKEY CLUB 17 House-smoked Turkey, Bacon, Lettuce, Tomato, Roasted Garlic Aioli, Hot Pepper Relish, 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
CRAB CAKE SANDWICH 28 Crab Cake, Lettuce, Tomato, Remoulade, Brioche Bun, Chipotle Ranch Fries	THE BURGER 20 Two 4 oz Smash Patties, Cooper Sharp American Cheese, Dijonaise, Crispy Onion, Bacon, Arugula, Tomato, Brioche Bun, Chipotle Ranch Fries
GRILLED CAULIFLOWER “STEAK” (GF) 22 Crispy & Whipped Chickpeas, Harissa, Labneh, Castelvetrano Olives, Pickled Red Onion	SHRIMP PO’BOY 22 Crispy Fried Shrimp, Fennel Slaw, Tomato, Pickles, Remoulade, Fries

SHAREABLE SIDES

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

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

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
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
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
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, Mionetto Sparkling Alcohol-Removed Wine 0.05% ABV	8
HIBISCUS REFRESHER Hibiscus Infused Syrup, Lemon Juice, Fever Tree Ginger Beer	8
FAUX-LOMA Free Spirits ‘Tequila’ , Fresh Lime Juice, Fever Tree Sparkling Ruby Red Grapefruit, 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 · IPA · 0.05% 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, this invigorating white combines 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, and are complemented by 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. Features 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 Baixas, 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
DOMAINE DES HERBAUGES UNOAKED CHARDONNAY Crisp, with tropical hints of pineapple with lovely fresh anise and exotic notes on the finish <i>Chardonnay · Loire Valley, France, 2024</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
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
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’ 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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