



## RAW BAR

### STEAMED OR CHILLED

King Crab 27 by ½ LB  
Blue Crab 24 by the ½ LB  
Maine Lobster 31 by the LB

**CAVIAR** by the ounce MP  
Bulgarian “Russian” Osetra  
California White Sturgeon

### OYSTERS

3 each  
Cape May Salts (New Jersey)  
Sweet Jesus (Maryland)  
Delaware Bay (New Jersey)  
Oyster of the Day (East Coast)

### CHILLED SHRIMP

6 each  
Poached  
Old Bay

### CLAMS

2 each  
Middleneck

## FOR THE TABLE

Maryland **Crab Cake**, Caper Aioli,  
Sweet Corn Succotash 17

Fried **Calamari**, Shrimp, Melted  
Tomatoes, Pepperoncini Peppers,  
Garlic Chips 18

New England **Clam Chowder**  
Pancetta, Oyster Crackers 12

Wood Fired **Octopus**,  
Salt Crusted Potatoes, Roasted Peppers 17

**Summer Salad**, Baby Greens,  
Tomatoes, Radish, Grilled Corn, Avocado,  
Cucumber, Blood Orange Vinaigrette 14

“Steamed” **Oysters Rockefeller** 16

**Roasted Beet Salad**, Frisée,  
Honey-Whipped Mascarpone, Peaches,  
Hazelnut Dressing 14

Wood Fired **Shrimp**, Herb Marinade,  
Mint-Jalapeño Aioli 18

Spicy “Steamed” **Mussels Posillipo** 14

Traditional Romaine **Caesar**  
Shaved Parmesan, Garlic Crouton,  
White Anchovy 14

**Tomato & Mozzarella**, Sea Beans, Basil,  
Marcona Almond Pesto,  
Charred Onion Vinaigrette 16

**Beef Tartare**, Parmesan Espuma,  
Capers, Toasted Quinoa 16

“Steamed” **Clams**, Garlic Butter 15

Baked **Clams Oregonata** 14

## WOOD FIRED

**Halibut**, Prosciutto, Piperade 36

**Swordfish Steak**, Puttanesca Sauce 31

Whole **Branzino**, Fines Herbes Salad 36

**King Salmon**, Artichoke Barigoule 32

2 lb Maine **Lobster**, Drawn Butter 62

Free Range **Chicken**, Baby Bell Peppers, Chimichurri 25

Bone-in **Filet Mignon** 16oz 62

45 Day Dry Aged Prime Bone-in **New York Strip Steak** 21oz 68

45 Day Dry Aged Prime Bone-in **Ribeye** 24oz 69

Chimichurri 2 | Bearnaise 3 | House-Made Steak Sauce 2

## SHELLFISH POTS

Maine **Lobster**, Shrimp, Clams, Mussels,  
Andouille Sausage, Corn, Potatoes 51

Blue Lump **Crab**, King Crab, Andouille  
Sausage, Old Bay, Potatoes, Corn 47

Shrimp, Clams, Mussels, Scallops,  
**Cioppino** Tomato Broth 46

Cornmeal-Crusted **Fried Scallops**, Shrimp,  
Halibut, Crab Hush Puppies, Old Bay  
Remoulade 36

## SIDES

Au Gratin Potatoes 11

Caviar Hash Brown, Crème Fraîche & Chives 14

Hand-Cut Malt Vinegar Fries 9

Homestyle Mashed Potatoes & Chives 9

Crab Twice Baked Potatoes, Tillamook Cheddar, Bearnaise 17

Preserved Lemon Broccolini 9

Asparagus, Truffle Vinaigrette 11

Peas & Wild Mushrooms, Garlic, Herb Butter 12

Green Beans, Almonds, Golden Rasins, Garlic, Ricotta Salata 12

Creamed Corn, Applewood Smoked Bacon 12