

SMALL PLATES

NEW

CRISPY DUCK BRIOCHE 12.95

blackberry mousse, crispy duck breast, apple gastrique, vinegar pearls, brioche toast



BLUE POINT OYSTERS

mignonette pearls, fresh seaweed
HALF DOZEN 8.95 DOZEN 15.95

CRISPY TUNA TATAKI 14.95

crispy avocado, pickled ginger, sweet soy

BANG BANG SHRIMP 13.95

panko-crust, sweet chili mayo, sesame seeds, asian slaw



CHEF SAM'S SUSHI OF THE DAY 14.95

GREENS

NEW

ARUGULA BERRY SALAD 12.95

strawberries, blueberries, oranges, cranberries, goat cheese, hearts of palm, red onion, candied pecans, meyer lemon vinaigrette

HEIRLOOM TOMATO, CUCUMBER & MOZZARELLA SALAD 10.95

mixed greens, cucumbers, cherry heirloom tomatoes, ciliegine mozzarella, parsley, avocado, sicilian almonds, balsamic basil vinaigrette

HERB GRILLED CHICKEN PAILLARD 15.95

cucumber, roasted peppers, onions, kalamata olives, feta, heirloom tomatoes, romaine hearts, oregano vinaigrette, parmesan crisp

TRADITIONAL CAESAR 10.95

chopped romaine, parmesan, croutons, caesar dressing

SALAD TOPPERS

MAINE LOBSTER SALAD 9 MARINATED CHICKEN 6
ATLANTIC SALMON 7 GRILLED JUMBO SHRIMP 8

HANDHELDS

MAINE LOBSTER ROLL 19.95

maine lobster salad, grilled brioche

HANDMADE BURGERS 13.95

angus beef, chicken, turkey, veggie

NEW

POKE TUNA TACOS 14.95

#1 grade tuna, avocado, mango slaw, sweet chili sriracha mayo, cilantro, corn tortilla, garlic sesame seeds

ATLANTIC SALMON BURGER 14.95

remoulade

GLUTEN FREE BURGER BUN AVAILABLE

FROM THE LAND

GRILLED OR CHARCRUSTED

NY STRIP 27.95

COWGIRL RIBEYE 28.95

PETITE FILET 23.95

SAUCE

NEW

SEA SALT HERB BUTTER

WILD MUSHROOM DEMI

ROASTED GARLIC TRUFFLE BUTTER

BEARNAISE

served with chef's choice of starch & vegetable

FROM THE SEA

GRILLED, BLACKENED OR SAUTEED

CHILEAN SEA BASS 28.95

GEORGES BANK SCALLOPS 27.95

ATLANTIC SALMON 23.95

BRONZINI 25.95

SAUCE

LEMON GARLIC EMULSION

FLORIDA CITRUS PESTO

SAFFRON TOMATO RAGOUT

THAI GINGER GLAZE

served with chef's choice of starch & vegetable

PIZZA BAR

REGULAR, WHOLE WHEAT OR
GLUTEN FREE CAULIFLOWER CRUST

SAUSAGE AND PEPPER PIZZA 13.95

italian sausage, san marzano tomatoes, buffalo mozzarella, roasted garlic, red onion

MARGHERITA 11.95

buffalo mozzarella, san marzano tomatoes, parmesan



VEGGIE 12.95

whole wheat crust, roasted eggplant, san marzano tomato, kalamata olives, wild mushrooms, basil pesto, shredded mozzarella

MEAT LOVERS 13.50

meatballs, sausage, pepperoni, mozzarella, parmesan

NY STYLE CHEESE PIZZA 11.95

choice of pepperoni, sausage, meatball, grilled chicken, olives, peppers, eggplant, onions, mushrooms, goat cheese, spinach

EACH TOPPING .75

COASTAL FLAVORS

SMALL PLATES

SALT AND PEPPER POINT JUDITH CALAMARI 11.95

rhode island calamari, garlic, sweet cherry peppers, radicchio, pepperoncini, marinara

NEW

ISLAND CONCH FRITTERS 12.95

charred mango relish, caribbean dipping sauce, purple cabbage

MAINS

CHESAPEAKE BAY CRAB CAKE 27.95

with old bay remoulade, jumbo lump crab, peppers and onions, blistered corn salad

LOW COUNTRY SHRIMP AND GRITS 26.95

andouille sausage, heirloom tomato, roasted piquillo peppers, anson mills grits, scallions, crispy okra, tomato shrimp broth

MAINS

JOYCE FARMS ROTISSERIE CHICKEN 21

NEW roasted garlic mashed potatoes, maple glazed brussel sprouts, lemon thyme pan gravy



BBQ BABY BACK RIBS

kettle baked beans and creamy coleslaw
HALF RACK 17.95 FULL RACK 25.95

MISO SALMON 25.95

coconut rice, charred ginger broccoli slaw, crispy tempura, sweet soy glaze



ZOODLES 12.95

freshly cut spiral zucchini noodles sauteed with extra virgin olive oil, julienne carrots, red onion, roasted tomatoes, choice of citrus arugula pesto or chunky pomodoro

ADD: TURKEY MEATBALL 3 ATLANTIC SALMON 7
MARINATED CHICKEN 6 GRILLED JUMBO SHRIMP 8

NIGHTLY FEATURES

TUESDAY - TERIYAKI STIR FRY

brown fried rice, napa cabbage, carrots, scallions, red onion, broccoli, teriyaki ginger sauce, cilantro bean sprout salad, vegetable spring roll

CHICKEN 17.95 SHRIMP 20.95 BEEF 19.95

WEDNESDAY - FISHERMANS WHARF CIOPPINO 27.95

with sourdough crostini, jumbo shrimp, clams, mussels, king crab, tomato, peppers, onions, tomato fennel broth

THURSDAY - TWIN LOBSTER TAILS 30.95

corn on the cob, tri-color garlic butter potatoes

NEW

ADD CRAB STUFFING 2

FRIDAY - HERB GRILLED VEAL CHOP 29.95

roasted root vegetable, garlic mashed potatoes, pomegranate demi

NEW

SATURDAY - SKIRT STEAK 26.95

grilled onions, spanish rice, sweet plantain bananas, avocado chimichurri

SUNDAY - CHICKEN POT PIE BREAD BOWL 20.95

pulled rotisserie chicken, celery, onion, carrots, veloute sauce, roasted potatoes, english peas, sourdough bread bowl, puff pastry

ADD A CHOPPED HOUSE SALAD, MIXED GREENS, CAESAR SALAD OR CUP OF SOUP TO ANY ITEM | 3

indicates gluten free indicates vegetarian

ALL PRICES SUBJECT TO A 20% SERVICE CHARGE AND 7% SALES TAX

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager.