

Starters

SMOKED HALIBUT DIP <i>Sesame lavash crackers</i>	12
CHESAPEAKE CRAB FRIES <i>blue crab, Mornay sauce, old bay, chives</i>	20
BUFFALO CHICKEN TENDERS <i>blue cheese</i>	10
STEAK DIANE <i>filet medallion, whipped potatoes</i>	20
SMOKED TUNA EMPANADAS <i>chipotle mayo, cilantro</i>	15
HEIRLOOM CAPRESE <i>burrata, balsamic, basil</i>	10

Happy Hour

bar area only, dine-in only

Monday - Friday 4pm-6pm

25% off Starters, Specialty Cocktails,

Draught Beer & House Wines

Soups & Salads

NEW ENGLAND CLAM CHOWDER 13
FRENCH ONION 13

CAESAR *shaved reggiano, croutons* 14

SALAD VERT *bibb lettuce, house vinaigrette* 11

BLT WEDGE *pepper crusted pork belly, tomato, red onion, bleu cheese dressing* 15

CRAB CAKE GARDEN *tomatoes, crispy potato sticks, creamy garlic herb dressing* 28

LOBSTER BIBB *maine lobster salad, avocado, tomato, citrus dressing* 30

ADD TO ANY SALAD:

GRILLED CHICKEN +8, GRILLED SHRIMP +4 EA,
CRAB CAKE +25, COLOSSAL CRABMEAT +25,
SALMON +18, BISTRO STEAK +25

Sandwiches

(substitute side salad or side caesar +3)

PRIME RIB SANDWICH
open-faced, creamy horseradish, fries 36

DRY-AGED AMERICAN WAGYU BURGER *gruyere, arugula, portobello, truffle aioli, fries* sgl 18 dbl 22

FRIED CHICKEN *citrus slaw, cilantro, chipotle mayonnaise, fries* 18

HOT ROAST BEEF *gruyere, watercress, crispy onions, pepperoncini, creamy horseradish, fries* 24

LOBSTER Roll *maine lobster salad, buttered new england style roll, housemade chips* 30

CRAB CAKE *lettuce, tomato, tartar sauce, housemade chips* 28

-Substitutions may incur an additional charge-

**our menu contains the following food allergens:
dairy, egg, peanut, tree nut, fish, shellfish, soy, wheat,
sesame*

-A 20% gratuity will be added to parties of 6 or more-