



*Dinner Menu • For Reservations • 301.965.2000*

**SOUP & SALADS**

*Classic Caesar Salad*

Creamy Caesar Dressing, Cheese Crisp 10

*Maryland Blue Crab Bisque*

Sweet Corn and Bell Pepper Relish 8

*Mixed Greens*

Cherry Tomato, Fresh Herbs, Lemon Vinaigrette, Cheese Crisp 9

*Maine Lobster and Mizuna Salad*

Crisp Beet Chips, Coriander Vinaigrette 15

**APPETIZERS**

*Pan Seared Jumbo Lump Crab Cake*

Paprika Crème Fraîche, Corn and Tarragon Salad 15

*Cumin Spiced Fried Calamari*

Rémoulade and Warm Spiced Tomato Sauce 12

*Steamed Mussels*

Spicy Tomato Broth, Crisp Fries 14

*Crispy Oysters*

1/2 Dozen 15 Full Dozen 26

*Crunchy Jumbo Shrimp*

Three 12 Six 20 Nine 29

*Fried Sampler Plate*

Fried Oysters, Jumbo Shrimp, Calamari, Catfish, Served with Rémoulade and Spicy Tomato Sauce 32

*Duo of Tartar*

Ahi Tuna with Farmed Raised Caviar, Salmon with Pommery Mustard Mayo 18

**RAW BAR**

*Jumbo Shrimp Cocktail*

Chipotle Cocktail Sauce 15

*\*Seafood Ceviche*

See Daily Selection 12

*Chilled 1.5lb Maine Lobster Cocktail 25*

*\*Chilled Shellfish Sampler*

(1.5 main lobster, 4 Jumbo Shrimps, 4 Oysters and 4 Clams) Chef's Choice Sushi of the Day 80

*\*Daily Selection of Oysters or Clams on the Half Shell*

1/2 Dozen 15 Full Dozen 26

**\*MODERN MAKI - SASHIMI**

*Chesapeake Roll*

Blue Crab, Avocado, Cucumber, Masago 10

*Caterpillar Roll*

BBQ Eel, Avocado, Cucumber 14

*\*Sashimi Sampler*

Chef's Raw Daily Offerings 19

*\*Spicy Tuna Roll*

Spicy Tuna, Cucumber, Masago 11

*\*National River Roll*

Shrimp Tempura Roll and Green Tea Mayo 13

**OCEAN**

*Pan Seared Diver Scallops*

Black Truffle Infused Mashed Yukon Potato, Artichoke Purée, Yuzu Vinaigrette 27

*Chorizo Stuffed Whole Rainbow Trout*

Grits Fries, Smoked Chorizo Sauce 25

*Pan Fried Cornmeal Crusted Catfish*

Crisp Potato Chips, Rémoulade Sauce 22

*Grilled Atlantic Salmon*

Basil Whipped Potato, Sautéed Broccolini, Port Wine - Miso Sauce 25

*Potato Crusted Halibut*

Wilted Greens, Tomato and Black Olive Salad 27

*Pancetta Wrapped Ahi Tuna*

Ramp Potato Purée, Chicken Jus 29

*Pan Seared Grouper*

Sea Bean Salad, Truffle Vinaigrette, Crispy Leeks 28

*Broiled 1.5 lb Maine Lobster*

In the Shell, Julienne of Fresh Vegetables, Basmati Rice 35

**LAND**

*Pan Seared Tanglewood Farm Organic Chicken Breast*

Sweet Pea, Shitake Mushroom Ragout, Creamy Mashed Potatoes, Sun Dried Tomato Butter 25

*Fresh Penne Pasta*

Sautéed Shrimp, Cherry Tomato, Basil Sauce 18

*Grilled 10 oz Bistro Hanger Steak*

Crispy Fries, Port Wine Onion Marmalade 26

*Grilled 10 oz Pork Chop*

Creamy Grits, Cherry Sauce 25

**SIDES**

Creamy Mashed Potatoes

Homemade Herb Fries

Sautéed Broccolini

Stone Ground Grits

Caesar Salad

Mixed Greens Salad

Gratuity of 18% will be added to parties of eight or more. Feel free to increase, decrease or remove gratuity based on service.

\* Consuming raw or undercooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.



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## SOUP & SALADS

### *Classic Caesar Salad*

Creamy Caesar Dressing, Cheese Crisp 10

### *Mixed Greens*

Cherry Tomato, Fresh Herbs, Lemon Vinaigrette, Cheese Crisp 9

### *Maryland Blue Crab Bisque*

Sweet Corn and Bell Pepper Relish 8

## APPETIZERS

### *Pan Seared Jumbo Lump Crab Cake*

Paprika Crème Fraîche  
Corn and Tarragon Salad 15

### *Crispy Oysters*

1/2 Dozen 15 Full Dozen 26

### *Cumin Spiced Fried Calamari*

Rémoulade and Warm Spiced Tomato Sauce 12

### *Crunchy Sampler Plate*

Fried Oysters, Jumbo Shrimp, Calamari, Catfish  
Served with Rémoulade and Spicy Tomato sauce 32

### *Fried Jumbo Shrimp*

Three 12 Six 20 Nine 27

## RAW BAR

### *Jumbo Shrimp Cocktail*

Chipotle Cocktail Sauce 15

### *\*Seafood Ceviche*

See Daily Selection 12

### *\*Daily Selection of Oysters or Clams on the Half Shell*

1/2 Dozen 15 Full Dozen 26

## \*MODERN MAKI - SASHIMI

### *Chesapeake Roll*

Blue Crab, Avocado, Masago  
8 pieces 10 6 pieces 8

### *\*Spicy Tuna Roll*

Spicy Tuna, Cucumber, Masago  
8 pieces 11 6 pieces 9

### *Caterpillar Roll*

BBQ Eel, Avocado, Cucumber  
8 pieces 14 6 pieces 12

### *\*Sashimi Sampler*

Chef's Raw Daily Offerings 19

### *\*National River Roll*

Shrimp Tempura Roll and Green Tea Mayo  
8 pieces 13 6 pieces 11

## SANDWICHES

*All our sandwiches are served with homemade Fries and slaw*

### *Jumbo Lump Crab Cake Sandwich*

On Brioche Bun, Rémoulade Sauce 17

### *1/2 lb Main Lobster Roll*

Sweet Corn and Dill 19

### *Grilled 5 oz Hanger Steak*

On Soft Bun with Onion Marmalade 16

## OCEAN

### *Pan Fried Cornmeal Crusted Catfish*

Crisp Potato Chips, Rémoulade Sauce 22

### *Classic Caesar Salad*

Fresh Parmesan Cheese and Crouton 10

Add Catch of the day additional 19

### *Mixed Greens*

Cherry Tomato, Fresh Herbs, Lemon Vinaigrette 9

Add 5 oz Grilled Hanger Steak additional 14

## LAND

### *Grilled Bistro Hanger Steak*

Port Wine Onion Marmalade, Crispy Fries  
10 oz 26 5 oz 15

### *Fresh Penne Pasta*

Sautéed Shrimp, a Cherry Tomato, Basil Sauce  
Full 18 Half 11

### *Pan Seared Tanglewood Farm Organic Chicken Breast*

Sweet Pea, Shitake Mushroom Ragout, Sun Dried Tomato Butter 25

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