

• BEGINNINGS •

**Maryland Lump Crab Cakes**  
sherry butter, chipotle aioli 15

**Carpaccio**  
tenderloin, caper cream cheese, parmesan, herbs, bruschetta 15

**Blackened Bigeye Tuna** «  
radish, Shiitake mushrooms, pickled ginger, scallions, spicy mustard 15

**Bistro Mussels**  
white wine, sweet onion, tomato, roasted garlic, bruschetta 15

**Fried Calamari**  
parmesan cheese, chipotle aioli, agrodolce sauce 14

**Umami Kobe Sliders**  
Kobe beef, white cheddar, aioli 12

**Seasonal Vegetables** «  
balsamic brie dipping sauce 10

**Pan Roasted Prawns**  
saffron-vegetable relish, shellfish butter, aioli 20

• 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**  
Blue 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**  
fresh mango, almonds, onions, goat cheese, potato straws,  
mango vinaigrette 6/10

**Red Chile Rock Shrimp Chopped Salad**  
egg, tomato, cucumber, onion, prosciutto, avocado,  
almonds, tarragon dressing 18

**Salade Niçoise**  
grilled tuna, potatoes, green beans, Spanish olives,  
mixed greens, eggs, lemon vinaigrette 28

• OCEAN •

**Spiced South Pacific Bigeye Tuna** «  
golden beets, grilled green beans, red chile oil, brie 28

**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 Canadian Salmon** «  
bacon-wrapped potato cake, grain mustard cider jus 28

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

**Fennel Dusted Scallops** «  
grilled portabella mushrooms, asparagus, citrus butter 34

**Grilled Truffle Scallops** «  
with truffles, herb oil and beurre fondue 34

**Rainbow Trout**  
Arborio flour dusted, mushrooms, green beans, mushroom butter 22

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

• LAND •

**8-ounce Filet Mignon** «  
garlic potato purée, mushroom-prosciutto sauté 38

**Roma Tomato and Basil Angel Hair**  
lightly tossed in olive oil, garlic 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

**Surf and Turf** «  
tenderloin, 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	prawns	\$2.5 each

~ Proprietor ~  
*Amer Abouwardah*

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

~ Chefs ~  
*Armando Salazar*  
*Tim O'Sullivan*