

CRUDO

GULF OF MAINE BLUEFIN TUNA TARTARE*22

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

BIG GLORY BAY KING SALMON*21

grilled station on kings sourdough, miso butter, pickled
shallots, bourbon ponzu, hackleback sturgeon caviar **DF**

AMERICAN RED SNAPPER*21

honeydew & tomatillo aguachile, smoked tomato oil, melon
salsa, prosciutto di san daniele, baywater farms radishes **DF/GF**

SMALL PLATES

NEW ENGLAND CRAB CHOWDER22

house smoked bacon, maryland lump crab, marble
potatoes, Pedro Ximenez sherry vinegar

HEIRLOOM TOMATO SALAD21

sungold tomatoes, grilled local corn, cucumbers, pickled
shallot, sherry vinaigrette, whipped ricotta **GF/V**

STEAMED BANG ISLAND MUSSELS18

nduja, heirloom tomato water, fennel
pollen, station on kings sourdough

CHARCOAL GRILLED ROMAINE CAESAR15

black garlic, cantabrian boquerones, locatelli
pecorino, pickled shallots, bottarga breadcrumb

MARYLAND CRAB HUSHPUPPIES18

crab fat aioli, castle valley mill cornmeal, preserved
baywater farms fish peppers, cherry tomato jam

MAINE LOBSTER FRENCH TOAST24

house brioche, creme fraiche, braised leeks,
tarragon, lemon whey beurre monte

*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 SOURDOUGH6

Kelp butter

CAVIAR SUPPLEMENT (10G)

CALIFORNIA CLASSIC WHITE STURGEON35

USA HACKLEBACK STURGEON25

LARGE PLATES

SEARED NEW BEDFORD SCALLOPS38

couscous, quinoa & maryland crab salad, calabrian chili, yellow
corn puree, grilled peach & bacon chutney, nasturtium **DF**

CHARCOAL GRILLED NEW JERSEY BLACK BASS36

grilled zucchini, roasted baywater farms carrots,
pickled pearl onions, lacto fermented heirloom
tomatoes, bottarga breadcrumb, sauce americaine

MARKER SWORDFISH SCHNITZEL34

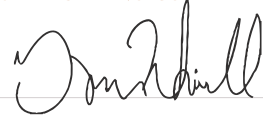
warm potato salad, mache, preserved lemon,
capers pistachio & green garlic vinaigrette

ROSEDA FARMS (MD) RIBEYE*52

cast iron seared, uni compound butter, grilled
baywater farms shishito peppers, crispy potato pave,
arbol chili & sun dried tomato chimichurri **GF**

GF [↓]Gluten Free // **DF** [↓]Dairy Free // **V** [↓]Vegetarian

TODAY'S MENU CURATED BY:



TOM WISWELL

