

BYGONE BEGINNINGS

KALUGA FUSION BLACK CAVIAR

potato espuma, chips, chive

36

AUSTRALIAN WINTER TRUFFLES

poached happy egg, celery root

42

CHILLED SEAFOOD

BLUEFIN TUNA TARTARE

kiwi, avocado, cucumber, black garlic, shiitake mushrooms, cilantro

29

OYSTERS ON THE HALF SHELL

Cannon Cove, VA. | Goose Point, WA
pink pepper-cucumber mignonette,
lemon, elderflower, basil oil

HALF DOZEN 22 DOZEN 44

SPANISH OCTOPUS CARPACCIO

citrus-honey, peanut romesco, grape,
castelvetrano olives, basil

28

OLD BAY POACHED SHRIMP COCKTAIL

cocktail sauce, horseradish, jalapeno,
celery, red onion, cucumber

26

SHELLFISH TOWER

oysters, marinated mussels, blue crab claws, shrimp, lobster meat, jumbo lump crab meat

48 PP

APPETIZERS

FIG, BURRATA & PROSCIUTO TOAST

arugula, pickled onion, balsamic reduction, mint, basil, dill

18

MASSACHUSETTS SEA SCALLOPS

apple, celery root, brown butter, lemon zest, crispy ham, basil

26

PRIME BEEF TARTARE

bearnaise aioli, tarragon, shallot, sourdough,
pickled beech mushrooms, mustard seeds, watercress

32

PAPAS BRAVAS

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

20

MARYLAND CRAB DIP

cream cheese, cheddar, old bay, chives

26

SOUP & SALADS

LITTLE GEM SALAD

meyer lemon, honey, basil, dill, parsley, baby
croutons, 90-day pecorino toscano

18

PEAR & BLEU CHEESE

boston lettuce, arugula, pickled red onion,
balsamic reduction, candied walnuts, tarragon

20

GRILLED GARDEN BEETS

gourney cheese, jamon iberico de bellota,
smoked trout roe, mint pesto, pistachio

24

CRAB LOUIE

jumbo lump crab, avocado, egg,
tomato, cucumber, radish, louie dressing

34

BUTTERNUT SQUASH SOUP

lamb ragout, raz el hanout, pumpkin seed,
crispy sage

20

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.

FROM THE LAND

SIGNATURE PRIME RIB

herb marinated, smoked black peppercorn, horseradish root, jus

68

KOJI AGED FILET MIGNON

vidalia onion, chanterelle mushrooms, red wine jus

94

CHICKEN BREAST

sweet stem cauliflower, herb butter, za'atar, jus

42

MAGRET DUCK

duck leg terrine, brown butter, grape, golden raisin, almond, jus

56

HEIRLOOM IBERIAN PORK LOIN

sea island red peas, miso, baby carrot, ginger, rosemary, jus

66

AUSTRALIAN RACK OF LAMB

vadouvan, madras, yogurt, green mango, mint

68

FROM THE SEA

BIG GLORY BAY SALMON

bok choy, dill, smoked trout roe, beurre blanc

62

HOLLAND DOVER SOLE

brown butter lemon sauce, baby leeks, crispy capers, sea grass

98

MARYLAND CRAB CAKE

dill, lemon, cabbage slaw

47

== WHOLE MAINE LOBSTER ==

black truffle-ricotta gnudi, root vegetables, basil

MKT

ACCOMPANIMENT

POMMES PURÉE

yukon gold potato, roasted garlic butter

15

MAC & CHEESE

smoked cheddar, parmesan, fontina, gruyere

16

MUSHROOMS & ONIONS

shallot, garlic, fine herbs

18

CRISPY BRUSSELS SPROUTS

applewood smoked bacon, honey gastrique

18

SEARED FOIE GRAS

apple-fennel compote, pickled onion, basil, sorrel

36

BONE MARROW

chimichurri, pickled shallots

18

KING CRAB

clarified butter, parsley

34

LOBSTER MEAT

lemon beurre monte

28

For parties of 6 or more, a single itemized check will be presented with an included 20% gratuity.