



# RAW BAR



## OYSTERS (6) \$21

pink peppercorn mignonette +  
cocktail + lemon

## COLOSSAL SHRIMP COCKTAIL \$18

1/2 dozen + cocktail sauce

## TUNA TARTARE \$19

seaweed salad + cilantro + miso +  
avocado + gochujang + wonton chips

## RAW BAR SAMPLER \$48

6 oysters + 6 shrimp cocktail + tuna  
tartare

## SMALL PLATES

### N.O.L.A. STYLE GUMBO \$14

andouille sausage + shrimp + chicken  
+ rice + spices

### CAVIAR DEVEILED EGGS \$15

fried panko egg white +  
whipped yolk + chive

### FIERY TEMPURA SHRIMP \$17

sriracha aioli + sesame + soy  
reduction

### CHEF'S CHARCUTERIE \$20

ever changing selection of  
meat, cheese & accompaniments

### FRIED CALAMARI \$18

marinara + long hot aioli

### CRISPY BRUSSELS SPROUTS \$16

island spice + scotch bonnet aioli

### BUFFALO CHICKEN

#### EGG ROLLS \$14

pulled chicken + cabbage + carrots +  
buffalo sauce + cilantro-lime ranch

### OYSTERS ROCKEFELLER \$21

spinach + cream + pernod + parm

## SANDWICHES

w/ choice of Side

### LOBSTER-SHRIMP ROLL \$26

brown butter mayo + celery + old bay

### "THE SMASH" \$20

(2)4 oz. beef patties + pickles +  
Cooper sharp + caramelized onions +  
spicy aioli

## SALADS

### THE "WEDGE" \$11

gorgonzola dressing + bacon +  
grape tomato + chives

### BURRATA & PEAR \$14

lavender roasted pears +  
prosciutto + mache + basil  
vinaigrette

grilled chicken \$6 salmon \$14 colossal shrimp (3) \$9  
lobster-shrimp salad \$10 crab cake \$15 picanha \$15

### CLASSIC CAESAR \$12

romaine hearts + anchovy  
dressing + crostini + parmesan

### ROASTED BEETS \$14

goat cheese + arugula +  
cashews + citrus vinaigrette

## OVEN BAKED FLATBREADS

### PROSCIUTTO \$20

truffle honey + arugula +  
burrata + mozzarella

### PEAR & FIG \$19

fig spread + blue cheese +  
bacon + shallot + walnut +  
rosemary

## MUSSEL BOWLS \$18



add fries \$2

saffron cream tarragon + cream  
garlic-white wine lemon + butter  
diavolo tomato + chile flake  
coconut curry lime + coconut milk

## LARGE PLATES

### SHRIMP BUCATINI \$30

bacon + blistered cherry tomatoes +  
shellfish cream

### CARAMELIZED SEA SCALLOPS \$34

bacon-brussels sprout hash +  
romesco sauce

### MARYLAND STYLE CRAB CAKE \$32

dill peewee potatoes + asparagus +  
tartar sauce

### OVEN ROASTED SALMON \$30

smash & fried "po-tater-tot salad"  
charred green beans + herb sauce

### PICANHA STEAK \$34

whipped potatoes + charred  
broccoli + truffle butter

### BRAISED SHORT RIB \$36

potato gnocchi + charred escarole  
+ gorgonzola cream

### FILET MIGNON \$58

creamed spinach-polenta cake +  
onion rings + blackberry demi

### CHICKEN PARMIGIANA \$26

bronze cut spaghetti + marinara +  
mozzarella + parm

## SIDES

whipped potatoes...8  
asparagus.....9  
crispy brussels....9  
fries.....6  
broccoli.....9  
bacon-brussels hash.9  
po-tater-tot salad..8  
charred green beans.8