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## CHILLED SEAFOOD

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### OYSTERS ON THE HALF SHELL

rhubarb-elderflower bubbles,  
pink peppercorn mignonette, cilantro, basil oil

HALF DOZEN 22 DOZEN 44

### BIG EYE TUNA TARTARE

avocado, citrus-soy shiitake mushrooms,  
mango, fiddlehead ferns, crispy shallot

28

### OLD BAY POACHED SHRIMP

pico de gallo, fresno, avocado purée,  
basil, plantain chips

22

### BLUE CRAB CLAWS

dijonnaise, cocktail sauce,  
warm old bay-lemon butter

18

### COLD SMOKED ORA KING SALMON

osetra caviar, dill, basil crème fraîche,  
orange, pickled ramps, snap peas

32

### SPRING CEVICHE

leche de tigre, green strawberry, cucumber,  
radish, crispy celery root, culantro oil

24



### SHELL FISH TOWER

lobster cocktail, colossal lump crab  
meat, oysters, shrimp cocktail,  
blue crab fingers

40 PP

### CAVIAR SERVICE

shallot, capers, egg, chives,  
crème fraîche, brioche, blinis

MKT

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## APPETIZERS

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### PARISIAN GNOCCHI

black truffle aioli, short rib ragout,  
manchego cheese, fine herbs

24

### MASSACHUSETTS SEA SCALLOPS

artichoke purée, fava beans, english peas,  
lemon-brown butter, basil oil, sunchoke chips

24

### MARYLAND CRAB DIP

cream cheese, aged cheddar,  
pretzel bites, old bay, chives

24

### SPICED FOIE GRAS MOUSSE

rhubarb-shallot chutney, parsley dust,  
duck fat powder, bygone's ciabatta

34

### SMOKED HALIBUT RILLETTE

sourdough bread, crispy parsley,  
pickled red onion, ramps

22

### CRISPY SPANISH OCTOPUS

leek purée, chipotle-garlic aioli, potato chips,  
pickled mustard seeds, petite lettuce

28

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## SOUP & SALADS

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### CAESAR SALAD

sweet gem lettuce, anchovies, radish,  
baguette croutons, aged parmesan cheese

18

### MARINATED OCTOPUS SALAD

arcadian mix, herbs, kalamata olives,  
roasted peppers, calabrian oregano  
vinaigrette, herb bread crumbs

28

### SPRING SALAD

seasonal greens, spring vegetables,  
meyer lemon-honey vinaigrette

18

### GRILLED SHRIMP SALAD

lettuce mix, avocado, pickled red onion,  
pineapple-ancho chili dressing, dill

26

### BURRATA

arugula, virginia ham, mint, candied  
walnuts, snap peas, english peas,  
fava beans, asparagus, ramps,  
artichoke barigoule, lemon basil

24

### LOUIE THE CRAB

colossal crab meat, avocado, egg,  
tomato, cucumber, louie dressing

30

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### SOUP OF THE DAY

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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.*

03/30/23

## ROTISSERIE

### BIRDS FROM THE WILD

rotating selection of wild game birds,  
poultry jus

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### WILD GAME KABAB

rotating selection of wild game meats,  
bordelaise

MKT

### FROM LONG ISLANDS FLOCK

spiced crescent duck breast,  
confit legs, smoked duck jus

HALF 44 WHOLE 80

### BYGONE SIGNATURE PRIME RIB

herb marinated, fresh horseradish root,  
house au jus

58

### WHOLE MAINE LOBSTER

colossal crab meat, smoked potatoes, leeks, bisque de homard, black truffle-lemon beurre monté

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## ENTRÉES

### FROM THE LAND

chef's weekly steak

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### KOJI AGED PRIME FILET MIGNON

white asparagus purée, braised  
morel mushrooms, port wine sauce,  
ramp chimichurri, foie gras butter

94

### FROM THE SEA

chef's preparation of the day

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### 36-HOURS SHORT RIB

confit potato, cipollini onion, au jus, miso  
butter, parsley oil, baby kale, grilled ramp

50

### CHICKEN 3 WAYS

celery root purée, turnips,  
poultry jus, herb butter

40

### BROILED MARYLAND CRAB CAKE

avocado purée, cabbage slaw,  
old bay aioli, celery greens

46

### BONELESS RACK OF LAMB

carrot, za'atar, mint salmoriglio,  
tahoon cress, herb oil

58

### RAMEN

vermicelli rice noodles, chili sauce, shiitake  
mushrooms, pickled bamboo shoots, scallions

TOFU 28 SMOKED DUCK 38

### DOVER SOLE

lemon-brown butter sauce,  
onion-garlic relish, celery

98

## SIDES

### GRILLED ASPARAGUS

aged parmesan cheese, lemon honey  
vinaigrette, toasted almonds

### ROASTED FINGERLING POTATOES

rosemary, thyme,  
fine herbs

### MAC AND FOUR CHEESES

smoked cheddar, fontina, aged  
gruyère, 18-month parmesan

### POMMES PURÉE

european butter, garlic  
infused yukon gold potatoes

### HEN OF THE WOODS

roasted maitake, madeira porcini sauce,  
herb oil

### BRUSSELS SPROUTS

crispy bacon, clover honey,  
shallot, fine herbs

ALL SIDES | 16