



GOOD FOOD
GOOD COMPANY

DINNER

WORTH
OUR
SALT

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} **CALAMARI**
LEMON, HOUSE SAUCE
18

CHARCUTERIE
ARTISAN CHEESES,
CURED MEATS, SEASONAL
JAMS, KALAMATA
OLIVES, CORNICHONS,
FRESH FRUIT, AND
ARTISAN CRACKERS
32

^{GF} **SAUTEED CRAB CLAWS**
GARLIC, WHITE WINE,
CHERRY TOMATOES,
ONIONS
24

LAMB LOLLIPOPS*
POMEGRANATE GLAZE,
ROASTED PISTACHIOS
26

Ⓢ **MEDITERRANEAN DIPS SAMPLER** 32
HUMMUS CHICKPEA, GARLIC, TAHINI, CITRUS 12
MUHAMMARA PEPPERS, WALNUTS, POMEGRANATE, FIG 12
TZATZIKI GREEK YOGURT, CUCUMBER, DILL, GARLIC 12
-SERVED WITH GRILLED PITA

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

Ⓢ **WATERMELON SALAD**
WATERMELON, SPRING MIX, ARUGULA, TOMATO,
ONION, BELL PEPPER, GORGONZOLA, PARSLEY,
MINT, SCALLION, CANDIED WALNUTS, HOT HONEY
VINAIGRETTE
17

Ⓢ **HOUSE SALAD**
SPRING MIX, CUCUMBERS, TOMATOES, RED ONIONS,
PEPPER MEDLEY
SMALL 8 LARGE 12

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

— add one —

hand helds

SERVED WITH ROSEMARY TRUFFLE CHIPS OR SIDE
HOUSE SALAD

FRESH CATCH SANDWICH
FRESH CATCH, BIBB LETTUCE, ONION, TOMATO,
REMOULADE, TOASTED BUN
28

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
^{GF} OF TWO SIDES
40

^{GF} **PERI PERI SMOKED
AIRLINE CHICKEN**
CHOICE OF TWO SIDES
39

LOBSTER RAVIOLI
PORCINI BRIE AND
POMODORO SAUCE
44

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

SCALLOP LINGUINE
SEARED U10 DIVER SCALLOPS, TRUMPET
MUSHROOM, BLISTERED TOMATO,
SHELLFISH STOCK, ONION, GARLIC
47

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

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