

# LUNCH

## RAW BAR

### HAND SHUCKED OYSTERS

House Cocktail Sauce, Champagne Mignonette, Preserved Lemon

EAST COAST Daily Selection Half Dozen 14 Dozen 28

WEST COAST Daily Selection Half Dozen 18 Dozen 34

### CEVICHE DE PESCADO \$12

Leche de Tigre, Tiny Radish, Baby Tomatoes, Shaved Cucumber, Micro Cilantro

### JUMBO SHRIMP COCKTAIL \$18

House Cocktail Sauce, Preserved Lemon

### PEEL & EAT SHRIMP \$14 Per lb

Poached in Local Beer, Lemon, Fresh Herbs, Old Bay Seasoning

### CHILLED 1 1/2 LB MAINE LOBSTER \$HALF 21/WHOLE 38

Dijonnaise, Preserved Lemon

## APPETIZERS

### JUDITH POINT FRIED CALAMARI \$14

Marinara Sauce, Chipotle Aioli, Preserved Lemon

### BRAISED PORK BELLY BAO BUNS \$14

Kimchi, Cucumbers, Cilantro, Guacamole, Hoisin Sauce

### JUMBO LUMP CRABCAKE \$14

Grilled Corn Relish, Chipotle Aioli

### HOMEMADE GUACAMOLE \$10

Micro Cilantro, Serrano Pepper, Corn Chips

Add Maine Lobster 6

### MOULES FRITES \$14

Sautéed Mussels, San Marzano Tomatoes, Roasted Garlic, Basil, Rustic Bread, French Fries

### HOMEMADE HUMMUS \$10

Chick Peas, Garlic, Tahini, Lemon Juice, Cumin, Smoked Paprika, Served with Z'tar Pita Bread & Vegetable Crudite

### PAN ROASTED SHISHITO PEPPERS \$10

Sprinkled with Maldon Salt, Bonito Flakes

### JUMBO PRETZEL BOARD \$16

Charcuterie Selection / Prosciutto Crudo Disossato, Spicy Dry Chorizo, Salami Toscano

Cheese Selection / Rocket Robiola, Black Goat Truffle, Carolina Moon

Served with Marinated Olives, Cornichon, Whole Grain Mustard, Almonds, Fig Marmalade, Dry Apricots, Fresh Fruit

## SOUPS & SALADS

Add To Your Salads

Grilled Free Range Chicken Breast - \$6

Grilled Atlantic Salmon - \$8

Angus D'Artagon Sirloin Steak - \$8

Grilled Mexican Jumbo Shrimp - \$10

### AMISH CHICKEN SOUP \$8

Escarole, Celery, Carrots, White Shimeji Mushrooms

### CLASSIC CEASAR SALAD \$12

Romaine Hearts, Garlic Croutons, Grana Padano, Anchovy Dressing

### SIMPLE MIXED GREEN SALAD \$10

Cucumbers, Baby Tomatoes, Radish, Sherry Vinaigrette

**GRILLED TERIYAKI SALMON SALAD \$16**

Frisée, Shiitake Mushrooms, Carrots, Fried Leeks, Braised Garlic Vinaigrette

**HARVEST SALAD \$12**

Chopped Romaine, Frisée, Wild Rice, Avocado, Tomato, Bacon, Blue Cheese, Ranch Dressing

**SANDWICHES**

*Served with your choice of Fries, Mixed Green Salad or Caesar Salad*

**DRY AGED BURGER \$14**

Nueske's, Applewood Smoked Bacon, Cheddar Cheese, Lettuce, Tomatoes, Red Onions.

Add Avocado - \$5

Add Foie Gras - \$10

**CHICKEN SALAD \$13**

Multigrain Toast, Pulled Amish Chicken, Mayonnaise, Celery, Herbs

**BLTB \$12**

Sourdough Bread, Bacon, Lettuce, Tomato, Brie Cheese, Mayonnaise

**MARYLAND JUMBO LUMP CRAB CAKE \$18**

Sesame Brioche, Housemade Tartar Sauce, Lettuce, Tomatoes, Old Bay Seasoned Fries

**GRILLED VEGETABLE PANINI \$12**

Ciabatta Bread, Seasonal Vegetables, Wilted Baby Spinach with Shallots, Chimichurri Sauce, Smoked Gouda Cheese

**ENTREES****BLACKENED ATLANTIC SALMON \$22**

Mexican Indian Spices, Corn Mashed Potatoes, Escarole, Mango Red Pepper Chutney

**OVEN ROASTED FREE RANGE CHICKEN \$18**

Rice Pilaf, Tarragon Jus

**BLACK ANGUS PETITE NY STRIP \$24**

French Fries, Herbs, Hotel Butter

**GRILLED WHOLE BRONZINI\* \$28**

Marinated in Oregano Garlic Oil, Pee Wee Potatoes, Green Garlic & Thai Chili Lime Sauce

**PASTAS****WILD BOAR & VEAL BOLOGNESE \$18**

Rigatoni Pasta, Grana Padano, Roasted Garlic, Whipped Ricotta Cheese, Fresh Basil

**SPAGHETTI PASTA \$16**

San Marzano Tomatoes, Roasted Garlic, Extra Virgin Olive Oil, Basil

**SIDES****BRUSSEL SPROUTS \$6****GRILLED ASPARAGUS \$6****PAN ROASTED FINGERLING POTATOES \$6****RICE PILAF \$6****FRENCH FRIES \$4**