



ICE BAR

Special

Small Plates

**American Sturgeon
Caviar
w/ Egg, Red Onion,
Creme Fraiche, Capers
& Blinis
\$50**

**Chipotle BBQ Shrimp
\$13**

**Sauteed Whole Baby
Squid
w/ Garlic, Lemon &
Extra Virgin Olive Oil
\$13**

**Yellowfin Tuna Tartare
w/ Ginger Cream &
Wasabi Sauce
\$12**

**Baby Arugula Salad
w/ Bartlett Pears,
Shropshire Blue
Cheese, Fennel,
French Breakfast
Radish & Mustard
Vinaigrette
\$8**

**Oyster Shooters:
Uni-Cucumber-
Vermouth,
Caviar-Sour Cream-
Vodka Sake & Bloody**

Oysters & Clams on half shell see blackboard
Old Bay Peel n' Eat Shrimp \$12
Jumbo Shrimp Cocktail \$2.50/ea
Seafood Ceviche w/ Lime & Jalapeño \$10

SMALL PLATES

Lemon Fried Olives \$6
Lobster Bisque \$7
Caesar Salad \$7
Add White Anchovies \$2
Fried Oysters \$11
Popcorn Shrimp and Calamari \$10
Hog Island Style BBQ Oysters \$13
Griddled Crabcake \$14
Fried Ipswich Clams \$18
Steamed Blue Bay Mussels \$13

LARGE PLATES

Fried Oyster Dinner \$18
Oyster Po'Boy w/ Cole Slaw \$15
Market Veg Plate \$20
Lobster Roll w/ Old Bay Fries \$23
Fried Ipswich Clam Dinner \$26
NY Strip Steak \$22

MEAT & TWO

Includes Your Choice
Of Two Sides

Monday Molasses Braised Short Ribs \$21
Tuesday Molasses Braised Short Ribs \$21
Wednesday Chicken Schnitzel \$19
Thursday Braised Lamb Shank \$23
Friday Flat Iron Steak \$24
Saturday Blue Cheese Crusted Sirloin \$32
Sunday Chesapeake Fried Chicken \$20

ON THE SIDE

\$6

Chilled Marinated Beets
Thyme Roasted Red Potatoes
Mac and Cheesy
Sesame Snow Peas
Local Collard Greens
Old Bay French Fries
Cole Slaw
Buttermilk Onion Rings
Chili Roasted Local Broccoli
Sweet Potato Puree

Sunday, January 22, 2012

Our menu changes daily

For parties of 6 or more, 20% gratuity may be added.

* NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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Daily Fish

**Pan Seared
Rockfish a la
Basque
w/ Piquillo Peppers,
Garlic & Spicy
Chorizo
\$27**

**Chili Crusted
Mahi Mahi
w/Cous-Cous &
Housemade Raisin-
Caper-Blood Orange
Relish
\$24**

**Bouillabaisse
Of Cod, Scallops,
Mussels, Shrimp &
Middleneck Clams
in a Lobster
Saffron Broth
w/ a Rouille
Crouton
\$25**

**Marinated Sablefish
w/ Soy Balsamic
Glaze, Sesame
Seeds & Watercress
Salad
\$24**

**Seared Sea
Scallops
w/ Pasillo Pepper &
Tomatillo Sauce**