



GOOD FOOD  
GOOD COMPANY

# LUNCH

WORTH  
OUR  
SALT

## starters

- GF **SAUTEED CRAB CLAWS\***  
GARLIC, WHITE WINE, CHERRY TOMATOES, ONIONS  
24
- 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  
**MUHAMMARA** PEPPERS, WALNUTS, POMEGRANATE, FIG 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, FRESH FRUIT, 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
- Ⓢ **WATERMELON SALAD**  
WATERMELON, SPRING MIX, ARUGULA, TOMATO, ONION, BELL PEPPER, GORGONZOLA, PARSLEY, MINT, SCALLION, CANDIED WALNUTS, HOT HONEY VINAIGRETTE  
17
- Ⓢ **HOUSE SIDE SALAD**  
SPRING MIX, CUCUMBERS, TOMATOES, RED ONIONS, PEPPER MEDLEY  
SMALL 8 LARGE 12



- GULF SHRIMP** 16
- GRILLED CHICKEN** 14 — add one
- U10 SCALLOPS** 16
- FRESH CATCH** MKT

## sides

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

## 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 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
- GF **PERI PERI SMOKED AIRLINE CHICKEN**  
CHOICE OF TWO SIDES  
39

## 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 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