-APPETIZERS-

CRISPY OYSTER SLIDER
nuoc cham, fresno mayo, fresh baked hawaiian roll...$9

PETE’S BEETS VINAIGRETTE
cara cara orange, ricotta salata, horseradish, walnut...$17

CHICORY SALAD
6 minute egg vinaigrette, crispy shallot, parmesan...$18

SMOKED AMBERJACK PÂTÉ*
trot roe, radish, seeded buttermilk crackers...$17

WAGYU STEAK TARTARE*
fresh horseradish, crispy potatoes...$21

BAKED STUFFED CLAMS
cotechino sausage, chili flake, oregano...$18

BALTIMORE STYLE FISH CAKE
cherry tomatoes, piquillo pepper sauce...$21

CHARCOAL GRILLED SHAD ROE
savo cabbage, apple cider vinegar, cornichon...$21

-SOUPS-

JERUSALEM ARTICHOKE VELOUTÉ
carmelized sweet onions, chervil cream...$16

CREOLE SEAFOOD GUMBO
white shrimp, oysters, carolina gold rice, benne...$25

NEW ENGLAND FISH CHOWDER
sourdough crouton, dill...$24

-ENTREES-

ROCK SHrimp RICE
sprouting broccoli, steamed egg, benne, cilantro...$27

SLOW BAKED GROUPER
hazelnut, braised mushrooms, chicken jus...$44

MUSTARD CRUSTED SWORDFISH
dutch fork pumpkin polenta, caper, broccolini...$43

CAST IRON WAGYU SIRLOIN STEAK*
peperonata, chimichurri...$45

-VEGETABLES-

STUFFED HONEYNUT SQUASH
collards, shiitake, golden raisins...$18

ROASTED BURGUNDY SWEET POTATOES
greek yogurt, benne tahini, fennel pollen...$17

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food-borne illness.