



APPETIZERS

NEW ENGLAND STYLE CLAM CHOWDER	7
SOUP OF THE DAY	7
BLUE CRAB SALAD shaved radish, lemon balm	15
SEASONAL GREENS citrus vanilla vinaigrette	9
PRINCE EDWARD ISLAND MUSSELS onion - chorizo broth	13
CLASSIC CAESAR SALAD parmesan	9
CRISPY FRIED CALAMARI citrus emulsion, sesame	12
MARYLAND CRAB CAKE carrot, honey-black peppercorn, ginger	15

SIDES

Roasted Asparagus	6
Sautéed Garlic Spinach	5
Crispy Bay Fries	5
Ancho Chili Grits	5
Sweet Potato-Mash	5
Roasted Fingerling Potatoes	5

ENTRÉE SALADS

CLASSIC CAESAR SALAD parmesan or SEASONAL GREENS citrus vanilla vinaigrette	
with grilled salmon	21
with grilled chicken breast	15
with grilled shrimp	19

RAW BAR

to be served with a red wine mignonette and a citrus herb vinegar, cocktail sauce, lemon

OYSTER OF THE DAY	1/2 DOZEN 15	1 DOZEN 26
TOP NECK CLAMS on the half	1/2 DOZEN 15	1 DOZEN 26
SHRIMP COCKTAIL		15

SANDWICHES

All served with crispy old bay fries

MARYLAND CRAB CAKE brioche bun, remoulade sauce	17
GRILLED CHICKEN caramelized onion, wilted spinach, goat cheese	15
CORNMEAL CRUSTED CATFISH PO BOY cabbage slaw, brioche bun	15
SALMON BURGER arugula, tartar sauce	15

SIMPLY DONE

All seafood plates are served with petite arugula salad and lemon vinaigrette

JUMBO LUMP CRAB CAKES	34
DIVER SCALLOPS	27
GRILLED ATLANTIC SALMON	21
GRILLED MAHI MAHI	21

PETITE FLAT IRON STEAK served with old bay fries	21
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FRIED HERB CRUSTED CHICKEN PILLARD arugula salad, lemon herb mayonnaise	19
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FISH or SHRIMP & CHIPS beer battered, old bay fries, tartar sauce	16/ 19
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STROZAPRETTI PASTA tomato, olive, caper and fresh herb grilled chicken breast	11 15
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gratuity of 18 % will be added to parties of six or more.

** consuming raw or undercooked foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions*