



Shellfish Combination	(for 2-3) 42 (for 4-6) 80 lobster, prawns, mussels, oysters
½ Dozen or Dozen Local Oysters	coriander mignonette 12/24 York River <i>(Virginia)</i> , Sting Ray <i>(Virginia)</i>

Scones

House Made Pastry

tangerine marmalade 6

House Made Granola and Yogurt

Appetizers

brown sugar, coconut, dried fruits, nuts 6

Baby Lettuce Salad

radish, carrots, tomato, champagne vinegar 7

Arugula & Fig Salad

prosciutto, lemon, extra virgin olive oil, black pepper 10

Beet Salad

goat cheese, pistachio, wheat berries, pickled watermelon 10

Tuna Tartare *(Florida)*

purple raspberry gazpacho, ginger cilantro oil 14

Grilled Calamari *(Rhode Island)*

grilled vegetable gazpacho, zucchini, eggplant 11

Gazpacho

jumbo lump crab, fava bean pesto, lemon, olive oil 10

Breakfast

(With choice of: House Cured Bacon or Sausage)

Eggs Your Way

crispy potatoes, greens 11

French Toast

warm organic maple syrup, ginger butter 9

Eggs Benedict

smoked salmon, arugula, hollandaise 12

Omelet

cheddar, tomatoes, crispy potatoes 11

Pancakes

raspberries, warm organic maple syrup, ginger butter 9

Lunch

Bluefish *(New Jersey)*

broccoli, lemon, polenta, mix greens 14

Salmon *(Australia)*

basmati rice, mesclun greens, shallot vinaigrette 16

Red Trout *(Virginia)*

carrots, green beans, kobach squash puree 16

Ale Battered Haddock *(Maine)*

remoulade, malt vinegar, house cut fries 13

Mahi Mahi *(Costa Rica)*

black eyed peas, spinach, tomato 17

Organic Chicken Breast *(Maryland)*

squash, barley, tarragon, balsamic vinegar 13

Salads and Sandwiches

Grilled Shrimp Salad *(Costa Rica)*

romaine, heirloom tomatoes, cilantro, ginger vinaigrette 12

Grass Fed Hamburger *(Maryland)*

kosher pickles, cheddar, greens, house cut fries 10

Grilled Vegetable Sandwich

parmesan, zucchini, basil pesto, squash, fries 9

Crab Cake Sandwich *(Louisiana)*

coleslaw, house cut fries, aioli 16

Grilled Yellowfin Tuna Salad *(Florida)*

zucchini, green onions, baby romaine, mix greens 15

Fried Oyster Sandwich *(Virginia)*

bacon, romaine, garlic aioli, house cut fries 12

*Please be advised that consuming raw or undercooked foods may cause health problems for some individuals. Please inform your server of any food allergies. Gratuity will be added for tables of six or more.

Executive Chef Jonathan Seningen
Executive Pastry Chef Heather Chittum
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