



STARTERS

Grand Cinnamon Roll · 9
lots of icing
VG

Hamachi Crudo* · 23
asian pear, yuzu kosho vinaigrette,
purple shiso, toasted sesame

Avocado & Crab Toast · 22
toasted sourdough, whipped avocado,
radish, cucumber, pickled onion

Rhode Island Calamari · 18
toasted fennel seed, aleppo oil
GF

Smoked Trout Roe Bump* · 16
briny, smoky & buttery roe over a crispy
rösti potato topped with sour cream

Beets & Burrata · 19
pickled pears, cucumbers, pistachio,
aged balsamic
GF, VG

Jumbo Lump Crab Gratin · 22
whipped lemon-herb cream cheese,
old bay, grilled sourdough

SALADS

**Honeycrisp Apple &
Celery Salad** · 16
arugula, grafton clothbound cheddar,
dates, pistachio, hot honey vinaigrette
GF, VG

Little Gem Caesar · 16
grana padano, black pepper,
garlic breadcrumbs

GF | gluten-friendly VG | vegetarian

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.

RAW BAR

Oysters on the Half-Shell
choose one type or mix and match | GF

BREAK WATER medium size, plump, briny finish
ISLAND PARK COVE, RI

KATAMA BAY large size, slightly briny, sweet finish
KATAMA BAY, MA

PINK MOON medium size, crisp & briny, sweet finish
HUNTER RIVER, PEI, CANADA

STANDISH SHORE medium size, briny, crisp finish
DUXBURY BAY, MA

SINGLE · 4 | ½ DOZEN · 23 | DOZEN · 42

Jumbo Shrimp Cocktail
EA · 4⁷⁹ | THREE · 13 | SIX · 25

The Nessie Shellfish Platter* · 32
6 oysters, 3 Jumbo Shrimp Cocktail

The Mermaid Shellfish Tower* · 78
12 oysters, 6 jumbo shrimp, jumbo lump crab dijonnaise

The Gilded Sea Shellfish Tower* · 175
24 oysters, 12 jumbo shrimp, chilled lobster,
jumbo lump crab dijonnaise

COAL ROASTED OYSTERS

'Nduja Pork Butter* calabrian chili, parsley, grana padano · 22 GF

Cajun Butter* low country spices, scallion, parmesan · 22 GF

Miso Butter* toasted sesame, crispy shallot · 22

BRUNCH ENTRÉES

Eggs Chesapeake* · 29
poached eggs, crab cakes, english muffin,
hollandaise, brunch potatoes

Grilled French Toast · 17
apple compote, spiced rum whipped cream,
candied walnuts, west virginia maple syrup
VG

Steak & Eggs · 36
cedar river farms 8-oz. ny strip steak, two eggs any
style, crispy kennebec potatoes, chimmichuri
GF

Fried Chicken & Waffles · 22
chicken thighs, corneal waffles, sofrito butter,
spicy honey

Fried Oyster Roll · 21
lettuce, tomato, pickled mustard seeds,
cajun remoulade, thick-cut french fries

Shrimp & Grits · 26
stone-ground corn grits, applewood bacon,
worcestershire butter sauce, scallions

Mushroom & Goat Cheese Frittata · 18
mushroom conserva, black peppercorn confit,
arugula, fennel
GF, VG

Bacon Cheeseburger · 21
tillamook aged cheddar, cordelia burger sauce,
sesame seed bun
ADD SUNNYSIDE EGG | +2

SIDES

Buried Brussels Sprouts · 10
'nduja honey, hazelnuts, grana padano
GF

Charred Maitake Mushrooms · 11
sherry vinaigrette, scallion, black garlic molasses
GF, VG

Charred Sunchokes · 8
fish sauce caramel, furikake, chives
GF

Thick-Cut French Fries · 10
garlic aioli
VG



SEASONAL COCKTAILS

Spiced Apple Sangria • 16

green river '1885' bourbon, cabernet sauvignon,
apple cider, orange-cinnamon-clove

LIGHT & BRIGHT

Caribbean Christmas • 15

absolut vodka, sorel hibiscus liqueur, cointreau,
simple, cranberry, lime

Golden Muse • 15

lucano limoncello, mt. defiance absinthe, lemon,
q ginger beer

Autumn Sun • 16

barr hill gin, herbal honey (infused with parsley,
sage, rosemary, and thyme), lime

REFRESHING WITH A KICK

Moonlight in Oaxaca • 16

corazón reposado tequila, giffard cacao,
maple, blood orange oleo saccharum, lime,
bittermens 'elemakule' tiki bitters

Fogcutter • 20

diplomatico 'mantuano' & smith + cross jamaican rums,
bsc apple brandy, pierre ferrand dry curacao,
giffard orgeat, lemon, lustau palo cortado sherry

Smoked Pearl • 17

maggie's farm pineapple rum, 400 conejos mezcal,
pierre ferrand dry curacao, pineapple-jalapeño
agave, lime

