

CRUDO

GULF OF MAINE BLUEFIN TUNA TARTARE.....22

avocado, ginger lime vinaigrette, nori furikake, baywater farms shiso oil, house sesame cracker **DF**

NEW BEDFORD SCALLOP CRUDO.....18

Fifer Orchards strawberry & hibiscus aguachile, fresco chile, almond milk, shaved fennel, Chesterfield Heirlooms red radish, mint **GF/DF**

B-LINER SNAPPER CEVICHE.....17

aji amarillo, coconut milk, sweet potato , ramp powder, watermelon radish, cilantro **GF/DF**

SMALL PLATES

ROASTED CARROT & TAHINI SOUP.....10

marcona almond & sesame dukkah, turmeric, fennel fronds **GF/V**

MARYLAND BLUE CRAB TOAST.....19

lemon aioli, shallots, chives, pickled finger chili, espelette, tarragon, charcoal grilled focaccia **DF**

CHESTERFIELD HEIRLOOMS

GREENS SALAD.....16

red romaine lettuce, shaved fennel, red radish, whipped ricotta, sugar snap peas, spiced pistachio, buttermilk herb vinaigrette, shaved comte **GF/V**

CHARCOAL GRILLED FIFER ORCHARDS

ASPARAGUS.....14

cashew sambal sauce, preserved lemon & roasted garlic marinade, trout roe, furikake, pickled shiitake mushrooms **GF/DF**

BUTTERMILK FRIED DELAWARE DELICIOUS OYSTERS.....17

Castle Valley Mill cornmeal, sauce remoulade, chow chow, leek powder, daikon radish

MARYLAND BLUE CRAB HUSHPUPIES.....18

crab fat aioli, Castle Valley Mill cornmeal, pickled finger chili, cherry tomato jam

MAINE LOBSTER FRENCH TOAST.....MP

house brioche, crème fraiche, braised leeks, tarragon, lemon whey beurre monté

SAVORY CAVIAR PANCAKES.....30

miso buttermilk batter, american hackleback sturgeon caviar(10g), blood orange syrup, smoked crème fraiche, chives

LARGE PLATES

SEARED NEW BEDFORD SCALLOPS.....42

Maryland blue crab & couscous salad, green garlic puree, red onion & prosciutto jam, fresh dill **DF**

DRY AGED ROSEDA FARMS STRIP STEAK.....54

Eastview Farms oyster mushrooms, grilled Chesterfield Heirlooms purple bok choy, pinenut purée, roasted potatoes, sun dried tomato & arbol chimichurri **GF**

CHARCOAL GRILLED BLACK SEA BASS..... 36

Maryland blue crab & tomato stew, fava beans, vidalia onion, Meyer lemon purée, parsley, fried okra

NEW JERSEY FLUKE SCHNITZEL.....32

preserved lemon & dill potato salad, sauce grenobloise, marcona almonds, capers, Eastview Farms pea tendrils, Chesterfield Heirlooms borage

BROWN BUTTER ROASTED ATLANTIC HALIBUT.....39

roasted garlic tahini, Eastview Farms oyster mushrooms, Chesterfield Heirlooms red radish, shaved Fifer Orchards asparagus, za'atar, beurre blanc, trout roe **GF**

SIDES

Blue Crab Cous Cous & Quinoa Salad12

Marinated Olives6

Roasted Wild Mushrooms, Pine Nut Purée, Shaved Comte...12

House Fococcia with Kelp Butter...5

Caviar Supplement to any dish (10G)

Hackleback Sturgeon Caviar....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
TOM WISWELL