

# SEQUOIA

## RAW BAR

### SCARLET SEAFOOD TOWER 170

3 Tiers of Alaskan King Crab Legs, East & West Coast Oysters, Chilled Maine Lobster, Jumbo Shrimp, Mussels, Jumbo Lump Crab Meat, Ceviche de Pescado ☒

*House Mignonette, Cocktail Sauce, Lemons, Horseradish*  
Serves Four to Six Guests

### JUMBO SHRIMP COCKTAIL 22

House Cocktail Sauce, Preserved Lemon ☒

### HANDSHUCKED 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

### CEVICHE DE PESCADO 16

Marinated in Citrus Mezcal, Cucumbers, Tomatoes, Serrano Peppers, Cilantro, Red Onions ☒

### CHILLED 1 1/2 LB MAINE LOBSTER MK

Dijonaise, Clarified Butter, Preserved Lemon ☒

### CHILLED ALASKAN KING CRAB LEGS MK

1 lb, Clarified Butter, Dijonaise, Preserved Lemon ☒

### HAMACHI CRUDO 20

Blood Orange, Prickly Pear, Habanero, English Cucumber ☒

## STARTERS

### LOBSTER & PRAWN BISQUE 12

Lobster & Prawn Broth, Cream, Maine Lobster ☒

### SPICY HOMEMADE GUACAMOLE 14

Serrano Pepper, Avocado, Onion, Cilantro, Corn Chips  
**Add Lobster 9** ☒

### GRILLED SPANISH OCTOPUS 22

Warm Marinated Artichokes, Mixed Olives, Orange Smoked Paprika Glaze ☒

### CRISPY POINT JUDITH CALAMARI 17

Flash-Fried, Sweet Drop Peppers, Scallions, Served with Lime Chipotle Aioli

### BISTRO CLAMS 18

Manila Clams, Steamed in White Wine and Tossed in an Artichoke-Dill Cream Sauce with Scallions, Diced Tomatoes Topped with Frizzled Leeks, Served with Grilled Crostini

### PAN ROASTED SHISHITO PEPPERS 14

Sprinkled with Maldon Salt, Bonito Flakes ☒

### MARGARITA FLATBREAD 16

San Marzano Tomato Sauce, Fresh Mozzarella, Fresh Basil

### LOBSTER FLATBREAD 24

Grilled Crust with Fontina Cheese, Buttered Lobster, Tomatoes, Garlic, Basil, Sweet Drop Peppers

### BURRATA HEIRLOOM TOMATO SALAD 16

Locally Sourced Burrata, Path Valley Farm Heirloom Tomatoes, Baby Arugula, Red Onion, Basil Vinaigrette ☒

### WEDGE SALAD 12

Baby Iceberg Lettuce, Tomatoes Tossed in Shallots-Sherry Vinaigrette, Bacon, Chives, Bleu-Cheese Crumbles, Bleu-Cheese Dressing ☒

### MANGO SALAD 13

English Cucumber, Red Onion, Jicama, Microgreens, Lime, Chile de Arbol Vinaigrette ☒

## ENTREE SALADS

### LOBSTER & SHRIMP SALAD 26

Half Steamed & Chilled Maine Lobster, Shrimp Salad, Mixed Greens, Heirloom Tomatoes, Cucumbers, Scallions, Red Peppers, Mango Salsa ☒

### SESAME SEARED TUNA SALAD 26

Thinly Sliced Ahi Tuna Served Rare with Togarashi Sesame Spice, Served Rare and Chilled over Crunchy Vegetables, Cucumber, Jicama, Mixed Greens, Crispy Wontons, Dragon Fruit Salsa

### BEEF TENDERLOIN SALAD 24

Thinly Sliced Chilled Beef Tenderloin Served Rare, Baby Arugula, Fresh Fennel, Red Onion, Toasted Hazelnuts, Shaved Grana Padano and Grain Mustard Vinaigrette ☒

### KOREAN CHICKEN SALAD 20

Pan-Roasted Marinated Chicken Breast over Frisee Lettuce, Kimchi, Cucumbers, Green Onions, Garlic Sriracha Vinaigrette ☒

## ENTREES

### MARYLAND JUMBO CRABCAKES 40

Oven Roasted Crabcakes Served with Cole Slaw, Garlic Salt Seasoned French Fries and Cornichon Tartar Sauce

