TODAY’S COCKTAILS

“OLD” OLD FASHIONED 10
with wheat whiskey, sugar, bitters

SAZERAC 9
with rye, sugar, Peychauds

BAR FOOD

CRISPY CHICKEN SKEWERS 9
with black pepper and lime

SKINNY FRIES 10
with harissa aioli

GETTING STARTED

TAKO SALAD 11
octopus, daikon, kimchi vinaigrette

MARINATED LOCAL OYSTER MUSHROOM SALAD 16
pig ear terrine, pickled plum jelly, Jerusalem artichoke, Bosc pear with mint, petit greens, red wine mousseline
– Half portion: $9

RUTABAGA AND TOASTED HAZELNUT SOUP 12
soy roasted hazelnuts, horseradish cream, Chällerhocker

MAINE LOBSTER BISQUE 15
Crispy Fried Leeks & Toasted Hazelnut Cream
– Add fresh shaved black winter truffles: $12

ICEBERG LETTUCE 8
blue cheese, smoked bacon, Fuji apple

LOBSTER ROLLS 16
with house made old bay potato chips

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
# RAW BAR

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SHRIMP COCKTAIL</td>
<td>11.50</td>
<td>½ dozen - full dozen for $20</td>
</tr>
<tr>
<td>PREMIUM OYSTERS</td>
<td>2.50 EACH</td>
<td>top black salt, Black Narrow, VA</td>
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<tr>
<td>CHESAPEAKE BAY OYSTERS</td>
<td>2.25 EACH</td>
<td>6 old black salts, 6 pearls, 4 little-neck clams, 4 cocktail shrimp</td>
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<tr>
<td>CALIFORNIA ROLL (A)</td>
<td>4.50</td>
<td>Crab Stick, Avocado, Masago</td>
</tr>
<tr>
<td>CITY SHELLFISH SAMPLER</td>
<td>22</td>
<td>chef’s seafood salad &amp; 8 steamed mussels</td>
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# LARGE PLATES

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<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>IDAHO RED TROUT</td>
<td>25</td>
<td>green lentils, chanterelle mushrooms, Waldoboro turnip</td>
</tr>
<tr>
<td>ROASTED HALF CHICKEN</td>
<td>19</td>
<td>spinach, bacon, fingerlings, Mornay - Add a side for $6</td>
</tr>
<tr>
<td>FRAGRANT CHICKEN &amp; ALMOND CURRY</td>
<td>25</td>
<td>with apricot chutney &amp; mint raita</td>
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<tr>
<td>★ GRILLED NORWEGIAN SALMON</td>
<td>25</td>
<td>crispy polenta croutons, mushroom tomato broth</td>
</tr>
<tr>
<td>PAN SEARED FOIE GRAS</td>
<td>16</td>
<td>over Crispy Rhode Island Johnnycake and Cider Mulled Apple, Pear &amp; Cranberry Compote</td>
</tr>
<tr>
<td>BISON FILET</td>
<td>32/48</td>
<td>sweet potato hash, mustard demi glaze 6 oz/10 oz</td>
</tr>
<tr>
<td>★ SAFFRON-TOMATO SEAFOOD STEW</td>
<td>28</td>
<td>prawns, mussels, calamari, market catch</td>
</tr>
<tr>
<td>CLASSIC NEW YORK SIRLOIN</td>
<td>26</td>
<td>– Add Jumbo Gulf Shrimp with garlic, white wine, lemon for $9</td>
</tr>
<tr>
<td>PRIME RIB</td>
<td>22/31</td>
<td>garlic - mustard rub, au jus, horseradish 10 oz/15 oz</td>
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</tbody>
</table>

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