



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
- Ⓟ

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
- CALAMARI

LEMON, HOUSE SAUCE

18
- CHARCUTERIE

ARTISAN CHEESES,CURED
MEATS, SEASONAL
JAMS, KALAMATA
OLIVES, CORNICHONS,
TEAR DROP PEPPERS
AND ARTISAN CRACKERS

32

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 SIDE SALAD

SPRING MIX, CUCUMBERS, TOMATOES, RED ONIONS,
PEPPER MEDLEY

SMALL 8 LARGE 12



- GULF SHRIMP 16
- GRILLED CHICKEN 14
- U10 SCALLOPS 14
- FRESH CATCH MKT

sides

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

8

LUNCH

WORTH
OUR
SALT

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

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 added to parties of 6 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