### LOBSTER SCAMPI 40

Grilled Maine Lobster Tail, Linguine Pasta, in a Light Garlicky Citrus Sauce with Tomato, Parmigiano-Reggiano Cheese with Micro Basil

### SEQUOIA CIOPPINO 40

Steamed Half Maine Lobster, Mussels, Shrimp, Clams, Fresh Fish, in a Spicy Fish and Tomato Broth, Grilled Crostini

### CHILEAN SEA BASS 38

Fresh Horseradish Marinated Sea Bass, Prawn Bisque, Quinoa, Edamame, Fresh Corn & Chives ☒

### PAN-SEARED SCOTTISH SALMON 33

Sauteed Bok-Choy & Wood Ear Mushroom, Rustic Mashed Potatoes, Curry Leaves, Yuzu Beurre Blanc ☒

### CHAR-GRILLED WHOLE BRONZINO 36

Coconut Basmati Rice, Sautéed Bok-Choy and Wood Ear Mushroom, Thai Chili Sauce ☒

### CHIMICHURRI CHICKEN & SHRIMP 32

Oven Roasted Amish Half Chicken with a Shrimp Skewer Basted with Garlic and Herb Sauce Served with Coconut Rice, Sweet Plantains, and Black Bean Sauce ☒

### PAINTED HILLS FARM FILET MIGNON 40

Grilled and Topped with Loaded Compound Butter, Served with Rosemary Infused Polenta Cake & Broccolini ☒

### ANGUS NEW YORK STRIP 40

Grilled and Served with Twice Cooked Potato Loaded with Mac & Cheese, Broccolini, Shallot Zinfandel Demi-Glaze

### BRAISED SHORT RIB 32

Braised in Piping Hill Red Wine, Local Herbs, Mirepoix Vegetables, Served over Tillamook Cheddar Grits and Okra ☒

### CHILI CRAB FRIED RICE 28

Egg, Wood Ear Mushroom, Curry Leaves, Kaffir Lime Leaves, Garlic Ginger Oyster Sauce ☒

### SIMPLE SPAGHETTI 23

San Marzano Tomato Sauce, EVOO, Grana Padano Cheese, Fresh Basil

### MEDITERRANEAN VEGETABLES 22

Oven Roasted Mediterranean Vegetables, Quinoa, Sweet Corn, Tomatoes, Grilled Avocado, Finished with Agave Vinaigrette ☒

## SIDES

### RUSTIC MASHED POTATOES 8

### SAUTEED BOK-CHOY & WOOD EAR MUSHROOM 8

### GARLIC BROCCOLINI 8

### COCONUT BASMATI RICE 6

### SWEET PLANTAINS 8

### GARLIC SALT SEASONED FRENCH FRIES 6

# SEQUOIA

## SPECIALTY COCKTAILS

### SCARLET FOG 15

Pineapple, Hibiscus and Raspberry Infused Tito's Vodka, Served Up

### FLOR DE OAXACA 14

Peloton De La Muerte Mezcal, Butterfly Pea Flower Tea Simple Syrup, Fresh Lemon & Lime Juice

### SMOKIN' RITA 15

Grilled Pineapple & Serrano Pepper Infused Altos Platinum Tequila, Housemade Sour Mix

### BLUEBERRY MOJITO 14

Bacardi Limon, Muddled Fresh Blueberries and Mint, Fresh Lime, Splash of Sprite

### BOURBON BRAMBLE 13

Jack Daniel's, Giffard Ginger Liqueur, Fresh Lemon Juice, Ginger Beer

### PATRON SANGRIA 15

Patron Silver Tequila, Cointreau, White Wine, Passionfruit Puree, White Cranberry, Topped with Sparkling Rosé

### TROPIC THUNDER 15

Bacardi Silver & Dark Rum, Meyer's Rum, Velvet Falernum, Pink Guava Nectar, Papaya Nectar

### CUCUMBER REFRESHER 13

New Amsterdam Gin, Cucumber Cilantro Sour Mix, Simple Syrup

## FROZEN COCKTAILS

### THE FROZEN MULE 15

Smirnoff Vodka, Housemade Five Spice Simple Syrup, Ginger Water, Fresh Lime Juice

