

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
CACHAPAS (GFO) Corn pancakes, queso fresco and avocado crema.	\$13
GRILLED OYSTERS (GFO) ½ Dozen oysters grilled with an herb butter.	\$16
MUSSELS (GFO) In a lemongrass and ginger broth.	\$13
NANTUCKET CHARCUTERIE BOARD (FOR 2) a Chef's selection of curated cheeses and cold meats.	\$25
FRIED SHRIMP Served with a Celery Root and Apple Slaw.	\$14
SOUPE DU JOUR Ask your server for our soup of the day. M/P	
TUNA POKE (GFO) Raw Tuna, Avocado, mango, seaweed, marinated in soy sauce.	\$15
RAW OYSTERS — ½ DOZEN - \$15 DOZEN - \$28	
LITTLE NECK CLAMS — ½ DOZEN - \$12 DOZEN - \$22	

LUNCH CORNER

LOBSTER ROLL Traditional lobster salad in a butter roll.	M/P
NOLA STYLE BURGER Bourbon cheese sauce. <i>add fried egg \$2 add bacon \$2</i>	\$17
CHICKEN WRAP Iceberg lettuce, pickled red onion, jicama and siracha aioli.	\$15
MAHI MAHI TACOS Topped with jicama slaw, guacamole, chipotle aioli, served with fried plantains.	\$18
CRAB CAKE SANDWICH Crab Cake on a burger roll with tomato, lettuce and basil aioli.	\$21

SALADS

WEDGE SALAD Aji Amarillo vinaigrette, hearts of palm, pistachios, radish, and shishito peppers.	\$13
WATERMELON SALAD Mint, Pickled red onion, feta cheese and lemon vinaigrette.	\$14
BURRATA CAPRESE Heirloom tomatoes, aged balsamic, basil and lemon oil.	\$15

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

PLEASE NOTE THERE IS A 3.9% PROCESSING CHARGE ADDED TO ALL CREDIT CARDS PURCHASES

*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	\$30
Lemon Scented basmati rice and seasonal vegetables in a grapefruit beurre blanc sauce.	
DAY BOAT SCALLOPS	\$31
Corn Risotto and Aged Balsamic.	
PAN SEARED SNAPPER (GFO)	\$32
Sweet potato and Bacon Hash and pea emulsion.	
GRILLED SHRIMP	\$27
Pearl Couscous and Mediterranean Vegetables with a herb vinaigrette.	
GRILLED HAWAIIAN WAHOO	\$32
Forbidden coconut rice, sauteed vegetables and pineapple jus.	
CREAMY PAPPARDELLE (GFO)	\$32
Lobster, Shrimp, Leeks, Bacon, heirloom tomatoes and Arugula.	
BERKSHIRE PORK CHOP (GFO)	\$38
Buttered Succatash, herb demi glaze, parsly oil.	
LONG ISLAND DUCK	\$30
Crescent Farm Blackened and Roasted duck, Parsnip puree, vegetables, mustard demi.	
CURRY STEW (VEGETERIAN) (VEGAN)	\$24
Basmati rice, stewed curry 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 RISOTTO	\$13
LOBSTER MAC AND CHEESE	\$17

DESSERTS

TIRAMISU
CHOCOLATE DECADENCE
SIGNATURE ICE CREAM SUNDAE
OREO WHITE CHOCOLATE RASPBERRY CHEESECAKE (GFO)

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BRUNCH

SATURDAY & SUNDAY: 11AM - 2:30PM

- BREAKFAST ROLLS** **\$7**
A basket of 3 different flavored warm breads 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 over a lobster and shrimp hash topped with Hollandaise Sauce.
- BREAKFAST TACOS** **\$16**
scrambled eggs, chorizo and black beans, topped with pico de gallo, avocado crema and queso fresco in flour tortilla.
- *STEAK & EGGS** **\$19**
2 over easy eggs, home fries and topped with Pico de Gallo.
- AVOCADO "BENNY" TOAST** **\$16**
Poached eggs over an avocado crema, English Muffin Toast, Canadian Bacon topped with Hollandaise Sauce and Home Fries.
- WILD MUSHROOMS OMELETTE** **\$17**
Tomatoes, arugula, red onion and truffle oil topped with 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 Poinsettias
- SUNRISE SUMMER MIMOSA** **\$9**
Champagne, Strawberry Puree, splash pineapple juice.
- APEROL SPRITZER** **\$12**
Aperol, Prosecco topped with club soda
- 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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