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## CHILLED SEAFOOD

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### EAST & WEST COAST OYSTERS

mignonette, cocktail sauce, hot sauce

HALF DOZEN 20 DOZEN 40

### BYGONE SEAFOOD TOWER

shucked oysters, shrimp cocktail, ceviche,  
tuna tartare, lobster cocktail, mussels

38 PP

### MAINE LOBSTER COCKTAIL

old bay aioli, lemon

24

### TUNA TARTARE

avocado, crispy shallot, soy-citrus, cilantro

20

### GULF SHRIMP COCKTAIL

cocktail sauce, lemon

24

### MARINATED MUSSELS

olive oil, herb vinegar

18

### MARKET CEVICHE

avocado, cucumber, jalapeño, lime

18

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## APPETIZERS

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### MARYLAND CRAB DIP

cream cheese, dill, old bay,  
sourdough bread

24

### CLAMS CASINO

bacon, red pepper, white wine,  
parmesan, breadcrumbs, herbs

18

### GNOCCHI

lamb shank ragoût, north african spices,  
curried sheep yogurt

22

### DIVER SCALLOPS

apple, brown butter, lemon

24

### WAGYU MEATBALL

mushroom gravy, fine herbs,  
farmers cheese

26

### FRIED CHEESE CURDS

smoked chili aioli

16

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## SOUPS & SALADS

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### RED GEM LETTUCE

smoked trout dressing, parmesan,  
garlic croutons

17

### CRAB LOUIE SALAD

jumbo lump crab meat, greens, avocado,  
egg, tomato, cucumber, louie dressing

30

### BURRATA

edwards virginia ham, apples, arugula,  
candied walnuts, balsamic

24

### FARM GREEN SALAD

shaved seasonal vegetables,  
apple cider vinaigrette

16

### ROASTED SQUASH SOUP

maple cream, spiced pumpkin seeds

16

### BYGONE WEDGE

baby iceberg, grilled bacon, tomato,  
pickled shallots, smoked bleu dressing

18

*Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.*

*Please alert your server of any food allergies.*

## ROTISSERIE

WHOLE DUCK  
poultry jus, sea salt  
78

POUSSIN  
poultry jus, sea salt  
45

BYGONE  
SIGNATURE PRIME RIB  
au jus, fresh horseradish  
55

WHOLE SEA BASS  
roasted lemon, herbs,  
tartar sauce  
60

WILD GAME KABAB  
chimichurri, smoked sea salt  
56

## ENTRÉES

SLOW COOKED SHORT RIBS  
spiced carrot purée, pickled shallot  
50

WHOLE MAINE LOBSTER  
blue crab stuffed, old bay butter, lemon  
105

DOVER SOLE  
brown butter sauce, fines herbs, lemon  
95

DRY-AGED NEW YORK STRIP  
chimichurri, sea salt  
76

HALF AMISH CHICKEN  
whiskey barbecue, crispy herbs  
36

SMOKED DUCK BREAST  
apple purée, pickled apple slaw, jus  
48

LAMB RACK  
mint-curry sheep yogurt, cucumber  
56

ŌRA KING SALMON  
capers, lemon, brown butter, fines herbs  
45

MARYLAND CRAB CAKE  
old bay aioli, cabbage & radish slaw  
46

## SIDES

POMME PURÉE  
yukon gold potatoes

SEASONAL  
ROTISSERIE VEGETABLES  
herb marinated, rotisserie roasted

ROASTED MUSHROOMS  
shallot, garlic, fines herbs

CREAMED SPINACH  
béchamel, gruyère, toasted garlic

MAC & CHEESE  
aged cheddar, gruyère, comté, fontina

ALL SIDES | 15

*A customary gratuity of 20% will be added to all parties of 6 or more guests.*