

SMALL PLATES

SMOKED MARYLAND ROCKFISH RILLETTE.....15
charcoal grilled house focaccia, beet pickled
torpedo shallots, chives, trout roe

GULF OF MAINE BLUEFIN TUNA TARTARE.....24
avocado, ginger lime vinaigrette, nori furikake,
baywater farms shiso oil, house sesame cracker **DF**

MAINE DAYBOAT SCALLOP CRUDO.....19
avocado crema, daikon radish, blood orange ponzu,
red thai chili, fennel pollen, green onion **GF**

EASTVIEW FARMS HEIRLOOM
GREENS SALAD.....16

arugula, spotted trout lettuce, blood orange,
asian pear, spiced pistachio, buttermilk herb
vinaigrette, locatelli pecorino **GF/V**

WHIPPED RICOTTA TOAST.....14
roasted red peppers, caramelized onion
jam, hen of the woods mushroom, rosemary
infused honey, house focaccia **V**

MAINE LOBSTER BISQUE.....15
sunchoke chips, brandy, roasted red pepper,
Pedro Ximenez sherry vinegar **GF**

CAVIAR PHILLY PRETZEL.....27
fresh baked Philadelphia style pretzel,
american hackleback sturgeon caviar, whipped
ricotta, pickled mustard seed, chives

FRIED HEN OF THE WOODS MUSHROOM.....18
caramelized feta, sour cream & smoked allium dip,
Castle Valley Mill cornmeal, trout roe, chives

BLUE CRAB HUSHPUPPIES.....19
crab fat aioli, Castle Valley Mill cornmeal, preserved
Baywater Farms fish peppers, cherry tomato jam

MAINE LOBSTER FRENCH TOAST.....30
house brioche, creme fraiche, braised leeks, tarragon,
lemon whey beurre monte

BUTTERMILK FRIED DELAWARE
DELICIOUS OYSTERS.....17
Castle Valley Mill cornmeal, sauce remoulade,
chow chow, leek powder, daikon radish

LARGE PLATES

SEARED MAINE DAYBOAT SCALLOPS.....42
pine nut & roasted garlic puree, szechuan chili
crunch, couscous, quinoa & lump crab salad, dill **DF**

CHARCOAL GRILLED SWORDFISH.....34
duck fat fingerling potatoes, caramelized
fennel, pernod, sherry, saffron **GF**

DRY AGED ROSEDA FARMS RIBEYE.....56
Eastview Farms oyster mushrooms,
Chesterfield Heirlooms Bloomsdale spinach,
white bean and roasted garlic puree,
Locatelli Pecorino, roasted potatoes, sun
dried tomato & arbol chili chimichurri **GF**

STEAMED ATLANTIC BLACK COD.....33
celeriac & white truffle puree, Chesterfield
Heirlooms overwintered leeks, trout roe,
meyer lemon beurre blanc, tarragon oil **GF**

SIDES

Blue Crab Cous Cous & Quinoa Salad15

Marinated Olives6

Roasted Wild Mushrooms, White
Bean Puree, Pecorino...12

House Fococcia with Kelp Butter...6

Caviar Supplement to any dish (10G)

USA Hackleback Sturgeon....25

GF = Gluten Free / **DF** = Dairy Free / **V** = Vegetarian

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness*

TODAY'S MENU CURATED BY:



TOM WISWELL

