

FALL DINNER MENU

— " SMALL PLATES " —

CALAMARI

lightly fried,
yum yum sauce, seaweed salad 12

PUMPKIN & FONTINA ARANCINI

curry squash, crispy pork belly, pickled
apple, toasted hazelnut 17

BURRATA

House nduja, Castelvetro olives, hot
honey, gremolata, rosemary crostini 18

PORK POT STICKERS

crispy, thai sweet chili 12

SIMPLY CRAB

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

BRIE & FIG TOAST

toasted brie, brioche, fig jam,
candied pecans, shiso leaf 13

CRAB AU GRATIN

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

GF SHRIMP COCKTAIL

four colossal shrimp,
lemon, cocktail sauce 16

SOUPS

SOUP DU JOUR

chef's signature creation 8

FRENCH ONION

caramelized onion, rich stock, crouton
cheese au gratin 9

CRAB BISQUE

lump crab, old bay topping 9

OYSTERS

served by the half dozen

GF CLASSIC 15

fresh shucked, raw oysters, tabasco,
mignonette

GRILLED OYSTER 18

Beer butter, lemon, herbs, bread crumb

GF ROCKEFELLER 16

grilled, bacon,
spinach, parmesan

— " 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, parmigiana cheese,
herb & garlic croutons, caesar dressing 13

NASHI PEAR

frisée, mixed greens, nashi pear, goat
cheese, bacon, craisins, salted caramel
vinaigrette 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

VENISON STROGANOFF

Ground venison, marsala cream sauce,
English peas, local mushrooms, egg
noodles, dill 28

HARVEST RIGATONI

Butternut squash sauce, rigatoni,
roasted delicata squash, goat cheese,
roasted Brussels sprouts, toasted
pepitas, smashed pancetta, arugula 29

FETTUCINE

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

SHAREABLE SIDES

CHESAPEAKE BAY FRIES

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

CRISPY BRUSSEL SPROUTS

Romesco, Spanish chorizo, Manchego,
sherry reduction, chervil 15

ARTICHOKE AU GRATIN

artichokes, spring onion,
cheese, herbs, breadcrumbs,
warm ciabatta 10

TRUFFLE FRIES

parmesan, fresh herbs, truffle oil 12

LOBSTER MACARONI & CHEESE

cavatappi, lobster morsels,
white cheddar cheese sauce,
bread crumbs 18

NAKED FISH



FRESH FISH SELECTION

accompanied with seasonal
root & 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 root & vegetables 46

SHRIMP & GRITS

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

PAN SEARED HALIBUT

Parsnip purée, braised leek,
roasted carrot, saffron-garlic
cream, sunchoke crisps 42

— " LAND & SEA " —

GF PERFECT 10

6oz. filet mignon, 4oz. crab cake,
béarnaise sauce,
seasonal root & 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 root & vegetables 58

14OZ PORK CHOP

Smoky black currant rub,
celeriac purée, glazed cipollini
onions, Dijon-black pepper jus,
crispy sage leaf 36

— " FARM " —

served with
seasonal roots & vegetables

PRIME 12OZ NY STRIP 56

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

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

