

SMALL PLATES ...

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 leaf 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

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

LOBSTER RAVIOLI

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

BRICK OVEN PIZZA

CHESAPEAKE BAY

san marzano tomato sauce, crab meat, shrimp, mozzarella cheese, old bay 21

NOTORIOUS F.I.G

white pizza, mozzarella cheese, crumbled bleu cheese, fig jam, arugula, parma prosciutto, balsamic glaze 18

HOT & HEAVY

san marzano tomato sauce, pepperoni, mozzarella, burrata, hot honey drizzle 18

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

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

GF TWIN CRAB CAKES

40z jumbo lump cakes, pommery sauce, seasonal roots & vegetables 46

ROTISSERIE HALF CHICKEN

boursin whipped potatoes, charred asparagus, white bbq 27

U-10 SCALLOPS

butternut squash risotto, crispy prosciutto, genovese basil, pecorino romano, pomegranate gastrique 45

GF FILET DIANE

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

CHICKEN PARMESAN

chicken cutlet, signature marinara, fusilli pasta, aurora sauce, mozzarella, basil 25

HALIBUT

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

--- FARM ---

served with seasonal roots & vegetables

120Z NEW YORK STRIP 48

80Z FILET MIGNON 52 60Z 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



Executive Chef Sean Giffing