

## CRUDO

**GULF OF MAINE BLUEFIN TUNA TARTARE\*** .....23  
avocado, ginger lime vinaigrette, nori furikake,  
baywater farms shiso oil, house sesame cracker **DF**

**NEW BEDFORD SCALLOP CRUDO\*** .....22  
hazelnut milk, lacto heirloom tomato water, yuzu  
kosho, honeycrisp apple, finger lime **DF/GF**

**AMERICAN RED SNAPPER\*** .....22  
honeydew & tomatillo aguachile, smoked tomato oil, melon  
salsa, prosciutto di san daniele, baywater farms radishes **DF/GF**

## SMALL PLATES

**CHESAPEAKE BLUE CATFISH SLIDER** .....8  
house brioche bun, castle valley mill cornmeal,  
fresno pepper mash aioli, house pickles

**CHARCOAL GRILLED CALAMARI SKEWERS** .....14  
Baywater Farms red shishito peppers,  
scallions, sauce vierge **DF/GF**

**NEW ENGLAND CRAB CHOWDER** .....15  
house smoked bacon, maryland lump crab, marble  
potatoes, Pedro Ximenez sherry vinegar

**HEIRLOOM TOMATO SALAD** .....15  
heirloom tomatoes, grilled corn, scallions, pickled shallots,  
sherry vinaigrette, house whipped ricotta **GF/V**

**CHESTERFIELD HEIRLOOM BEETS** .....17  
bartlett pears, whipped feta, whey, marcona  
almond dukkah, mache **GF/V**

**MARYLAND CRAB HUSHPUPPIES** .....21  
crab fat aioli, castle valley mill cornmeal, preserved  
baywater farms fish peppers, cherry tomato jam

**MAINE LOBSTER FRENCH TOAST** .....26  
house brioche, creme fraiche, braised leeks,  
tarragon, lemon whey beurre monte

**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,  
especially if you have certain medical conditions.*



**STATION ON KINGS SOURDOUGH** .....6  
Kelp butter

### CAVIAR SUPPLEMENT (10G)

**CALIFORNIA CLASSIC WHITE STURGEON** .....35

**USA HACKLEBACK STURGEON** .....25

## LARGE PLATES

**SEARED NEW BEDFORD SCALLOPS** .....45  
couscous, quinoa & maryland crab salad, calabrian chili, yellow  
corn puree, grilled peach & bacon chutney, nasturtium **DF**

**PAN ROASTED MAINE MONKFISH** .....36  
red coconut curry, beluga lentils, brown butter,  
thai basil, honeycrisp apple som tum **GF**

**MARKER SWORDFISH SCHNITZEL** .....38  
potato salad, preserved lemon, capers,  
pistachio & green garlic vinaigrette

**DRY AGED ROSEDA FARMS (MD) RIBEYE\*** .....53  
cast iron seared, uni compound butter, grilled baywater  
farms shishito peppers, roasted marble potatoes,  
arbol chili & sun dried tomato chimichurri **GF**

**STEAMED GULF OF MAINE HALIBUT** .....43  
grilled corn dashi, roasted oyster mushrooms, cherry tomato  
confit, leek top powder, charred poblano pepper emulsion **GF/DF**

**CHARCOAL GRILLED KING SALMON** .....39  
bourbon ponzu glaze, crispy brussel sprouts,  
roasted sweet potatoes, white onion soubise,  
house smoked bacon, daikon radish **GF**

TODAY'S MENU CURATED BY:

TOM WISWELL