

◆ APPETIZERS ◆

- OYSTERS ON THE HALF SHELL.....A.Q.**  
six oysters on the half shelved on ice with cocktail sauce *and/or* grapefruit-jalapeno mignonette and fresh lemon
- CRAB DIP.....\$14**  
lump crabmeat, Old Bay, cream cheese, grilled pita bread
- CHICKEN WINGS.....7 wings \$14 | 11 wings \$20**  
fresh jumbo chicken wings, Asian BBQ sauce, Bleu cheese dipping sauce
- BRONZED MAHI MAHI BITES.....\$12**  
bite sized mahi mahi dusted with Cajun spices and seared served with cilantro lime dipping sauce
- CAULIFLOWER POPCORN.....\$11**  
cauliflower florets fried in rice flour and served with a honey-sriracha aioli
- ROASTED OYSTERS.....\$15**  
shucked select oysters with crabmeat baked with chipotle butter and finished with parmesan cheese and herb bread crumbs
- BBQ SHRIMP .....\$ 14**  
three jumbo shrimp stuffed with swiss cheese and wrapped with Applewood smoked bacon baked with bourbon BBQ sauce
- TUNA TARTAR....\$18 large | \$13 small**  
diced yellowfin tuna tossed with cucumber, avocado, and a grainy Dijon dressing finished with a soy drizzle and served with fried wontons
- TATER TOTS.....\$11**  
cheesy bacon tater tots served with sour cream

SALADS

- AUTUMN HARVEST SALAD.....\$14**  
petit greens, julienne honey-crisp apple, spicy nuts, goat cheese, raisins and prosciutto ham with an apple cider-maple vinaigrette
- BEET & ARUGULA.....\$12**  
citrus braised beets served chilled, arugula, chevre cheese, and puffed quinoa, lemon-dill dressing
- CAESAR.....\$11**  
romaine, torn bread croutons, caesar dressing, shaved parmesan cheese
- CALIFORNIA COBB.....\$13**  
petite greens, avocado, cherry tomatoes, bacon lardons, pepperjack cheese, hard-boiled egg, chipotle ranch dressing

SALAD TOPPERS

- GRILLED CHICKEN BREAST .....\$9**    **BISTRO FILET.....\$17.50**  
**JUMBO GRILLED SHRIMP..... \$4 each**    **SALMON FILLET.....\$14.50**

SOUP SELECTION

- MARYLAND CRAB SOUP .....\$12**  
**CREAMY CHICKEN-VEGGIE.....\$12**  
**MUSHROOM BISQUE.....\$12**

DELI SANDWICHES

- SHRIMP SALAD SANDWICH....\$17**  
with Old Bay, celery, mayo, and Dijon on a brioche roll, with lettuce, tomato, and potato salad
- CHICKEN SALAD.....\$15**  
chopped chicken, chopped celery, lemon juice, Duke's mayo, sweet onion, celery seed, salt & pepper with lettuce and tomato on a rosemary focaccia roll, potato salad
- JR. TURKEY CLUB.....\$16**  
roasted turkey, bacon, cheddar cheese, lettuce, tomato, and mayo on toasted sour dough bread, potato salad
- PASTRAMI RACHEL.....\$16**  
sliced pastrami with melted swiss cheese and cole slaw, 1000 island dressing on toasted rye-pumpernickel bread, potato salad
- SMOKED SALMON CLUB SANDWICH....\$18**  
sliced smoked salmon, avocado, arugula, tomato, and caper mayo on toasted whole grain bread, potato salad

EXECUTIVE LUNCH

- PICK TWO.....\$16.50**    **PICK THREE....\$20**  
a soup | a salad | 1/2 sandwich
- MARYLAND CRAB SOUP**  
**CREAMY CHICKEN-VEGGIE SOUP**  
**MUSHROOM BISQUE**
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| <b>CAESAR SALAD</b><br><b>BEET &amp; ARUGULA SALAD</b><br><b>COBB SALAD</b><br><b>TABLE SALAD</b><br><b>AUTUMN HARVEST SALAD</b><br><b>FRESH FRUIT SALAD</b> | <b>PASTRAMI RACHEL</b><br><b>JR. TURKEY CLUB</b><br><b>CHICKEN SALAD</b><br>extra \$1.50<br><b>SMOKED SALMON CLUB</b><br><b>SHRIMP SALAD</b> |
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LUNCH FAVORITES

- HONEY-TERIYAKE SALMON.....\$25**  
salmon fillet roasted and served with salmon fried rice, honey-ginger teriyaki glaze
- CREAMY TUSCAN PORK PASTA..... \$18**  
penne pasta tossed with Italian sausage, spinach,, fire-roasted tomatoes, garlic, and cream finished with grana padano cheese
- BISTRO FILET.....\$25**  
a 6-ounce bistro filet grilled and served with a parmesan-horseradish sauce and sidewinder fries
- PAN-SEARED ROCKFISH....\$28**  
rockfish fillet pan-seared and served with an heirloom tomato scampi with capers and basil
- CRAB & SHRIMP NEWBURG.....\$26**  
jumbo lump crabmeat and shrimp tossed in a sherry Newburg sauce served in a puff pastry basket with a side of asparagus

- THE GRILL BURGER.....\$17**  
brisket-chuck blended ground beef, onion jam, Applewood smoked bacon, swiss cheese with lettuce and tomato, brioche roll, fries
- GRILLED SALMON “BLT” .....\$21**  
grilled farmer's white bread, bacon, lettuce, tomato, and mayonnaise served with grilled asparagus
- CHICKEN PARMESAN SANDWICH.....\$16**  
fried chicken breast with marinara and mozzarella cheese on a rosemary focaccia roll served with a Caesar Salad
- SMOKED BRISKET SANDWICH...\$17**  
sliced smoked brisket with house BBQ sauce, pickled red onions, and cole slaw on brioche roll served with fries
- TURKEY AVOCADO MELT.....\$16**  
rustic artisan bread with sliced turkey, piquillo peppers, avocado, swiss cheese, and pesto mayo griddled in our panini press and served with fries
- SEARED TUNA TACOS.....\$18**  
sesame seared tuna with cilantro-lime slaw in two flour tortillas with avocado salsa and fries

A LA CARTE SIDES

- ciabatta roll basket with butter • hand-cut fries • sidewinder fries • grilled asparagus  
onion rings • salmon-fried rice • cole slaw • potato salad • sauteed spinach

- SHRIMP SCAMPI PIZZA.....\$16**  
1/2 pound of shrimp, garlic butter, scallions, diced tomatoes, and parmesan cheese
- CHIPOTLE CHICKEN PIZZA.....\$16**  
chipotle-pesto bbq sauce, chicken, bacon, jalapeno jack cheese, black-bean-corn salsa, avocado, cilantro-lime cream

pizzas

- HOT HONEY, FIG & SALAMI PIZZA.....\$16**  
fig jam, mozzarella cheese, salami, Mike's Hot Honey and arugula tossed in EVOO
- WHITE TRUFFLE PIZZA | \$ 16**  
white truffle butter, mozzarella cheese, forest mushrooms, chives, and white truffle oil

- MODERN MARGHERITA PIZZA.....\$15**  
simmered San Marzano tomatoes, mozzarella cheese, basil oil, micro basil