



Soups & Apps

GAZPACHO OR VICHYSOISE | 6
SOUP DU JOUR | 6
FRENCH ONION SOUP | 9

JUMBO LUMP CRAB CAKE | 24
with Spicy Slaw and Charred Chipotle Aioli

BUFFALO STYLE CHICKEN WINGS | 18 GF
Tender Chicken Wings tossed in a Spicy Butter Sauce
with Ranch and Blue Cheese Dressing

PRETZEL DUSTED CALAMARI | 16
with Spicy Tomato and Mustard Citrus Aioli

CORNMEAL FRIED OYSTERS | 16
served with a House Remoulade

BANG BANG SHRIMP | 22 GF
Fried Shrimp tossed in our Sweet Thai Chili Sauce
served with Spring Roll Chips

TUNA TARTARE | 24 GF
Mince Blend of Marble Sushi Grade Tuna,
Fresh Chives, Shallot, and Creamy Wasabi Aioli
with a Soy and Teriyaki Ginger Glaze

QUESADILLA | 12
Chicken, Beef or Vegetarian with Sour Cream,
Guacamole and Salsa (Add Shrimp \$4)

WHITE CORN GUACAMOLE & CHIPS | 14
Diced Avocado, Sweet White Corn, Black Beans, Jicama,
Bell Peppers, Fresh Cilantro, and Serrano Peppers
served with Housemade Blue & White Corn Tortilla Chips

Salads You Know

MEDIUM 15 | LARGE 19

Shrimp Louis | Miso Grilled Salmon | Cobb
Martha's Vineyard | Southern Fried | Caesar

The following salads are available in one size only:

Caprese 18 | Thai Chicken 17 | Wicked Tuna 24

Salads

SIAMESE SALMON BOWL | 18
Seared Teriyaki Glazed Salmon
over Chilled Soba Noodles with a Thai Peanut Sauce,
Cilantro and Sweet and Spicy Avocado

BLUE FIN TUNA CRUNCH SALAD | 22
Thinly Sliced Tuna, Arugula and Kale, Avocado,
Cucumber, Edamame, Jasmine Rice, Scallions,
Toasted Sesame Seeds, Chili Flakes, and Thai Dressing

JAPANESE STYLE

GRILLED CHICKEN SALAD | 18
A blend of Chopped Broccoli, Green Cabbage, and Kale
tossed with Edamame, Pickled Red Onions,
and Fresh Cilantro on a bed of Romaine
accompanied by a Tangerine Soy Ginger Dressing topped
with warm Crispy Carrots and a Teriyaki Glaze Drizzle

**HEARTY TEX MEX GLUTEN FREE SALAD
WITH MANGO & FETA CHEESE | 18 GF**
Baby Arugula, Kale, Mix Greens, Fresh Corn,
Kidney Beans, Mango, Red Onion, Parsley,
and Cherry Tomatoes, with Diced Feta Cheese
tossed in a Lemon Jalapeno Vinaigrette

**MEDITERRANEAN STYLE SALAD
WITH CRISPY QUINOA | 18** 
Crispy Romaine, Vine Ripe Heirloom Tomatoes,
Cucumbers, Sliced Red Onion, Garbanzo Beans,
Roasted Butternut Squash, and Quinoa
laced with a Mustard Vinaigrette
topped with Mozzarella Cheese
and accompanied by Toasted Pita

AHI POKE BOWL | 24
4oz Sushi-Grade Diced Ahi and Avocado
tossed with Ponzu, Green Onions and Sesame Seeds,
on a blend of White Rice, Red Quinoa, and Seaweed
seasoned with Togarashi topped with Pickled Cucumbers,
Sliced Jalapenos, Citrus Lemon Vinaigrette
and a Drizzle of Sriracha Mayo

Hand Helds

Burgers and sandwiches are served with chips, fries, sweet potato fries, onion rings, potato salad, coleslaw or fruit.

MARYLAND CRAB CAKE SANDWICH | 24

Classical Maryland Style Crab Cake
on a Toasted Brioche Bun with a Chipotle Aioli

SOUTHERN CHICKEN AVOCADO SANDWICH | 17

Smoked Pulled Chicken with Fresh Avocado, Cilantro,
Zesty Sweet Peppadew served with Smoked Gouda and
Chipotle Sauce on Ciabatta Bread

BLACK ANGUS BURGER | 19

Grilled to your liking with Lettuce, Tomato,
Onions and a Pickle Spear (add Cheese .50¢)

VEGAN BURGER | 17

Vegan Burger Blend of Organic Whole Grains,
Black Beans, Corn, Onions, and Green Peppers
with a Vegan Chipotle Aioli

REUBEN | 18

Shaved Corned Beef or Roasted Turkey Breast
with Swiss Cheese and Sauerkraut
on Grilled Rye with Thousand Island Dressing

Flatbreads

MARGHERITA - SAN MARZANO | 16

Buffalo Mozzarella, Fresh Basil, Ruskin Tomatoes

FOUR FROMAGGI | 19

Mozzarella, Gorgonzola, Brie, and Shaved Parmesan Arugula

LOBSTER FLATBREAD | 21

Grilled Crust with Fontina Cheese, Buttered Lobster,
Tomatoes, Garlic, Basil, and Sweet Drop Peppers

GLUTEN FREE BREAD

Half Basket (4 pieces) | 3 Full Basket (8 pieces) | 6

Entrées

*All entrees are served with your choice of Caesar,
House Salad or Soup of the Day*

SEARED DAY BOAT SCALLOPS | 40

Pan-Seared Day Boat Diver Scallops, laced with a Citrus
Champagne Beurre Blanc, on a bed on Romano Cheese
Risotto, garnished with Pea Shoots and English Peas

CHILEAN SEA BASS | 44

Seared Macadamia Nut Crusted Sea Bass
with a Mango Citrus Sauce

LEMON HALIBUT | 40

Seared with a Lemon Beurre Blanc
and Pineapple Mango Salsa

FISH & CHIPS | 24

Beer Battered Cod, Malt Vinegar, Tartar Sauce, and Fries

SURF & TURF | 48

A Combination of Certified Angus Beef 6 oz Filet Mignon
and Scampi Gulf Shrimp
accompanied by Chef's Choice of Potato and Vegetables

Bistro Specials

CHICKEN SCALLOPINE WITH LEMON & BUTTER | 30

Sautéed in a Lemon and Butter Sauce
served over Sauteed Spinach

BEEF & VEAL LASAGNA | 28

Layered with Three Cheeses and Baked
topped with Napoletana Marinara Sauce

PORK CHOP ALLA MARSALA | 36

Sautéed 12 oz Pork Chop
with Marsala Wine and Mushroom Sauce,
Vegetables and Starch of the day

Butcher Block

RIB EYE 14OZ | 44 GF

RACK OF LAMB (6 CHOPS) | 48 GF

FILET MIGNON 8OZ | 46 GF

PRIME NEW YORK STRIP 16OZ | 44 GF

SKIRT STEAK | 34 GF

Sauces: Mushroom Demi, Traditional Demi or Chimichurri

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness,
especially if you have a medical condition.*