



APPETIZERS

Shrimp Cocktail	\$11
Flash Fried Calamari with Chipotle Aioli	\$9
House Cured Gravlax and Hot Smoked Salmon with Traditional Garnish	\$11
Grilled Vegetable Bruschetta with Fresh Mozzarella	\$7
Petite Broiled Crab Cakes with Roasted Garlic Aioli & Cocktail Sauce	\$11
Pancetta Wrapped Scallops on Grilled Polenta	\$9

SOUPS

Maryland Crab	\$6
Carrot laced with Ginger and Apple Garnish	\$6

SALADS

Caesar Salad with Focaccia Croutons	\$6
Grilled Vegetables and Greens tossed in a Shallot Vinaigrette	\$9
Mixed Greens tossed with Pears, Gorgonzola and Spiced Walnuts with a Rosemary Walnut Vinaigrette Topped with Confit of Duck	\$6 \$16
Hearts of Palm, Arugula, Poached Chicken with a Roasted Pepper Vinaigrette	\$15
Crab Lauren with Blue Crab, Beets, Avocado, and Mache in a Citrus Vinaigrette	\$19
Cobb Salad with House Vinaigrette	\$15
Shrimp and Arugula with a Greek Artichoke Salad and Lemon Aioli	\$18

SMALL PLATES

Cheeseburger with Fresh Cut Fries	\$11
Grilled Chicken Breast Sandwich with Fresh Cut Fries	\$11
Flat Bread Pizza	\$11
Daily Omelet	\$11





PASTA

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| Orecchiette Pomodoro with a Garlic Tomato Basil Sauce | \$16 |
| Duck and Mushroom Gnocchi in a Tomato-laced Cream Sauce | \$21 |
| Blackened Chicken , Peas, Pine Nuts and Tomatoes
with Penne Pasta in a Parmesan Sauce | \$18 |

SEAFOOD

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| Pepper-Seared Tuna with a Tomato Marmalade and Pesto Sauce | \$19 |
| Pan Seared Spice Rubbed Salmon over Basil Lentils | \$19 |
| Potato Wrapped Halibut with Sautéed Spinach and
a Lemon-Tarragon Butter | \$23 |
| Jumbo Gulf Shrimp in a Coconut-Kaffir Lime and Chile Sauce | \$25 |
| Jumbo Lump Broiled Crab Cakes with a Roasted Garlic Aioli | \$24 |
| Grilled Lobster Tail with Wild Mushroom Risotto and Minted Pea Purée | \$28 |

BEEF - LAMB - PORK

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| Lamb Roasted with Eggplant, Mushrooms, Cranberries and Feta | \$19 |
| Rack of Lamb Encrusted with Almonds and a Port Basil Rosemary Demi-glaze | \$23 |
| New York Strip Steak with a Mushroom-Asparagus Sauté and
Rosemary-Gorgonzola Potatoes | \$26 |
| Braised Short Ribs with Mashed Potatoes and Vegetables | \$23 |

POULTRY — VEGETARIAN

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| Chicken in a Kaffir Lime, Chile and Coconut Sauce
with Edamame and Pineapple | \$17 |
| Quail with a Jalapeño-Cornbread and Pancetta Stuffing | \$24 |
| Oven Roasted Chicken on Grilled Polenta | \$17 |
| Eggplant roasted with Tomato, Artichoke, Mushroom
and Edamame with Cous Cous | \$16 |
| Roasted Duck with Pomegranate Reduction | \$22 |
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