### PEACH SMASH 15

Fresh Peach Puree, Lemon Juice, Ezra Brooks Whiskey

### PINA COLADA 15

Bacardi Dark Rum, Coconut Puree, Pineapple Puree, Coco Lopez

### DRAGON FRUIT MARGARITA 15

Altos Platinum Tequila, Triple Sec, Fresh Dragon Fruit Puree, Fresh Lime Juice

## DRAFT

### SEQUOIA LAGER 7

Devil's Backbone Brewery, VA 4.5% ABV

### ATLAS PONZI WEST COAST IPA 8

Atlas Brew Works, DC 7.3% ABV

### PEABODY HEIGHTS ASTRODON HAZY IPA 8

Peabody Heights Brewery, MD 7% ABV

### KONA BIG WAVE GOLDEN ALE 7

Kona Brewing Co., HI 4.4% ABV

### FLYING DOG THUNDERPEEL IPA 8

Flying Dog Brewery, MD 6.2% ABV

### MUSTANG SALLY POTOMAC PILSNER 8

Mustang Sally Brewing Co., VA 5.1% AB

### SOLACE IT'S ELECTRIC MANGO SOUR 8

Solace Brewing Co., VA 4.5% ABV

### LI'L WIT BELGIAN WHITE ALE 7

Right Proper Brewing Co., DC 5% ABV

### SAM ADAMS SEASONAL 8

Samuel Adams, MA 5.3% ABV

## NON-DRAFT

### CORONA 7

Mexico 4.6% ABV

### STELLA ARTOIS 7

Belgium 5% ABV

### MICHELOB ULTRA 6

St Louis, MO 4.2% ABV

### FULL TRANSPARENCY HARD SELTZER 6

Orange Crush // Black Cherry DC Brau Brewing, DC 5% ABV

### BOLD ROCK HARD CIDER 6

Nellysford, VA

## WINES BY THE GLASS

### DOUGH WINES CALIFORNIA

Dough is the first ever wine collaboration for the James Beard Foundation. They work to create an inclusive, equitable & sustainable food culture through an annual donation. Each glass, bottle & conversation can make an impact & become a catalyst for good.

### CHARDONNAY 13 // 50

### SAUVIGNON BLANC 15 // 58

### PINOT NOIR 13 // 50

### CABERNET SAUVIGNON 14 // 54

## RED

### RED BLEND, STERLING VINEYARD 12 // 46

California

### CABERNET SAUVIGNON, THE KINKER 14 // 56

Paso Robles, California

### MERLOT, CLOSERIE DES BORIES 14 // 54

Francs Cotes de Bordeaux, France

### MALBEC, TERRAZAS DE LOS ANDES 12 // 46

Mendoza, Argentina

## WHITE

### CHARDONNAY, SONOMA-CUTRER 16 // 62

Russian River, California

### SAUVIGNON BLANC SEMILLON, CAPE MENTELLE 13 // 50

Magaret River, Australia

### PINOT GRIGIO, ORNELLA MOLON 13 // 50

Veneto, Italy

### REISLING, BEX 12 // 46

Nahe, Germany

### CHENIN BLANC, PINE RIDGE VINEYARDS 14 // 56

California

## ROSÉ

### PINOT NOIR ROSÉ, ELOUAN 14 // 54

Oregon

### GRÉNACHE ROSÉ, CHATEAU D'ESCLANS

### WHISPERING ANGEL 15 // 58

Cotes de Provence, France

## SPARKLING (187ML)

### BRUT, MOET & CHANDON IMPERIAL 25

Champagne, France

### CAVA, JAUME SERRA CRISTALINO CAVA 11

Penedes, Spain

### BRUT, FRANCOIS MONTAND 11

Cotes du Jura, France

### PROSECCO EXTRA DRY, TIAMO 12

Tuscany, Italy

### BLANC DE BLANCS, CHARLES DE FERRE 13

Fere-en-Tardenois, France

### ROSÉ, DOMAINE CHANDON 16

Caneros, California

### GARDEN SPRITZ, CHANDON 17

Made in Argentina, Chandon Garden Spritz combines the best worlds between spritz and sparkling wine with hints of rose, tangerine and savory herbs. Best enjoyed over ice.

## FOR ALL AGES

### STRAWBERRY RHUBARB LEMONADE 7

House Made Strawberry Rhubarb Syrup, Fresh Lemon Juice

### LEMONGRASS LEMONADE 7

Housemade Lemongrass Syrup, Fresh Lemon Juice

### EPIC SHIRLEY TEMPLE 6

Sprite, Grenadine, Garnished with Gummy Bears

### DETOX 7

Housemade Ginger Water, Pressed Pineapple Juice