

APPETIZERS

BACON-WRAPPED FIGS

rogue creamery bleu cheese, chipotle tomato sauce, arugula, aged balsamic [6]

WOOD-GRILLED DRY RUBBED WINGS

chipotle balsamic bbq, ranch [8]

WOOD-GRILLED DIVER SCALLOPS

exotic mushroom, fava bean, chorizo, fig demi-glace [14]

CRAB DIP

toasted flatbread [14]

PRIME BEEF TARTAR

shallot, kalamata olive, parsley, egg, lemon, sea salt, truffle oil [10]

SMOKED LOCAL YELLOWFIN TUNA

soba noodle and seaweed salad, cucumber, ponzu, cilantro [12]

WOOD-GRILLED

CHESAPEAKE BAY OYSTERS

garlic dill butter, parmigiano reggiano, grilled lemon, seaweed [12]

TRUFFLE FRITES

house-cut potatoes, sea salt, summer truffle aioli [8]

JUMBO LUMP CRAB COCKTAIL

citrus, avocado, spring onion, heirloom tomato, cucumber gazpacho [16]

SOUP & SALAD

GRILLED ASPARAGUS

arugula, bacon, egg, heirloom tomato, olive, shallot, fig [8]

WEDGE

boston lettuce, tomato, cucumber, onion, bacon, bleu cheese [7]

MESCLUN GREEN

mixed greens, seasonal vegetables [6]

HEIRLOOM TOMATO

buffalo mozzarella, arugula, basil, imported olive oil, aged balsamic [12]

SHE-CRAB SOUP

cream, lump crabmeat, crab roe, imported olive oil [8]

FIRE-ROASTED RED PEPPER & TOMATO BISQUE

asparagus and corn succotash, arugula oil [6]

CREAMY CAESAR

hearts of romaine, roasted artichokes, crisp prosciutto, creamy caesar dressing [6]

ENTRÉES

ZUPPA DI PESCE

local fish, lobster, calamari, clams, chorizo, asparagus, fingerling potato, baby carrot, chipotle tomato sauce [22]

BOURBON MOLASSES-GRILLED HANGER STEAK

rosemary fingerling potato and fava bean sauté, rogue bleu cheese béchamel [18]

DRY-RUBBED WOOD-GRILLED TUNA STEAK

creamy polenta, asparagus and sweet corn succotash, charred citrus butter [26]

SHRIMP AND GRITS

sautéed nc greentail shrimp, pimiento cheese grits, sundried tomato, crisp applewood-smoked bacon, saffron lobster broth [22]

BRAISED LAMB SHANK

potato puree, baby carrot, caramelized onion, mushroom, fava bean, marrow butter sauce [30]

WOOD-GRILLED WILD SALMON

lobster cream corn, wilted summer greens, classic gremolata [28]

PAN-ROASTED ALASKAN COD

ginger-mushroom broth, soba noodles, spinach, asparagus, shrimp, cilantro [20]

WOOD-GRILLED BURGER

house-made certified angus burger, parmesan herb frites, brioche bun [12]

WOOD-GRILLED TENDER BISON BURGER

house-made bison patty, parmesan herb frites, brioche bun [15]

BURGER PRICES INCLUDE ANY OR ALL OF THE FOLLOWING TOPPINGS:

caramelized onions, avocado, wild mushrooms, crab dip spread, fried egg, applewood bacon, jalapeños, pimiento cheese, swiss, cheddar, bleu

CRISPY ORGANIC CHICKEN THIGHS

creamy yellow polenta, wilted summer greens, marsala gravy [12]

WOOD-GRILLED PRIME STRIPLOIN

confit garlic potatoes, wilted summer greens, heirloom tomato marmalade, fig demi-glace [25]

TWIN 105 CRAB CAKES

jumbo lump crab, parmesan herb frites, red pepper-caper remoulade, truffle ketchup [26]

