

## \$3 brunch cocktails

**bloody mary (360 cal) • mimosa (120 cal)**  
**fuzzy sparkler (170 cal)**  
peach schnapps, orange juice, sparkling wine

## cold bites

### seared ahi tuna\*

pickled lipstick peppers, yuzu dressing  
(250 cal) 15.5

### c.a.b. new york strip carpaccio

garlic parmesan aioli (1050 cal) 14.5

### ahi tuna tartare\*

prepared table side, dijon, capers  
onions, chopped egg (210 cal) 13.5

## hot bites

### calamari "fritto misto"

roasted tomato sauce, cilantro jalapeño aioli  
(500 cal) 14.5

### coconut shrimp

orange horseradish marmalade (470 cal) 13

### lump crab cake

fire roasted corn salsa (730 cal) 17

### oyster rockefeller\*

creamed spinach, pernod, hollandaise (470 cal) 16

### shrimp kisses

pepper jack cheese, crispy bacon wrapped  
(690 cal) 14.8

### steamed mussels

tomatoes, white wine & herbs (890 cal) 14.3

## ice bar

### jumbo shrimp cocktail

chilled (160 cal) 16.3

### cold water oysters\*

1/2 doz (110 cal) 13.8 doz (170 cal) 27.6

## hot bowls & cold plates

### clam chowder

cup (160 cal) 6.7 bowl (240 cal) 8

### maine lobster bisque

sherry cream butter  
cup (400 cal) 8.9 bowl (670 cal) 14.9

### maryland crab soup

cup (100 cal) 6.8 bowl (160 cal) 8

### hearts of romaine caesar

garlic croutons (490 cal) 9.8

### 10 greens chopped salad

bacon, blue cheese, olives, tomatoes (440 cal) 8.9

### the iceberg wedge

bacon, blue cheese crumbles, diced tomatoes  
(400 cal) 8.7

### walnut mixed greens

candied walnuts, blue cheese,  
balsamic vinaigrette (450 cal) 8.9

### lobster cobb salad

tarragon ranch, blue cheese crumbles,  
bacon, avocado (900 cal) 22.8



### = best brunch

General Manager Jim Barrett  
Executive Chef Abdessamad Nejmi

## brunch cravings



### bbq bacon wrapped shrimp & grits

jalapeno cheese grits, corn salsa (1010 cal) 15

### death by pork biscuits & gravy\*

poached eggs, sausage, bacon, andouille, pancetta, chorizo hollandaise  
(1190 cal) 15



### eggs purgatory\*

pomodoro eggs, mozzarella, pancetta, grilled ciabatta (680 cal) 12

### smoked salmon frittata\*

smoked salmon, red onion, capers, cream cheese (1040 cal) 16

### spinach & swiss omelet

three egg omelet, baby spinach, swiss cheese (910 cal) 11

### bananas foster french toast

candied walnuts, fresh berries, foster sauce (1030 cal) 13

## benedicts with a twist

### crab cakes benedict\*

poached eggs, hollandaise sauce (950 cal) 18

### margherita benedict\*

english muffin, fresh tomatoes, mozzarella, pancetta, poached eggs, basil pesto (950 cal) 15

### traditional eggs benedict\*

poached eggs, canadian bacon, hollandaise sauce (730 cal) 11

## waffles & more



### chicken & waffle

pork belly green apple waffle, sausage gravy, honey butter (1640 cal) 16

### blackened chicken fettuccini

mushrooms, peppers, cajun cream sauce (1430 cal) 15.5

### chesapeake buttermilk fried shrimp

chesapeake fries, cocktail sauce (910 cal) 16

### shrimp linguini

pancetta, peas, tomato alfredo sauce (1260 cal) 17

### shrimp and andouille "mac & cheese"

four cheese sauce (1780 cal) 14.5

### lump crab cake

lemon butter, fire roasted corn salsa, seasonal orzo, vegetables (730 cal) 23.5

## good stuff on the side



### cinnamon sister schubert rolls

better than momma's basket (900 cal) 1



### biscuit & gravy

cheddar thyme biscuit, sausage bacon gravy  
(580 cal) 5

### jalapeno cheese grits

fire roasted jalapenos, jack cheese, andouille  
(410 cal) 7

**north atlantic lobster tail** (250 cal) 13.5

### pan roasted wild mushrooms

fresh herbs, garlic rosemary butter (590 cal) 9.5

### patatas bravas

crispy battered potatoes, chipotle lime aioli (690 cal) 7

## things that swim

### bourbon glazed salmon

sautéed spinach, mashed potatoes (620 cal) 22

### chilean sea bass dashi

pan seared, edamame, pickled cucumbers  
(320 cal) 42

### craft beer battered fish & chips\*

beer battered, chesapeake fries, tartar sauce  
(1250 cal) 16.8

### salmon rigatoni

asparagus, mushrooms, artichokes, pesto cream sauce  
(1010 cal) 16.5

### seared ahi tuna\*

seared rare, sesame cucumber salad, sushi rice  
(330 cal) 25

### stuffed atlantic salmon

crab, shrimp, brie, mashed potatoes, vegetables  
(870 cal) 25

### stuffed shrimp

lump crab stuffed shrimp, red pepper white cheddar mash  
(790 cal) 21

### twin north atlantic lobster tails

lobster bisque mashed potatoes (720 cal) 35  
(add a 3rd tail (200 cal) for \$11)

## have a cow

### american kobe style burger\*

mushrooms, fontina cheese, red onion aioli  
(1240 cal) 17.5

### beef medallions bordelaise\*

roasted mushroom, spinach saute (630 cal) 25

### black angus ribeye steak - center cut\*

(14oz) (1380 cal) 38.5

### dry rubbed black angus ribeye steak - bone in\*

(20oz) (1760 cal) 46.8

### center cut filet mignon\*

(6oz) (700 cal) 32.8 (8oz) (840 cal) 37.5

### u.s.d.a. choice new york strip\*

(13oz) (1130 cal) 39.5

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. \*Are Served Raw or Undercooked. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.