



GOOD FOOD
GOOD COMPANY



starters

- GF

CRAB-STUFFED SHRIMP*
WRAPPED IN BACON WITH
APPLE PEPPER GLAZE
21

GF

**COLOSSAL SHRIMP
COCKTAIL**
HORSERADISH COCKTAIL
SAUCE, LEMON
22

CRAB CAKE
CHESAPEAKE LUMP CRAB,
REMOULADE
20

GF

LAMB LOLLIPOPS*
POMEGRANATE GLAZE,
ROASTED PISTACHIOS
26

CALAMARI
LEMON, HOUSE SAUCE
18

Ⓥ

MEDITERRANEAN DIPS SAMPLER 32
HUMMUS CHICKPEA, GARLIC, TAHINI, CITRUS 12
CRAZY FETA WHIPPED FETA, CHIPOTLE 12
TZATZIKI GREEK YOGURT, CUCUMBER, DILL, GARLIC 12
-SERVED WITH GRILLED PITA
- CHARCUTERIE**
ARTISAN CHEESES,
CURED MEATS, SEASONAL
JAMS, KALAMATA
OLIVES, CORNICHONS,
TEAR DROP PEPPERS AND
ARTISAN CRACKERS
32

FOIE GRAS*
SEARED DUCK LIVER,
PEAR & SAFFRON
CHUTNEY, PUMPERNICKEL
TOAST POINT, PEANUT
BRITTLE CRUMBLE
32

GF

FRUTTI DI MARE
LOBSTER & SHRIMP
SALAD SERVED WITH
GARLIC THYME CRACKERS
28

soup & salad

- HOUSEMADE SEASONAL SOUP**
SERVED WITH FOCACCIA BREAD
CUP 9 BOWL 13

Ⓥ

CAESAR
ROMAINE, HOUSE-MADE CROUTONS, SHAVED PARMESAN
CHEESE, CAESAR DRESSING
14

Ⓥ

AEGEAN SALAD
SPRING MIX, CUCUMBERS, TOMATOES,
PEPPERONCINI, KALAMATA OLIVES, ONIONS,
HONEY GOAT CHEESE, HUMMUS, RADISHES,
PISTACHIOS, FETA VINAIGRETTE
17

Ⓥ

HARVEST SALAD
SPRING MIX, RADICCHIO, ARUGULA, CANDIED
WALNUTS, HONEY GOAT CHEESE, FETA, TOMATO,
ONION, CANNELLINI, ROASTED BUTTERNUT
SQUASH HUMMUS, APPLE CIDER & MAPLE BALSAMIC
VINAIGRETTE
17

Ⓥ

HOUSE SALAD
SPRING MIX, CUCUMBERS, TOMATOES, RED ONIONS,
PEPPER MEDLEY
SMALL 8 LARGE 12
- MEDITERRANEAN
LOCALLY
SOURCED
FROM
SCRATCH
DISHES
INSPIRED

- GULF SHRIMP** 16

GRILLED CHICKEN 14

U10 SCALLOPS 14

FRESH CATCH MKT

— add one —

DINNER

hand helds

- SERVED WITH ROSEMARY TRUFFLE CHIPS OR SIDE
HOUSE SALAD*

CRAB CAKE SANDWICH
CHESAPEAKE CRAB, BIBB LETTUCE, ONION, TOMATO,
REMOULADE, TOASTED BUN
23

SALT BURGER*
1855 BLACK ANGUS, CHEDDAR, BIBB LETTUCE,
BACON JAM, TOMATO, ONION, PICKLE, HOUSE
SPECIAL SAUCE, TOASTED BUN
19

GYRO
GRILLED PITA, HOUSE-MADE GYRO MEAT, TOMATOES,
RED ONION, ROMAINE, FETA, TZATZIKI
24

flat breads

- Ⓥ

MARGHERITA POMODORO SAUCE, FRESH BASIL, BURRATA,
BALSAMIC GLAZE
20
- Ⓥ

FORMAGGIO GARLIC TRUFFLE BUTTER, BURRATA,
MUSHROOM BRIE, TALEGGIO, AMERICAN GRANA, PEAR,
MICRO WASABI, BALSAMIC GLAZE
22
- RUSTICA** POMODORO SAUCE, PEPPERONI, BURRATA,
PARMESAN, BASIL, RED ONIONS, MUSHROOMS,
BELL PEPPER, BALSAMIC GLAZE
20



signatures

- CRAB CAKE ENTRÉE**
CHESAPEAKE CRAB,
REMOULADE,
SERVED WITH CHOICE
OF TWO SIDES
40

GF

**COASTAL CATCH
OF THE DAY***
GRILLED OR BLACKENED
WITH CHOICE OF TWO
SIDES
MKT

LOBSTER RAVIOLI
PORCINI BRIE AND
POMODORO SAUCE
44
- CORNISH HEN**
SHAWARMA SEASONED
HALF HEN, WITH
MEDITERRANEAN
RICE AND SEASONAL
VEGETABLES
38

CERDO CON ALMEJAS
PORK RIBEYE, CLAMS,
POTATOES, HOUSE
ALENTEJAN SAUCE
40

CAPELANTE
U10 DIVER SCALLOPS,
LINGUINE, PARMESAN
HEAVY CREAM REDUCTION
46

sides

- WILD MUSHROOMS, CHEF'S SEASONAL
VEGETABLES, ROSEMARY TRUFFLE CHIPS,
MEDITERRANEAN RICE, BAKED SEASONED
POTATO WEDGES
8

from the grill

- SERVED WITH CHOICE OF TWO SIDES*

GF

BONE-IN PORK CHOP*
14 OZ. FRENCHED
40

GF

FILET MIGNON*
8 OZ. CENTER CUT
56

GF

RIBEYE*
14 OZ. ANGUS
62

EXECUTIVE CHEF JOHN KEY

20% gratuity for parties of six or more

GF GLUTEN FREE, Ⓥ VEGETARIAN

* CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. --SECTION 3-603.11, FDA FOOD CODE