



**Beginning**

**Confit Pork Spring Roll**

Asian Slaw and Guacamole with  
Sweet and Sour Dressing  
\$12

**Roasted Red Onion & Goat Cheese Tart**

Baby Green Salad, Cherry  
Tomatoes Olive Relish  
\$10

**Pan Seared Scallops**

Crunchy Vegetable Salad, Yellow Pepper  
and Mango Dressing  
\$11

**Duo of Tuna**

Blackened Tuna on a Greek Salad and Tuna  
Tartar with Crispy Wontons  
\$12

**Baked Mussels**

Spinach, Bacon and Shallots in a  
White Wine Parmesan Cream Sauce  
\$11

**Cream of Crab Soup**

Sherry teaser and Jumbo Lump  
\$10

**Belgian Endive Salad**

Avocado, Smoked Chicken and Apple with  
Honey Mustard Vinaigrette  
\$9

**Baby Green Salad**

Fried Goat Cheese, Orange, Raspberry and  
Almond with Citrus Champagne  
Vinaigrette  
\$8

**Crab Salad Taco**

Jumbo Lump Crab, Corn Tomato Salsa with  
Chipotle Vinaigrette  
\$12

**Buffalo Mozzarella**

Local Farm Cherry Tomatoes and  
Aged Balsamic Vinaigrette  
\$10

**Traditional Eastern Crab Dip**

Assorted Crackers  
\$12

**Entrees**

**Herb Crusted T-Bone Steak of Lamb**

Sundried Tomato and Spinach Polenta  
Cake with Baby Carrots and Lamb Jus  
\$26

**Grilled New York Strip**

Caramelized Onion and Blue Cheese  
Mashed Potatoes with Grilled Asparagus  
and Soy Demi-Glace  
\$27

**Grilled Pork Chop**

Twice Baked Mac and cheese with Sautéed  
Spinach Quince Chutney and Pork Jus  
\$24

**Stuffed Chicken Breast**

Spinach, Bacon, and Sun Dried Tomato  
with Rice Pilaf  
\$20

**Pan Roasted Rockfish**

Zucchini, Squash and Cherry Tomatoes  
with Whole Grain Mustard Butter Sauce  
and Mashed Potatoes  
\$26

**Pan Seared Halibut**

Pancetta and Leeks with Pan Roasted  
Fingerling Potatoes with a Mushroom  
Cream Sauce  
\$27

**Seafood Stew**

Rich Broth of Tomato and Fennel with  
Shrimp, Rockfish, Mussels & Crab served  
with Linguini and Grilled Baguette  
\$26

**Maryland Crab Cake**

Ragout of Corn, Stuffed Tomato, Crispy  
Sweet Potato with Corn Essence  
\$28

**Pan Seared Scallops**

Rutabaga Puree, Israeli Cous Cous and  
Salad of Tomato, Cucumber and Red Onion  
served with Roasted Shallot Vinaigrette  
\$26

**Executive Chef**

David Hayes

*Please notify your server of any dietary restrictions or allergies. Groupings of six or more are subject to 20% gratuity*