

# DINNER

## RAW BAR

### POTOMAC TOWER 2 TIER \$95

Alaskan King Crab, East & West Coast Oysters, Jumbo Shrimp, 1/2 Chilled Maine Lobster Served with Champagne Mignonette, House Cocktail Sauce, Preserved Lemon, and Horseradish

Serves Two to Three Guests

### SCARLET SEAFOOD TOWER \$160

Alaskan King Crab Legs, Mussels Escabeche, Clams, East & West Coast Oysters, Jumbo Shrimp, Lobster, Ceviche de Pescado Served with Champagne Mignonette, House Cocktail Sauce, Preserved Lemon and Horseradish

Serves Four to Six Guests

### JUMBO SHRIMP COCKTAIL \$20

House Cocktail Sauce, Preserved Lemon

### PEEL & EAT SHRIMP \$15

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

### CEVICHE DE PESCADO \$15

Leche de Tigre, Tiny Radish, Baby Tomatoes, Shaved Red Onion, Micro Cilantro

### CHILLED 1 1/2 LB MAINE LOBSTER

House Cocktail Sauce, Dijonaise, Preserved Lemon

Half \$25/ Whole \$40

### CHILLED ALASKAN KING CRAB LEGS 1/2 LB \$26 Half LB/ \$45 One LB

Clarified Butter, Preserved Lemon

### HAND SHUCKED OYSTERS

House Cocktail Sauce, Champagne Mignonette, Preserved Lemon

EAST COAST Daily Selection Half Dozen 16 Dozen 30

WEST COAST Daily Selection Half Dozen 20 Dozen 36

## APPETIZERS

### JUDITH POINT CRISPY CALAMARI \$16

Marinara Sauce, Chipotle Aioli, Preserved Lemon

### BRAISED PORK BELLY BAO BUNS \$16

Kimchi, Cucumbers, Cilantro, Guacamole, Hoisin Sauce

### JUMBO LUMP CRABCAKE \$20

Grilled Corn Relish, Tartar Sauce

### PAN ROASTED SHISHITO PEPPERS \$12

Maldon Salt, Bonito Flakes

### HOMEMADE GUACAMOLE \$14

Micro Cilantro, Serrano Pepper, Corn Chips

Add Maine Lobster - \$10

### MOULES FRITES \$18

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

### HOMEMADE HUMMUS \$12

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

### JUMBO PRETZEL BOARD \$20

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**

### **AMISH CHICKEN SOUP \$10**

Escarole, Celery, Carrots, White Shimeji Mushrooms

### **CLASSIC CAESAR SALAD \$13**

Romaine Hearts, Garlic Croutons, Grana Padano, Anchovy Dressing

### **SIMPLE MIXED GREEN SALAD \$12**

Cucumbers, Baby Tomatoes, Radish, Sherry Vinaigrette

### **GRILLED TERIYAKI SALMON SALAD \$22**

Frisée, Shiitake Mushroom, Carrots, Fried Leeks, Braised Garlic Vinaigrette.

## **PASTAS**

### **WILD BOAR & VEAL BOLOGNESE \$22**

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

### **SPAGHETTI PASTA \$18**

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

## **STEAKS**

### **1855 BLACK ANGUS FILET MIGNON \$48**

Potato Gratin, Valley Foie Gras, Roquefort, Madeira Demi

### **BLACK ANGUS D'ARTAGNAN NY STEAK \$38**

Grilled Asparagus, Caramelized Cipollini Onions, Irwin Wild Mushroom Demi-Sauce

### **CREATE YOUR OWN SURF & TURF**

Add To Any Steak

Grilled Jumbo Shrimp - \$18

Grilled 1 1/2 Lbs Maine Lobster - Half - \$25 Whole \$40

Seared Jumbo Lump Crab Cake - \$20

## **ENTREES**

### **GRILLED BERKSHIRE PORK CHOP \$30**

14oz Berkshire Pork Chop, Caramelized Apple Mashed Potatoes, Braised Escarole, Calvados Shallots Port Jus

### **OVEN ROASTED FREE-RANGE CHICKEN \$22**

Rice Pilaf, Tarragon Jus

### **OVEN ROASTED RAINBOW CAULIFLOWER \$20**

Cauliflower Purée, Roasted Pine Nuts, Pomegranate Seeds, Roasted Cherry Tomatoes, Lemon Zest, Herbs

## **SEAFOOD**

### **PAN SEARED CHILEAN SEA BASS \$38**

Kabocha Squash Risotto, Brussel Sprout Leaves, Grana Padano, Autumn Spiced Cream

### **BLACKENED ATLANTIC SALMON \$28**

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

### **MARYLAND DUO OF CRAB CAKES \$32**

Succotash, House Tartar Sauce

### **GRILLED WHOLE BRONZINI \$32**

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

### **SEQUOIA CIOPPINO \$42**

1/2 Maine Lobster, Clams, PEI Mussels, Prawns, Fresh Fish, Fingerling Potatoes, Local Corn, Seafood Tomato Broth, Herb Butter, Rustic Bread

## **SIDES**

### **PAN ROASTED FINGERLING POTATOES \$7**

**MASHED POTATOES \$7**

**RICE PILAF \$7**

**BRUSSEL SPROUTS \$8**

**GRILLED ASPARAGUS \$8**

**MASHED KABOCHA & YAM \$8**