

DIPS & SPREADS

3 FOR 19 | 5 FOR 29 • CAN BE MADE GF UPON REQUEST

TRADITIONAL HUMMUS

chickpea, tahini, garlic, olive oil

BABA GHANOUSH | eggplant, tahini,
garlic, aleppo pepper

BROWNE D BUTTER TZATZIKI
mint, dill, cucumber, kohlrabi, brown butter

LOBIO | barlotti bean, french marigold,
cilantro, chili

LABNEH

herbs, za'atar, rhubarb gastrique

BREADS

CHEESE BREAD 11

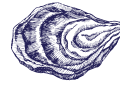
za'atar spice, mozzarella, ricotta cheese

PULL APART KUBANEH 9

croissant style roll with honey butter



COLD BAR



OYSTERS ON THE HALF SHELL ^{GF} / MKT PRICE

west & east coast; ajika cocktail, kohlrabi remoulade, barberry mignonette, tabasco

GULF SHRIMP COCKTAIL ^{GF} 21

classic cocktail sauce, lemon aioli

SEAFOOD TOWER ^{GF} 95/185

lobster, crab deviled eggs, shrimp, oysters, tuna tartare,
ajika cocktail, kohlrabi remoulade, barberry mignonette

SCALLOP CRUDO ^{GF} 18

carrot vinaigrette, crispy shallot, Piment d'Espelette

TUNA CARPACCIO ^{GF} 22

cracked pepper trio, browned butter tzatziki, spiced honey pistachio, candied cured lemon

◦ APPETIZERS ◦

MARYLAND STYLE CRAB CAKES 22

Israeli couscous coleslaw,
harissa mousseline

SALT AND PEPPER CALAMARI 17

crispy calamari, bagna cauda,
peri peri yogurt sauce

MUSSELS 13

white wine, garlic, shallot, crusty bread

CRISPY OCTOPUS ^{GF} 21

fingerling potato, chili, black garlic aioli,
parsley vinaigrette

PIGGYBACK OYSTERS 18

crispy oyster, pulled pork, sunchoke johnny cake,
blackberry agrodolce, smoked honey

SPICY CHORIZO PIZZA 16

crispy chorizo, spicy honey, calabrian chili,
crushed tomatoes

SOUP & SALAD

SPRING CHOPPED SALAD ^{GF} 15

gem lettuce, peas, watermelon radish, avocado, herbed labneh, whole grain mustard vinaigrette

HEIRLOOM TOMATO SALAD ^{GF} 16

tomato confit, feta, cucumber, red onion, olive

CRAB & LOBSTER BISQUE ^{GF} 12

cream, tomato, thyme, maine lobster

FROM THE SEA



PISTACHIO CRUSTED COD 36

citrus pomegranate salad, Jerusalem artichoke, asparagus purée, dill garlic sauce

FISH FRY 29

white fish, tempura batter, harissa mousseline, cocktail sauce, fries

WHOLE ROASTED BRANZINO ^{GF} 35

roasted cherry tomato, red onion, ladolemono sauce

GRILLED SALMON ^{GF} 33

berbere glazed, red lentil, turmeric

LOBSTER LINGUINE 39

pancetta, peas, corn, parmesan cream sauce, aleppo pepper

DAY BOAT SCALLOPS ^{GF} MP

squid ink risotto, lemon and spring herb sauce



FROM THE LAND

NY STRIP STEAK ^{GF} 48

tabbouleh, crispy mushroom, peppercorn brandy cream

PORTERHOUSE 110

sour plum sauce, buttermilk onion rings, green and white asparagus

SEARED DUCK BREAST ^{GF} 47

heirloom carrot, green ajika, fava bean, apricot chutney, blackberry agrodolce

· SIGNATURES ·

LOBSTER TAGINE ^{GF} 75

basmati rice, lobster, asparagus, peas, hazelnut, dried apricot

· TABLESIDE SALT-CRUSTED PRESENTATION MP ·

today's catch

HAND HELDS

LOBSTER ROLL MP

mayonnaise, sumac, fenugreek

FRIED CHICKEN SANDWICH 19

Middle Eastern fried chicken breast, lettuce, tomato, pickled red onion, garlicky white sauce, hot sauce, brioche, fries

SEA SMOKE BURGER 22

8 oz. certified angus beef chuck burger, lettuce, tomato, pickled red onion, white cheddar, applewood smoked bacon, mayonnaise, brioche bun, fries

◦ SIDES ◦

POMMES PURÉE ^{GF} 9

yukon gold potato, butter, crème fraîche

KALE SPANAKOPITA 6

cream cheese, overwintered kale, mint, harissa

BRAISED ARTICHOKEs ^{GF} 12

onion agrodolce, grappa spiced raisin

DUCK FAT FRIES ^{GF} 8

thick cut fries, rosemary, duck fat

ROASTED SPICED CARROTS ^{GF} 7

cumin, aleppo pepper, mint, fermented butter