

OFFSHORE

THE COLLECTIVE

APPETIZERS

PEEL AND EAT SHRIMP 21 Old Bay, Garlic Butter, Lemon (GF)
CHESAPEAKE ARANCINI 14 Fried Risotto Balls, Crab, Smoked Gouda, Old Bay Cream Sauce
MOULES FRITES 21 Fennel, Dijon, Vermouth, Shellfish Broth, Shallot, Fresh Herbs, Lemon (GF)

PT JUDITH CALAMARI Flash Fried, Cherry Peppers, Pork Linguiça Sausage, Lemon, Parsley, Smoked Paprika, Marinara & Lemon Aioli	20
G. TSO'S WINGS Sesame Seeds, Green Onion, Ranch	18
GREEN CHILI DEVEILED EGGS (GF) Crispy Shallot, Green Onion, Smoked Paprika —add Lump Crab +12	13
TEMPURA CAULIFLOWER Chili Mayo, Turmeric Pickled Onion, Castelvetrano Olives, Fresh Coriander —add Lump Crab +12	13
WHIPPED RICOTTA (OPT GF) House Foccacia, Pistou, Cranberry, Olive Oil, Vincotto	15
OYSTER PAN ROAST Braised Greens, Garlic Butter, Cracker Crumb, Lemon	15
CHICKEN LIVER MOUSSE Apricot Jam, Toasted Bread, Chives	12

SOUPS

SHE CRAB BISQUE Lump Crab, Old Bay, Sherry, Lemon Cream	9/14
CLAM CHOWDER Potato, Bacon, Cream, Black Pepper, Chive Oil	9/14
SOUP OF THE DAY Ask Your Server For Today's Selection	7/10

SALADS

CLASSIC CAESAR Torn Romaine, Grana Pandano, Breadcrumb, Anchovy, Black Pepper, Lemon-Garlic Caesar Dressing	6/12
BABY KALE SALAD (GF) Shaved Brussels, Green Apple, Bleu Cheese, Cranberries, Sweet Potato, Pepitas, Buttermilk Ranch	14
SALT ROASTED BEET & FETA (GF) Romanesco, Sesame & Sunflower Seeds, Vincotto, Olive Oil, Arugula, Fennel Pollen, Cider Vinaigrette	15

PROTEIN ADD-ONS:

GRILLED CHICKEN BREAST	10
JUMBO LUMP CRAB CAKE	28
GRILLED SHRIMP	12
FRIED SHRIMP	12
FRIED OYSTERS	15
SEARED TUNA	15
GRILLED FLAT IRON STEAK	15
SEARED SALMON	15
SEARED SCALLOPS	20

RAW BAR

PETIT PLATEAU 54 (1 to 2 people) 6 Oysters, 6 Clams, 3 Shrimp Cocktail, Shrimp Salad	GRAND PLATEAU 125 (3 to 5 people) 12 Oysters, 12 Clams, 6 Shrimp Cocktail, Tuna, Salmon, Shrimp Salad
OYSTERS (GF) 18 / 30 Cocktail Sauce, Mignonette, Lemon	TUNA CRUDO 17 Chili, Lime, Cilantro, Chives, & Soy
MIDDLE NECK CLAMS (GF) 15 / 27 Cocktail Sauce, Mignonette, Lemon	SMOKED SALMON RILLETES 12 House Smoked, Grilled Bread & Grainy Mustard
JUMBO COCKTAIL SHRIMP (GF) 3.5 ea Cocktail Sauce, Lemon	LUMP CRAB COCKTAIL 32 Remoulade, Celery & Cucumber, Crackers
TINNED SEAFOOD OFFERINGS Lemon-Herb Mussels 13, Thyme-Lemon Mackerel 14, Spicy Anchovies 12, Bay Scallops 15, Razor Clams 15, Octopus in olive oil 15	

LUNCH ENTREES

SEARED TUNA SALAD (GF) 24 Sesame Crusted, Crispy Brussels, Red Watercress, Cucumber, Red Onion, Tomato, Fish Sauce, Cider Vin	MUSHROOM RAGOUT 18 Fresh Trofie Pasta, Ricotta Salata, Cured Egg Yolk, Vincotto, Breadcrumb, Fried Sage, Lemon Zest
CHESAPEAKE CLUB 32 Shrimp Salad, Crab Cake, Bacon, Lettuce, Tomato, Remoulade, on Texas Toast. Skin on Fries.	SEAFOOD COBB SALAD (GF) 32 Grilled Shrimp, Lump Crab Meat, Hard Boiled Egg, Bacon, Tomato, Cucumber, Romaine, Ranch Dressing
CAJUN STYLE BLUE CATFISH 27 Crispy Fried Catfish, Hushpuppies, Skin-On Fries, Fennel Slaw, Remoulade, Grilled Lemon	NORWEGIAN SALMON 34 Cider Glaze, Quinoa, Celery Root Puree, Grilled Scallion
CATFISH OR SHRIMP PO'BOY 22 Cajun Fried, Fennel Slaw, Tomato, Pickles, Remoulade, Skin-On Fries	GRILLED CHICKEN MELT 19 Grilled Chicken, Swiss, Smoked Bacon, Whole Grain Mustard, Texas Toast, Skin-On Fries
SMOKED TURKEY CLUB 17 House-smoked Turkey, Bacon, Lettuce, Tomato, Cranberry Aioli, Swiss, Skin-On Fries	CHEESESTEAK 21 Shaved Ribeye, Grilled Onion, Mushrooms, American Cheese, Amoroso Roll, Skin-On Fries
CRAB CAKE SANDWICH 28 Crab Cake, Lettuce, Tomato, Remoulade, Brioche Bun, Skin-On Fries	THE BURGER 20 Two 4 oz Smash Patties, American Cheese, Dijonnaise, Crispy Onion, Bacon, Arugula, Tomato, Brioche Bun, Skin-On Fries
DELICATA SQUASH 22 Black Lentils, Pickled Peppers, Quinoa, Mushroom-Kombu Demi, Pepitas	STEAK FRITES (GF) 27 8 oz Flat Iron, Parsley-Grana Fries, House Steak Sauce

SHAREABLE SIDES

CRISPY BRUSSELS Fish Sauce Caramel, Sesame, Chilis 11
ROASTED ROOT VEG Pepitas, Pumpkin Seed Oil, Feta, Mint 12
BRAISED GREENS Smoked Turkey Burnt Ends, Cider Vin, White Onion, Brown Sugar 9
CRISPY SMASHED YUKONS Herb Oil, Maldon Sea Salt 9
MAPLE ROASTED DELICATA SQUASH Butternut Puree, Cranberry 11
CREAMY POLENTA Ricotta Salata, Gremolata 9
MARKET SALAD Mixed Greens, Red Onion, Cucumber, Champagne Vin 7

COCKTAILS

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

*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 Grapefruit Lemon Peach	10

ON DRAFT

ALLAGASH WHITE Portland, ME · Belgian Wit · 5.2% ABV	7.50
LEINENKUGEL SUMMER SHANDY Chippewa Falls, WI · Shandy · 4.2% ABV	5
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
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 Frederick, MD · Light Lager · 4% ABV	7
MONOCACY WEST COAST IPA Frederick, MD · West Coast Style IPA · 7.7% ABV	8

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 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	
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	

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.*