

STARTERS

CRAB DIP

toasted flatbread [14]

WOOD-GRILLED DRY RUBBED WINGS

chipotle balsamic bbq, ranch [8]

TRUFFLE FRITES

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

WOOD-GRILLED CHESAPEAKE BAY OYSTERS

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

SMOKED LOCAL YELLOWFIN TUNA

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

SOUPS & SALADS

WEDGE

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

CREAMY CAESAR

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

MESCLUN GREEN

mixed greens, seasonal vegetables [6]

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]

STEAM BAR

PEEL & EAT SHRIMP

by the pound [MARKET]

ALASKAN KING CRAB

by the pound [MARKET]

OYSTERS

by the peck [MARKET]

SNOW CRAB LEGS

by the pound
[MARKET]

LITTLENECK CLAMS

by the dozen
[MARKET]

KUMAMOTO OYSTERS

[3 EACH]

MALPEQUE OYSTERS

[2.50 EACH]

BLUE POINT OYSTERS

[2 EACH]

RAW BAR

CHINCOTEAGUE SALT OYSTERS

[1.50 EACH]

CHESAPEAKE OYSTERS

[1 EACH]

ALL RAW OYSTERS
SERVED WITH
lemon and cucumber mignonette

SANDWICHES & ENTRÉES

BLACK AND BLEU TUNA WRAP

blackened tuna, field greens, tomato, cucumber,
onion, bleu cheese, chili glaze [12]

CRAB CAKE SANDWICH

pan-seared jumbo lump crab, lettuce, tomato [12]

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*

ZUPPA DI PESCE

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

CRISPY ORGANIC CHICKEN THIGHS

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

DRY-RUBBED WOOD-GRILLED TUNA STEAK

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

BOURBON MOLASSES-GRILLED HANGER STEAK

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

SHRIMP AND GRITS

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

TWIN 105 CRAB CAKES

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

