

STARTERS

MARYLAND STYLE CRAB CAKE	\$15
FRIED CALAMARI Served with marinara sauce and basil aioli.	\$12
CRESCENT FARMED ASIAN DUCK WINGS Asian glaze, sesame seeds and wasabi sour cream.	\$13
SEAFOOD STEAM DUMPLINGS Lobster and Shrimp, and yuzu soy sauce.	\$15
CACHAPAS (GFO) Corn pancakes, braised pork, avocado crema.	\$13
GRILLED OYSTERS (GFO) ½ Dozen oysters grilled with an herb butter.	\$16
MUSSELS (GFO) In a lemongrass and ginger broth.	\$13
TUNA TATAKI (GFO) Meyer lemon sticky rice, togorashi and a lime vinaigrette.	\$15
NANTUCKET CHARCUTERIE BOARD (FOR 2) a Chef's selection of curated cheeses and cold meats.	\$21
SOUPE DU JOUR Ask your server for our soup of the day.	\$10
TUNA POKE (GFO) Raw Tuna, Avocado, mango, seaweed, marinated in soy sauce.	\$15
POACHED SHRIMP (GFO) Jicama Slaw and gazpacho cocktail sauce.	\$15
RAW OYSTERS ——— ½ DOZEN - \$15 DOZEN - \$28	
LITTLE NECK CLAMS — ½ DOZEN - \$12 DOZEN - \$22	

LUNCH CORNER

EVERYTHING BUT THE ROLL M/P Traditional lobster salad, toasted bread, lemon oil.	
NOLA STYLE BURGER \$17 Bacon, lettuce, tomato and bourbon cheese sauce. <i>add fried egg \$2</i>	
PULLED PORK SANDWICH \$15 Adobe rubbed pork, arugula, tomato, pickles, Sazon seasoned mayonnaise.	
MAHI MAHI TACOS \$18 Topped with jicama slaw, guacamole, chipotle aioli, served with fried plantains.	
SEAFOOD BURGER \$16 Seafood burger, mixed greens, tomato and tartar sauce.	

SALADS

WEDGE SALAD \$13 Aji Amarillo vinaigrette, hearts of palm, pistachios, radish, and shishito peppers.	
CALIFORNIA SALAD \$14 Chimichurri dressing, Romaine, queso, pickled jalapenos, and red bell peppers.	
BURRATA CAPRESE \$15 Heirloom tomatoes, aged balsamic basil and lemon oil.	

ADD:
CHICKEN \$6 - SALMON OR SHRIMP \$9

*These items are cooked to your liking. Consuming raw or undercooked meat, shellfish, fish, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

Please notify your server with any Food Allergies or Concerns - Thank you!

ENTREES

CRAB CRUSTED SALMON	\$29
Marbel Potatoes and seasonal vegetables in a grapefruit beurre blanc sauce.	
DAY BOAT SCALLOPS	\$28
Corn Risotto and Aged Balsamic.	
CATCH OF THE DAY (GFO)	M/P
Marble Potatoes, frisee salad and vanilla buerre blanc.	
BELL AND EVANS FRIED CHICKEN (GFO)	\$21
Marinated Airline chicken breast, Basmati rice, seasonal vegetables, toasted coconut vinaigrette.	
CREAMY PAPPARDELLE (GFO)	\$25
Leeks, Bacon and Seasonal Vegetables.	
BLUE CHEESE CRUSTED SHELL STEAK (GFO)	\$32
Garlic Mashed Potatoes and Seasonal vegetables.	
LONG ISLAND DUCK	\$28
Crescent Farm Blackened and Roasted duck, Parsnip puree, seasonal vegetable, mustard demi.	
CURRY STEW (VEGETERIAN) (VEGAN)	\$24
Basmati rice, stewed vegetables, and Pineapple tofu.	

SIDE DISHES

LOBSTER MASHED POTATOES	\$16
Creamy mashed potatoes with Maine Lobster.	
TRUFFLE FRENCH FRIES	\$10
Served with parmesan cheese and roasted garlic.	
SEASONAL VEGETABLES	\$9
CORN RISSOTTO	\$13
LOBSTER MAC AND CHEESE	\$17

DESSERTS

TIRAMISU
CHOCOLATE DECADENCE
SIGNATURE ICE CREAM SUNDAE
KEY LIME IN A MASON JAR
LEMON CHEESECAKE (GFO)

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BRUNCH

SATURDAY & SUNDAY: 11AM - 2:30PM

BREAKFAST ROLLS

\$7

A basket of variety 3 different flavored warm bread served with herb butter and jam.

EGGS ANY STYLE

\$14

ADD: AVOCADO-\$4, LOBSTER TAIL-\$8, CHEESE-\$1.50.

Organic Eggs made to your liking, served with home fries, toast and sausage, bacon or Canadian bacon.

SHRIMP & LOBSTER HASH EGGS (GFO)

\$17

Sunny side up eggs on a lobster and shrimp, Hash topped with Hollandaise Sauce.

*STEAK AND EGGS

\$19

2 over easy eggs, 8oz fillet mignon topped with Pico de Gallo and Home Fries.

AVOCADO "BENNY" TOAST

\$16

Poached eggs over an avocado crema English Muffin Toast, Canadian Bacon topped with Hollandaise Sauce and Home Fries

NORTH OF THE BORDER OMELET

\$18

Crab meat, Spinach, and Mornay cheese sauce.

BELGIAN WAFFLE

\$13

Topped with fresh Strawberries and Banana served with fresh whipped cream and maple syrup.

BRUNCH DRINKS

BOTTOMLESS DRINKS

\$16

Choice of Mimosas or Poinsettas

SANGRIA — GLASS - \$9

Red, White, Mango, Passionfruit, Blackberry, or Strawberry

SIGNATURE LOBSTER BLOODY MARY

\$17

Vodka, Old Bay rim, pepperoncini, olive, Baby Gherkin, brown sugar bacon, and a Lobster.

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