

• BEGINNINGS •

Maryland Lump Crab Cakes
sherry butter, chipotle aioli 15

Blackened Bigeye Tuna
radish, shiitake mushrooms, pickled ginger, scallions, spicy mustard 15

Bistro Mussels
white wine, sweet onion, tomato, roasted garlic, bruschetta 14

Amber Glazed Salmon Flatbread
caper cream cheese, aged parmesan, mix greens, fennel 10

Fried Calamari
kasseri cheese, chipotle aioli, agrodolce sauce 14

Umami Kobe Sliders
kobe beef, white cheddar, aioli 12

Seasonal Vegetables
balsamic brie dipping sauce 10

Cheese Plate
chef's selection of cheeses, marmalade,
bruschetta, spiced nuts, berries 14

• OYSTERS •

Blue Point «
half dozen, chili cocktail sauce, cucumber mignonette 12
individual 2.5

Chef's Choice «
half dozen, chili cocktail sauce, cucumber mignonette 18
individual 3

• SOUP •

New England Seafood Chowder
peekytoe crab, smoked tomato butter, scallions 5/10

Soup of the Day 5/10

• GARDEN GREENS •

Bistro Market Salad
potato straws, tomatoes, onion, gorgonzola, balsamic vinaigrette 6/10

Caesar Salad
pimentos, fried capers, parmesan, croutons, reggiano-anchovy 5/10

Spinach Salad
potato straws, almonds, goat cheese, onion, pineapple 6/10

• OCEAN •

Spiced South Pacific Bigeye Tuna
golden beets, grilled green beans, red chile oil, brie 26

Shellfish Soffrito «
mussels, shrimp, king crab, sea scallop, lobster broth, risotto cake 38

Grilled Branzino «
mushroom and butternut squash hash, sage mushroom fondue 26

Grilled Atlantic Salmon
bacon-wrapped potato cake, grain mustard cider jus 27

Warm Water Sea Bass «
risotto, sweet corn, asparagus, smoked tomato butter 29

Fennel Dusted Scallops
grilled portabella mushrooms, asparagus, citrus butter 29

Rainbow Trout
arborio rice dusted, mushrooms, green beans, mushroom butter 22

Northern Atlantic Lobster Tails «
roasted yukon potatoes, sautéed green beans 48

• LAND •

Roma Tomato and Basil Angel Hair
lightly tossed in olive oil, garlic, parmesan cheese 15

Pan Roasted Half Chicken «
green beans, yukon potatoes, mushrooms, lemon caper sherry jus 24

16-ounce Bone-In Pork Chop
grilled asparagus, roasted yukon potatoes, mushroom sage jus 28

8-ounce Beef Tenderloin «
garlic potato purée, mushroom-prosciutto sauté 38

Surf and Turf «
filet, lobster tail, green beans, roasted yukon potatoes 58

• À LA CARTE •

grilled portobello mushrooms	6	roasted garlic potato purée	5
sautéed green beans	6	grilled seasonal vegetables	5
sweet corn and asparagus risotto	6	bacon-wrapped potato cake	5

sautéed spinach and applewood bacon 6

~ *Proprietor* ~
Amer Abouwardah

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Consuming raw or undercooked products may increase your risk of a foodborne illness.
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« indicates gluten-free. Many items can be made gluten-free. Ask your server for details.
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~ *Executive Chef* ~
Patrick Hartman