

DINNER SPRING 2018

CHEF JOSHUA LABAN PERKINS

BIG PLATES

- 24 | **FRIED CHESAPEAKE OYSTERS**
Baked Cheese Grits, Mushrooms, Leeks
- 24 | **MARYLAND FRIED CHICKEN**
Whipped Potatoes, White Gravy, Fried Parsley
- 28 | **BRAISED PORK BUTT**
Cilantro-Lime Broth, Local Root Vegetables, Avocado
- 39 | **HOOPERS' ISLAND CRAB CAKE**
Maryland Boardwalk Fries, Cole Slaw
- 22 | **BLUE CATFISH AND CHIPS**
Maryland Boardwalk Fries, Tartar Sauce, Hushpuppy
- 34 | **OCEAN CITY DAYBOAT SCALLOPS**
Creamy Jasmine Rice, Coconut Curry Broth
- 23 | **CRISPY SKATE WING**
Brown Butter Sauce, Minted English Peas
- 28 | **SEARED SWORDFISH**
Roasted Eggplant, Mixed Herbs, Fish Pepper Vinaigrette

PASTAS

- 24 | **LASAGNA BOLOGNESE**
Wagon Wheel Pork and Roseda Beef, Tomato Sauce, Cherry Glen Ricotta, Bechamel
- 24 | **HOUSE-MADE TAGLIATELLE**
Preserved Lemon, Basil, Chesapeake Littleneck Clams
- 20 | **LASAGNETTI**
Roasted Mushroom, Cherry Glen Ricotta, Bechamel, Thyme and Garlic-Infused Olive Oil
- 20 | **STROZZAPRETI**
English Peas, Mint, Burrata

SANDWICHES

Each comes with choice of fries or cole slaw

- 15 | **CRAB MELT**
Deviled Crab, Gruyère Cheese, English Muffin
- 13 | **TRADITIONAL REUBEN**
Corned Beef, Russian Dressing, Sauerkraut, Rye
- 15 | **CHEESEBURGER**
Cheddar, Pickles, Mustard, Caramelized Onion, Potato Roll

FROM THE GRILL

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| 37 10 oz. TENDERLOIN FILET
Grilled Asparagus, OMG Brown Sauce | 36 14 oz. NY STRIP
Whipped Potatoes, Au Poivre Sauce |
| 32 JURGIELEWICZ DUCK BREAST
<i>Hamburg, Pennsylvania</i>
Chesapeake Captain Sauce, Succotash | 42 14 oz. RIBEYE
Maryland Boardwalk Fries, Béarnaise |

APPETIZERS

- 10 | **CHICKEN LIVER MOUSSE**, Farmhouse Bread, Date Compote, Candied Peanuts
- 6 | **SWEET CORN HUSHPUPIES**, Pepper Jam
- 8 | **CODDIES, SALTINES**, Yellow Mustard
- 7 | **COUNTRY HAM BISCUITS**, Private IPA Mustard
- 17 | **CURED MEAT AND SEAFOOD BOARD**
- 9 | **SMOKED BEET KITFO**, Ethiopian Spices, Injera Crisps
- 16 | **CRAB IMPERIAL**, Farmhouse White Toast
- 13 | **TUNA TARTARE**, Shallots, House-Made Pickles, Capers, Mayonnaise
- 15 | **BAKED OYSTER ST. MARY'S**, Minced Ham, Parmesan Cheese, St. Mary's Greens

SOUPS AND SALADS

- 10 | **MARYLAND CRAB SOUP**
- 10 | **MIXED GREENS**, Strawberries, Aged Goat Cheese, Cucumbers, Balsamic Vinaigrette
- 10 | **CAESAR**, Garlic Croutons, Parmesan Cheese
- 10 | **BELGIAN ENDIVE**, Blue Cheese, Tomatoes, Scallions, Dijon Vinaigrette
- 10 | **ROASTED BEET SALAD**, Baked Apples, Crème Fraîche, Apple-Butter Vinaigrette, Toasted Pine Nuts

RAW BAR

Check Out Our Daily Local Oyster Bar Menu

FARM-FRESH SIDES

- 9 | MADEIRA-GLAZED MUSHROOMS
- 6 | MARYLAND BOARDWALK FRIES
- 8 | MINTED ENGLISH PEAS
- 10 | ROASTED EGGPLANT, Mixed Herbs, Black Garlic Yogurt, Fish Pepper Vinaigrette
- 9 | WOOD-ROASTED BRUSSELS SPROUTS, Oregano, Olive Oli, Feta
- 7 | SAUTÉED SPINACH, Shallots, Garlic, Olive Oil
- 9 | CREAMY JASMINE RICE
- 6 | WHIPPED GOLD POTATOES
- 8 | FRENCH GREEN BEANS, Brown Butter
- 8 | SUCCOTASH, Sweet Corn, Tomatoes, Lima Beans, Smoked Onion, Smoked Mushrooms
- 10 | GRILLED ASPARAGUS, Roasted Tomato Vinaigrette, Crème Fraîche

Choice of **THREE** | 19

Choice of **FOUR** | 24

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of food borne illness.