



Chilled Seafood

Chef's Featured Oysters \$3.75/each

Cabernet mignonette, traditional cocktail sauce, lemon wedge

Jumbo Shrimp Cocktail \$21

Traditional cocktail sauce, lemon wedge

Ahi Tuna Poke Stack \$21

Sushi rice, seaweed salad, diced mango and cucumber, avocado mousse, soy sauce, sriracha aioli

Soup and Salad

Crab and Corn Chowder \$16

Roasted poblano crème, crostini bread

Cow's Milk Burrata \$19

Heirloom tomatoes, shaved fennel, melon, pickled shallots, toasted bread, balsamic vinaigrette

Caesar Salad \$16

Romaine lettuce, focaccia croutons, shaved parmesan, creamy parmesan dressing

Watermelon Baby Arugula Salad \$16

Toasted pistachios, crumbled feta cheese, fresh raspberry vinaigrette

Appetizers

Grilled Shrimp and Tomato Bruschetta \$19

Grilled sourdough bread, roasted garlic mascarpone cheese, baby arugula and balsamic reduction

Black Mission Fig \$19

Gorgonzola and mascarpone mousse, baby arugula, prosciutto, red wine reduction, walnut raisin bread

Potato Gnocchi \$21

Porcini cream sauce, sliced black truffle

Charred Baby Spanish Octopus \$19

Edamame, grape tomatoes, cucumber, red onion, kalamata olives, almond tarator, citrus vinaigrette

Heirloom Tomato Panzanella \$19

Kalamata olives, shaved red onion, baby arugula, focaccia crouton, crumbled feta cheese, tomato vinaigrette

Seared Local Scallops \$25

Truffled sunchoke and potato purée, pine nut relish, lemon caper emulsion

Maryland Ricotta Crab Ravioli \$25

Brandy tomato cream sauce

Wagyu Beef Carpaccio \$19

Baby Arugula, caramelized onions, crumbled gorgonzola, mustard aioli, shaved parmesan, olive crisp

"To Share"

Garlic Sautéed Spinach \$12

Parsnip Potato Purée \$12

Broccoli Rabe \$12

Cheesy Mashed Potatoes \$12



Entrées

— Farm —

Ricotta Cavatelli Lamb Ragout \$39

Lamb shoulder, baby spinach, Castelvetro olives, shaved fontina cheese

Grilled 14 oz Pork Chop \$38

Mashed potatoes, sautéed french beans Fig and cucumber salsa, balsamic reduction

Red Wine Braised Short Rib \$39

Whipped potatoes, roasted seasonal vegetables, parsley gremolata, horseradish au jus

Lemon Roasted Chicken \$36

Marinated half chicken, mashed potatoes, french beans and baby carrots with lemon garlic sauce

Grilled Meyers Ranch Flat Iron Steak \$43

Creamer Potatoes, sautéed broccolini, roasted cipollini onion, chimichurri

Grilled 8oz Filet Mignon \$60

Garlic roasted fingerling potatoes, grilled asparagus, sautéed oyster mushroom, caramelized onion, red wine reduction

Surf and Turf Options:

4 oz. Lobster Tail- \$28

3 Shrimp- \$12 Crabmeat- \$16

Hollandaise Sauce \$3.00

— Ocean —

Pan-Seared Atlantic Salmon \$42

Sweet parsnip potato puree, sautéed spinach, grilled pineapple salsa, pomegranate molasses

Fettuccine Local Seafood Pasta \$42

Clams, scallops, local fish, mussels, calamari, shrimp, vegetables tomato broth, topped with Parmesan cheese, grilled bread, and basil pesto

SeaSalt Crab Cakes \$45

Mashed potatoes, seasonal vegetables, corn salsa, mustard horseradish beurre blanc

Pan-Seared Halibut \$48

Purple mashed potatoes, french beans and baby carrots, summer succotash, saffron beurre blanc, micro greens

Twin Maine Lobster Tails \$62

Two 4 oz. tails, sesame sushi rice cake, flashed baby bok choy, miso-ginger beurre blanc

“The Vegan” \$31

Quinoa hash, grilled cauliflower, poached golden beets, sautéed spinach, roasted mushroom, sunchoke puree, lemon vinaigrette



A 3% surcharge will be added to all credit card transactions. No surcharge applies to debit cards or cash.