

SEQUOIA

RAW BAR

SCARLET SEAFOOD TOWER 175

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

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

HANDSHUCKED OYSTERS ☒

House Cocktail Sauce, Champagne Mignonette, Preserved Lemon

EAST COAST Daily Selection Half Dozen 18 Dozen 35

WEST COAST Daily Selection Half Dozen 22 Dozen 42

CEVICHE DE PESCADO 17

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 ☒

JUMBO SHRIMP COCKTAIL 22

House Cocktail Sauce, Preserved Lemon ☒

STARTERS

LOBSTER & PRAWN BISQUE 12

Lobster & Prawn Broth, Cream, Maine Lobster ☒

SPICY HOMEMADE GUACAMOLE 13

Serrano Pepper, Avocado, Onion, Cilantro, Corn Chips
Add Lobster 10 ☒

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 25

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 28

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

SESAME SEARED TUNA SALAD 27

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 25

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 22

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 40

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

PAN-SEARED SCOTTISH SALMON 34

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

CHAR-GRILLED WHOLE BRONZINO 38

Coconut Basmati Rice, Sauteed 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 42

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

ANGUS NEW YORK STRIP 42

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

BRAISED SHORT RIB 34

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

SEQUOIA ANGUS BURGER 20

8oz Angus Beef Burger, Cheddar Cheese, Lettuce, Tomato, Red Onions, Pickles on Toasted Brioche Buns, Seasoned French Fries

Add Applewood Smoked Bacon 3
Not available Fridays, Saturdays, Sundays

CHILI CRAB FRIED RICE 29

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

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

Don Q 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

DON JULIO SANGRIA 15

Don Julio Blanco Tequila, Cointreau, White Wine, Passion-fruit Puree, White Cranberry, Topped with Sparkling Rosé

TROPIC THUNDER 15

Barcardi 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

FROSÉ 14

Inquire with Your Server for Our Rotating Flavor

DRAGON FRUIT MARGARITA 15

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

Add Grand Marnier Floater 3

KIWI MARGARITA 15

Altos Platinum Tequila, Kiwi Puree, Triple Sec, Fresh Lime Juice

Add Grand Marnier Floater 3

KIWI & DRAGON FRUIT SWIRL MARGARITA 16

Two of Our Favorite Flavors Swirled!

Add Grand Marnier Floater 3

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

PORT CITY DOWNRIGHT PILSNER 8

Port City Brewing Co., VA 4.8% 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

GRENACHE ROSÉ, CHATEAU D'ESCLANS

WHISPERING ANGEL 15 // 58

Cotes de Provence, France

GRENACHE ROSÉ, NOTORIOUS PINK 13 // 50

France

VINHO VERDE ROSÉ, VERA 13 // 50

Portugal

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