

ICE COLD SHELLFISH

GRAND PLATEAU*

Jumbo shrimp, Blue Point Oysters, steamed diver scallop, blue crab ceviche, P.E.I. mussels
39
Add ½ lb. Lobster Tail 29

OYSTERS ON THE HALF SHELL*

Harvested in the purest waters of the East coast, our oysters are offered in groups of three and served with house made cocktail sauce, raspberry mignonette, and grated horseradish.
Selection changes daily based on market availability.
MP

APPETIZERS

OYSTERS NEPTUNE ½ doz. crispy fried Lynnhaven oysters on the half shell, creamed Surry ham, shallots, garden basil 11
WAGYU STEAK MEATBALL Velvety fire-roasted tomato sauce, parmesan reggiano, micro basil 10
BRAISED PORK CHEEK Murphy’s Law Amber Ale bbq, Appalachian cheese grits, house-pickled vegetables 12
CRAB “NORFOLK” Shallot, “vol au vent” puff pastry 16
MINI LOBSTER ROLLS Pimiento cheese, bacon, jalapeño, celery leaf, brioche roll 16
SEARED TOGARASHI TUNA* Smoked red onion jus, togarashi pepper spiced yellow fin 14
JUMBO SHRIMP COCKTAIL House made cocktail sauce, iceberg lettuce, lemon, celery 16

SALAD & SOUP

BLT WEDGE SALAD Baby iceberg, applewood bacon, heirloom tomatoes, buttermilk blue cheese dressing 12
CAESAR SALAD Baby romaine, aged parmesan, white anchovies, rustic crouton 9
BABY KALE SALAD Blueberry, strawberry, pine nut, ricotta, grape reisling vinaigrette 12
LOCAL TOMATO SALAD Cullipher farm vine-ripened grape and heirloom tomatoes, black olive, cucumber, balsamic, rosemary e.v.o.o. 12
CHESAPEAKE CRAB AND CORN BISQUE Dry sherry scented 12

STEAK

SAUCES

CLASSIC

31-steak sauce, bearnaise, or brandied peppercorn
choice of one complimentary

ADVENTUROUS

Port wine marrow, foie gras butter, Bayley Hazen lumpy blue cheese, or chimichurri aioli
5 each

SUPPLEMENTS

½ LB. LOBSTER TAIL 32

JUMBO LUMP CRAB “OSCAR” 16

GRILLED JUMBO SHRIMP 15

PRIME

FILET MIGNON 7 oz 38
NEW YORK STRIP 16 oz 45
COWBOY 20 oz 56

DOMESTIC WAGYU

AKAUSHI MANHATTAN STRIP *Harwood Texas* 10 oz 58
MASSAMI RANCH RIBEYE *California* 8 oz 57
WASHIMI FLAT IRON *Pacific Northwest* 8 oz 30

CHEF'S CRAFT BUTCHERY

ZABUTON *Black Angus, carved boneless short rib* 8 oz 38
ARGENTINEAN ARRACHERA *Marinated skirt steak, chimichurri* 12 oz 29
40 DAY DRY AGED DELMONICO *Mesquite smoked* 16 oz 55

STEAK TEMPS

BLUE

Very red, cold center

RARE

Red, cool center

MEDIUM RARE

Red, warm center

MEDIUM

Pink, hot center

MEDIUM WELL

Dull pink, hot center

WELL DONE

No pink, hot center

FROM THE SEA

FRESH CATCH Based on market availability
SEARED DIVER SCALLOPS Hickory syrup glaze, scallions 35
1# MAINE LOBSTER TAIL MP
CHESAPEAKE LUMP CRAB CAKES Served broiled, Chesapeake hand picked lump 36
DUTCH HARBOR KING CRAB LEGS Steamed / Split, drawn butter MP

FROM THE RANGE

BRICK OVEN BAKED CHICKEN BREAST SUPREME Joyce Farms N.C., Naked Chicken 24
SEARED LAMB RACK Superior Farms, Colorado 38
WOOD FIRE GRILLED VEAL CHOP 14 oz Milk fed, Co-Op Farms, Pennsylvania 38

SIDES 8

PEE WEE PARMESEAN PARSLEY POTATOES
WHIPPED POTATO PUREE
APPALACHIAN STONE GROUND CHEESE GRITS
CRISP SAUTÉED CULLIPHER FARMS KALE
WOOD FIRE ROASTED MUSHROOMS
GRILLED BROCCOLINI Crisp garlic, pepper flakes
ARTICHOKE Parmesan Reggiano, panko, gremolata
SALT BAKED POTATO

Executive Chef
DAN ELINAN

General Manager
KIRK OLIVER

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk of these foods are consumed raw or undercooked.