



# RAW BAR

**Daily Selection of Oysters\*  
on the Half Shell <sup>GF</sup> MKT**  
mignonette | cocktail sauce  
sold in orders of three

**Old Bay Peel and Eat Shrimp <sup>GF</sup> 18**  
cocktail sauce

**Littleneck Clams\* <sup>GF</sup> 11**  
chilled raw | mignonette

**Chilled Jumbo Shrimp Cocktail <sup>GF</sup> 19**  
cocktail sauce

# STARTERS & SALADS

**Charbroiled Bay Oysters <sup>GF</sup> 14**  
5 oysters | sea butter | lemon | parsley

**Middle Neck Clams 19**  
beer and fennel broth | chorizo  
white beans & kale | garlicy grill bread  
or order as an entree \$36

**Salt Cod Fritter 11**  
malt vinegar aioli

**Jumbo Fried Fantail Shrimp**  
**4 shrimp 17 | 8 shrimp 32**  
remoulade

**P.E.I Mussels 15**  
beer and fennel broth | chorizo  
white beans & kale | garlicy grill bread

**Rhode Island Style Calamari 16**  
banana pepper relish | remoulade | grana padano

**Smoked Fish Dip 15**  
salt cod fritters | house crackers  
seasonal mustard

**VA Blue Crab Cake 23**  
remoulade

**Old Bay Fries 12**  
old bay | parmesan | malt vinegar aioli

**She Crab Soup**  
**Bowl 12 | Cup 9**  
sherry | oyster crackers

**Soup du Jour**  
**Bowl 12 | Cup 9**  
oyster crackers

**Baby Iceberg Wedge 14**  
black garlic ranch | baby heirloom tomato  
pickled red onion | house queso fresco | bacon lardon

**Lobster Baby Iceberg Wedge 34**  
black garlic ranch | baby heirloom tomato  
pickled red onion | house queso fresco | bacon lardon

**Saltine Caesar 13**  
house dressing | Boquerón  
grana padano | house focaccia croutons

**House Salad 10**  
mixed greens | cucumber | tomato  
carrot | radish

**Roasted Grain Salad 14**  
wheat berry and freekeh | chopped kale  
chilled roasted root vegetables | caramelized miso  
and brown butter vinaigrette

**Enhance Your Salad**

Chicken +7 | \*Salmon +17 | VA Blue Crab Cake +17  
\*Tuna +17 | Handpicked Lump Crab +16.50 | Shrimp (4) +15



Guests serviced by a Bartender must initiate a tab using a valid credit card, room number, or identification.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.  
\*\*20% Gratuity will be added to parties of 6 or more, during holiday dates, or on discounted checks. We strongly encourage a one check policy for parties of 10 or more.



# ENTREES

**FRESH CATCH OF THE DAY** <sup>GF</sup> **35**

Fresh from the Dock to Your Table  
Prepared blackened, bronzed, or grilled  
seasonal succotash | chermoula sauce

**Middle Neck Clams 36**  
beer and fennel broth | chorizo  
white beans & kale | garlicky grill bread

**Whole Fried Snapper MKT per lb**  
chickpea fritter | nduja vinaigrette  
salt roasted root vegetables | yogurt benne dressing

**Whole Roasted Bronzino MKT per lb**  
pot liquor lacquer | seasonal succotash  
herb salad | preserved lemon vinaigrette

**Whole Roasted Stuffed Trout 48**  
scallop mousseline | wild mushroom toasted grain  
risotto | rapini garlic chili agrodolce  
brown butter | almond crumble

**Filet Mignon (8oz) <sup>GF</sup> 48**  
celeriac potato puree | caramelized root vegetables |  
cipollini agrodolce | parsnip chips | demi

**Bone In Hereford Ribeye (40oz) 85**  
steak on stone | choice of 3 sides | demi

**Bacon Wrapped Pork Tenderloin <sup>GF</sup> 28**  
pink eye peas | rapini garlic chili agrodolce |  
roasted shallot

**Seared Diver Scallops 36**  
wild mushroom toasted grain risotto  
peach corn chow | brown butter pepitas

**Braised and Glazed Beef Short Rib 42**  
celeriac potato puree | caramelized root vegetables |  
cipollini agrodolce | parsnip chips | demi

**Butter Poached Lobster Tail 44**  
house lumache pasta | clams | mussels  
white wine butter | parsley royal | pickled fresno  
focaccia bread crumb | grana padano

**Yard Bird 2 Ways 26**  
roasted breast | confit chicken wild mushroom  
leek ragout | semolina dumplings | peppercorn jus

**Live Maine Lobster MKT per lb**  
pick yours today | 1.5 to 3 lbs  
broiled | steamed | crab stuffed & baked +\$23  
choice of 1 side | drawn butter

**VIRGINIA BLUE  
CRAB CAKE DINNER**

**1 crab cake 33 | 2 crab cakes 40**

seasonal succotash | remoulade



# SIDES 8



- Seasonal Succotash | Rapini Garlic Chili Agrodolce
- Caramelized Root Vegetables | Old Bay Fries | Pink Eye Peas



We would love to host your special occasion or business function in one of our private dining rooms.