

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	12
olive oil crostini, tomato bruschetta, burrata, pine nut sundried tomato relish, pesto oil	
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, favas, tomato nage, chianti jus	

SOUPS

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

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, greens, 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 & Beets	12
greens, fried goat cheese, heirloom grape tomatoes, marcona almond, onion jam, champagne vinaigrette	
Jumbo Lump Crab Salad	18
fried green tomatoes, avocado, greens, buttermilk ranch, green tomato black garlic cippolini jam	

ADD TO ANY SALAD OR ENTRÉE

CHICKEN 5 PETITE FILET 12

SHRIMP 6 *CRAB CAKE 10 SALMON 8

ENTREES

*Pan Seared Faroe Island Salmon	25
coconut purple sticky rice, mango jicama slaw, crispy sesame kale, thai chili passion fruit coulis	
*Jumbo Lump Crab Cake	19/29
lobster saffron butter, roasted marble potato, haricot vert, sweet pepper relish	
All Natural Pekin Duck Breast	29
malbec poached pear, duck confit, fig, brie spanakopita, duck jus, foie parsnip & pistachio	
Shrimp Pesto Boule	24
foraged mushrooms, sundried tomatoes, spinach, asiago, artichoke hearts, pesto cream, sunchokes, bread boule	
*Fresh Catch Fish	<i>Mkt</i>
lemon caper burre blanc, yukon mashed, haricot vert or featured chef's presentation	
Pasta Primavera	18
trofie, pesto, zucchini, foraged mushroom, artichoke hearts, sundried tomato, asiago, pesto sauce	
*Grilled All Natural Chicken	20
five grain fava bean tabbouleh, preserved lemon mosto fennel radish salad	
*Seared Scallops	30
green chile polenta, pico de gallo, cilantro & greens salad, grilled lime, chipotle honey vinaigrette	
*Stuffed Eggplant	20
quinoa caponata stuffed sicilian eggplant, watercress, fennel, red leaf kale, baby spinach, radish, arugula salad pine nut sundried tomato relish, preserved lemon mosto	
*Veal Short Rib	25
grilled asparagus, saffron risotto milanese, tomato sage demi, pine nut gremolata	
*Filet Mignon	single/twin 19/29
yukon mashed, haricot vert, bordelaise	
3\$ En Croûte Style -Pastry, Brie, & Grain Mustard Demi	

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	14
lettuce, tomato, brioche, tartar	

SIDES

Haricot Vert	4	Asparagus	5	Garlic Spinach	5
Roasted Mushrooms	6	Roasted Garlic Mash	4		
Seasoned Fries	4	Heirloom Carrots	5	Jumbo Onion Rings	6

***=Gluten Free**

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

Dinner Early Spring 2019

