

Dinner Menu

— " SMALL PLATES " —

LAMB FLATBREAD
grilled naan, lamb sirloin,
sesame cauliflower puree, unami honey,
arugula, goat cheese, cherry tomato 18

CRISPY DUCK WONTONS
duck bacon, cream cheese,
corn, black cherry reduction,
basil, parsnip straw 12

PORK POT STICKERS
crispy, thai sweet chili 12

CALAMARI
lightly fried, yum yum sauce,
seaweed salad 12

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

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

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

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

MAITRE D'
baked, lemon, parsley, butter 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

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

BEET & BURRATA
burrata, roasted beets, arugula,
toasted pistachio, blood orange,
sweet tarragon vinaigrette 13

CHAMPAGNE SPINACH
green apple, blueberry,
goat cheese, candied walnuts,
champagne vinaigrette 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

CIOPPINO
tomato-fennel broth, rockfish,
clams, blue crab lump, mussels,
bucatini pasta 30

GNOCCHI
house-made gnocchi, sage brown
butter, pancetta, butternut squash,
pumpkin seeds, crispy sage leaf,
pecorino romano 22

LOBSTER RAVIOLI
lobster stuffed ravioli, spinach,
roasted heirloom cherry tomatoes,
lobster morsel scampi sauce,
asiago cheese 31

SHAREABLE SIDES

N.T.D. CRABBY FRIES
crab imperial, old bay,
smoked gouda sauce,
piquante peppers, scallions,
seasoned fries 20
• | Not The Deck | •

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

TRI-COLOR CARROTS
mild yellow curry,
toasted almond, parsley 11

— " SEAFOOD " —

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

MISO CURED SALMON
cauliflower puree, broccolini,
sugar peas, bbq nori,
teriyaki-honey, amaranth 30

U-10 SCALLOPS
butternut squash risotto,
crispy prosciutto, genovese basil,
pecorino romano,
pomegranate gastrique 45

HALIBUT
smoked paprika crust,
delicata squash, creamy garlic polenta,
celery root puree, toasted pepita seeds 31

NAKED FISH



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

GF BEURRE BLANC
lemon 3

CHESAPEAKE
crab imperial, lobster sauce 10

PROVENCALE
tomato, capers, herbs de provence 6

— " LAND & SEA " —

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

VEAL TOMAHAWK
16oz. milk-fed dutch veal,
mashed parsnips, heirloom carrots,
roasted shallot, black truffle bordelaise 54

— " 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
truffle bordelaise 5
maitre d' butter 3

PLEASE NOTE

PIZZA & SUSHI ARE HANDCRAFTED IN THEIR DEDICATED KITCHENS.
THEY MAY ARRIVE AT AN ALTERNATE TIMES THAN YOUR OTHER MENU SELECTIONS.



Executive Chef
Sean Giffing