RICH & CREAMY

Courage Under Fire • 16

green river '1885' bourbon, licor 43, espresso,
vanilla, nutmeg

STIRRED & BOOZY

Black Magic • 16

el dorado 12 yr rum, smith + cross jamaican rum,
mathilde crème de cassis, carpano punt e mes,
maple, bittermens 'xocolatl' mole bitters,
fee brothers orange bitters

The Dark Knight • 18

green river 'full proof' bourbon, nux alpina nocino,
cascara, fee brothers, black walnut bitters

The Marquis • 23

sagamore 9yr 'cordelia' single barrel rye whiskey,
trimbach poire william, st. george spiced pear,
cocchi americano, bittermens 'xocolatl' mole bitters

HOT

Après-Ski • 15

green river '1885' bourbon, rumpel minze,
house hot chocolate, bailey's whipped crème

NON-ALCOHOLIC

Ume Spritz • 13

aplos 'ease' na spirit, ume plum, oroblanco
grapefruit, sea buckthorn

All Gas, No Brakes • 12

lucano amaro na, espresso, maple,
blood orange oleo saccharum

Apple of My Eye • 11

apple cider, orange-cinnamon-clove, lemon,
cranberry, cinnamon-sugar rim

BOTTOMLESS TIKI DRINKS

enjoy a bottomless selection of our tiki cocktails for 2 hours • 33 pp

Mimosa • 13

musaragno 'habbo' brut prosecco, orange juice

Fogcutter • 20

diplomatico 'mantuano' rum,
smith + cross jamaican rum, bsc apple brandy,
pierre ferrand dry curacao, giffard orgeat, lemon,
lustau palo cortado sherry

Bloody Mary • 13

absolut peppar vodka, house bloody mary mix
JUMBO SHRIMP | +5

Lion's Tail • 16

sagamore rye whiskey,
st. elizabeth allspice dram, maple, lime

Port Light • 15

sagamore 'small batch' rye whiskey,
passion fruit, homemade grenadine, lemon

Follow Your Nose • 17

smith & cross jamaican rum, espresso infused
campari, buffalo trace bourbon cream,
demerara syrup, pineapple, grapefruit, lime

WINES BY THE GLASS

SPARKLING

Babbo 'Musaragno' Prosecco, Veneto, Italy, NV.....	14	50
Jansz Brut Rosé, Tasmania, Australia, NV.....	18	66
Drappier Brut, Champagne, France, NV.....	28	108

WHITE

Melon B Sauvignon Blanc, Jérémie Huchet 'Chapeau Melon' Loire Valley, France, 2023	13	46
Robola, Orealios Gaea 'R', Cephalonia, Greece, 2023.....	13	46
Grüner Veltliner, Steininger 'Classic', Kamptal, Austria, 2023.....	14	50
Ribolla Gialla/Friulano, Massican 'Annia', Napa Valley, CA, 2022	18	66
Chardonnay, Au Bon Climat, Santa Barbara, California, 2022	19	72
Chardonnay, Domaine Savary Chablis 1er Fourchaume, Burgundy, France 2022	31	130
Chardonnay, Domaine Larue St. Aubin 1er Les Cortons, Burgundy, France, 2022....	45	144
Riesling (Off-Dry), Heinz Eifel Kabinett, Mosel, Germany, 2022.....	14	50

ROSÉ

Domaine Triennes, Méditerranée, France 2023.....	14	50
Domaines Ott 'Château de Selle', Côtes de Provence, France, 2023.....	30	110

RED

Pinot Noir, Dierberg, Sta. Rita Hills, CA, 2021.....	21	80
Garnacha/Sumoll, Can Sumoi, Penedès, Spain, 2023.....	16	60
Cabernet Franc, Domaine du Pallus Chinon 'Messanges,' Loire Valley, France, 2021	13	46
Red Blend, Hugo Mendes 'Clarete', Lisboa, Portugal, 2023	14	50
Pinot Noir, Radio Coteau Dierke, Anderson Valley, CA, 2022.....	48	142
Nerello Mascalese, Passopisciaro 'Passorosso', Sicily, Italy, 2022	27	96
Cabernet Sauvignon, Burgess 'Contadina', Napa Valley, CA, 2018.....	23	88
Cabernet Sauvignon, Ashes & Diamonds No.2 Napa Valley, CA, 2022.....	36	130

COFFEE & TEA

regular or decaf coffee | choice of whole, oat, or almond milk

Sumatra French Press Coffee	7
Double Espresso	6
Cappuccino	6
Latte.....	6
Hot Tea.....	6

earl grey • english breakfast • morroccan mint •
chamomile • oolong

HAPPY HOUR

Half-Price Oysters &
Shellfish Towers
Sneaky Champagne Prices
Select Wines & Cocktails \$9
Miller High Life \$5

TUES-FRI: 4-6PM
TUES-SUN: 9PM-CLOSE



Our coffee is roasted locally by
Quartermaine Coffee Roasters in Rockville, MD