

## STARTERS

East Coast Oyster Menu	<i>daily menu</i>	
Smoked Pork Belly Mac	11	
caramelized onion cheddar mac, smoked pork belly, chili tomato jam		
Classic Lejon	10	
shrimp, horseradish, bacon wrapped, tangy dill sauce		
Better Cheddar	12	
roasted walnuts, flatbread, grapes ginger pear marmalade		
Bruschetta	14	
olive oil crostini, house roasted pepper, pesto oil tomato bruschetta, burrata, pine nut relish, prosciutto		
Fried Brussels	8	
garlic caper marinade, chili oil, grilled lemon		
Buttermilk Calamari Rings	12	
fresh calamari, anaheim chilis, roasted tomato garlic chili aioli		
Shrimp Cocktail	12	
chilled gulf shrimp & cocktail sauce		
Roasted Pepper Basil Hummus	8	
flat breads & vegetables		
Artisanal Cheese & Salumi	<i>daily menu</i>	
Kennett Stuffed Mushrooms	10	
lump crab imperial, hollandaise		
Garlic Clams	12	
lemon garlic herb broth, grilled foccacia		
Seared Foie Gras	16	
potato latke, roasted brussels, cherry syrup		

## SALADS

Caesar	6/9	
romaine, garlic focaccia, parmesan, anchovy dressing		
*Wedge	6/9	
iceberg, tomato, red onion, bacon, gorgonzola dressing		
House Greens	6/9	
gorgonzola, spiced walnuts, tomato, cranberries, balsamic		
Black & Blue Sirloin	16	
sweet garlic peppercorn, arugula & kale, seasonal tomato, red onion, blue cheese, balsamic reduction		
*Blackened Salmon & Greens	15	
roasted sweet potato, black bean corn relish, avocado, cilantro lime buttermilk dressing		
Fried Goat & Gold Beets	12	
greens, fried goat cheese, heirloom cherry tomatoes, marcona almond, onion jam, champagne vinaigrette		
Jumbo Lump Crab & Lobster Salad	18	
fried green tomatoes, avocado, greens, buttermilk ranch, green tomato black garlic cippolini jam, local heirloom cherry tomato		

### ADD TO ANY SALAD OR ENTRÉE

CHICKEN 5 SHRIMP 6 SALMON 8

PETITE FILET 12 CRAB CAKE 12

*\*=Gluten Free*

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*

## SOUPS

Pumpkin Mushroom	5/7	
crouton, crème fraiche, chive		
Du Jour	5/7	
daily selection		

## SANDWICH BOARD

*served with house sweet & spicy dill pickles & hand cut chips*

Steak House Burger	14	
applewood smoked bacon, sharp american cheese, jumbo onion ring, horseradish aioli		
Roasted Veggie Burger	12	
tomato chili jam, arugula, cheddar, pesto aioli, brioche		
Crab Cake Sandwich	15	
lettuce, tomato, brioche, tartar		

## ENTREES

*Pan Seared Faroe Island Salmon	24	
coconut purple sticky rice, chili roasted baby bok choy, thai watermelon gastrique		
*Jumbo Lump Crab Cake	19/29	
lobster saffron butter, roasted marble potato, haricot vert, sweet pepper relish		
All Natural Pekin Duck Breast	28	
corn crème caramel, pickled fig, harissa roasted brussels, marcona almond gravel, brandied cherry duck jus		
Shrimp & Grits	22	
cheddar grits, creole andouille gravy, garlic kale		
Caponata Stuffed Peppers	16	
Eggplant caponata stuffed red bell peppers, asiago, petite kale & arugula salad		
Fresh Catch Fish Menu	<i>Daily</i>	
featured chef's seasonal presentation (s)		
Grilled All Natural Chicken	16	
jalapeno & caramelized onion cornbread, chipotle honey glazed pork belly popcorn		
*Seared Scallops	28	
cilantro lime black beans and red rice, mango salsa crispy sweet ancho plantain,		
Featured Steak & Chop Menu	<i>Daily</i>	
featured chef's presentation(s)		
Pasta & Greens con Aglio e Olio	16	
trofie, local kale, garlic, EVOO, tomato chili jam, parmesan		
*4 oz Filet Mignon	18	
yukon mashed, haricot vert, bordelaise		
<b>3\$ En Croûte Style</b> -Pastry, Brie, & Grain Mustard Demi		

## SIDES

Haricot Vert 4	Asparagus 5	Garlic Kale 5
Roasted Mushrooms 6	Roasted Garlic Mash 4	
Seasoned Fries 4	Jumbo Onion Rings 6	
Sweet Potato Fries 4		

Dinner Early Summer 2019

