·· SMALL PLATES ··

CALAMARI
lightly fried, yum yum sauce,
seaweed salad 12

GF **SHRIMP COCKTAIL**
four colossal shrimp,
lemon, cocktail sauce 16

LAMB SIRLOIN
seared & sliced lamb,
parmesan polenta,
mint puree, fresh basil 16

STICKY TUNA RICE
crispy sushi rice squares, avocado,
poke-style tuna, topped with eel sauce,
scallions, masago, seaweed salad 16

BRIE & FIG TOAST
toasted brie, brioche, fig jam,
candied pecans, shiso leaf 13

LOBSTER ARANCINI
lobster morsels, mozzarella,
peas, lobster cream sauce 15

PORK POT STICKERS
crispy, thai sweet chili 12

SIMPLY CRAB
lump crab, charred lemon,
garlic butter, tabasco,
toasted ciabatta bread 18

CRAB AU GRATIN
lump crab meat, gruyere,
fontina, gouda, scallions,
toasted ciabatta bread, crudité 20

SOUPS

SOUP DU JOUR
chef's signature creation 7

FRENCH ONION SOUP
caramelized onion, rich stock,
crouton cheese au gratin 8

CRAB BISQUE
lump crab, old bay topping 9

·· OYSTERS ··

served by the half dozen

GF **CLASSIC**
fresh shucked, raw oysters,
tabasco, mignonette 15

GF **ROCKEFELLER**
grilled, bacon,
spinach, parmesan 16

·· STEAM POTS ··

your choice of:
PEI Mussels or Clams $16
served with warm ciabatta bread
choice of the following:
add pasta $7

DRUNKEN
yuengling lager, garlic, butter

FRA DIAVOLO
signature spicy marinara

EASTERN SHORE
white wine, old bay, butter

·· GREENS ··

Chicken 10 | Salmon 12
Crab Cake 16 | Shrimp 8

CAESAR
romaine lettuce, parmigiana
cheese, herb & garlic croutons,
caesar dressing 13

CABBAGE
cabbage mix, aleppo pepper flakes,
carrot, dill, crispy onion,
pickle mustard seed,
greek yogurt dijonnaise 13

CHOPPED KALE
tuscan kale, crispy sweet potato,
aged cheddar, toasted almonds,
white balsamic vinaigrette 12

CLASSIC WEDGE
iceberg, tomato, bacon, red onion,
smoked bleu cheese dressing 13

·· PASTA ··

gluten free pasta upon request

FUSILLI
house made pasta,
sautéed with garlic, EVOO,
jumbo shrimp, scallops, lump crab,
creamy crab aurora sauce 33

SHORT RIB PACCHERI
rosemary braised short rib,
cippolini onions, golden beets, spinach
garlic pangrattato, 28

FETTUCCINE TENDERLOIN
seared beef tenderloin morsels, arugula,
fire roasted tomatoes, gorgonzola cream,
fettuccine, chopped bacon,
crispy onion straws 29

SAGE CHICKEN & RAVIOLI
ricotta stuffed ravioli, chicken roulade,
roasted carrots, fennel,
asiago, crispy sage 26

SHAREABLE SIDES

CHESAPEAKE BAY FRIES
crab imperial, old bay,
smoked gouda sauce,
piquante peppers, scallions,
seasoned fries 20

CRISPY BRUSSEL SPROUTS
korean chili flake butter,
candied pecans,
fried onions, whipped ricotta
12

TRUFFLE FRIES
parmesan,
fresh herbs, truffle oil 12

DILL POTATOES
seared fingerling potatoes,
fresh dill, roasted garlic yogurt,
smoked pork lardon 11

**LOBSTER
MACARONI & CHEESE**
cavatappi, lobster morsels,
white cheddar cheese sauce,
bread crumbs 18

NAKED FISH

FRESH FISH SELECTION
accompanied with seasonal
roots and vegetables
• dress your fish below •

GF **BEURRE BLANC**
lemon 3

PROVENCALE
tomato, capers,
herbs de provence 6

CHESAPEAKE
crab imperial, lobster sauce 10

·· SEAFOOD ··

GF **TWIN CRAB CAKES**
4oz jumbo lump cakes,
pommery sauce,
seasonal roots & vegetables 46

BLUE CATFISH
cornmeal crust, corn puree,
tarragon-buttermilk emulsion,
pea tendrils, pickled heirloom tomato 27

SHRIMP & GRITS
seared shrimp, cheesy grits,
andouille sausage, roasted poblano chiles,
cajun cream sauce, romano cheese 32

·· LAND & SEA ··

MISO PORK
8oz. pork chop, miso-maple glaze,
potato-parsnip puree, pickled onions,
sautéed maitake mushrooms 29

GF **PERFECT 10**
6oz. filet mignon, 4oz. crab cake,
béarnaise sauce,
seasonal roots & vegetables 54

ROTISSERIE HALF CHICKEN
boursin whipped potatoes,
charred asparagus, white bbq 27

GF **FILET DIANE**
8oz filet mignon, lump crab meat,
pink peppercorn dijon hollandaise,
seasonal roots & vegetables 58

·· FARM ··

served with
seasonal roots & vegetables

12OZ NEW YORK STRIP 48

8OZ FILET MIGNON 52

6OZ FILET MIGNON 40

GF **ACCOUTREMENTS**
wild mushrooms 8
shrimp skewer 8
chesapeake 10

GF **SAUCES**
béarnaise 4
chimichurri 4
maitre d' butter 3

Executive Chef
Sean Giffing