



Three Course \$24 or À La Carte

Shellfish Combination	(for 2-3) 42 (for 4-6) 80
1/2 Dozen or Dozen Local Oysters	lobster, prawns, mussels, oysters
	Old Salts <i>(Virginia)</i>
	Bar Cats <i>(Virginia)</i>
	coriander mignonette 14/24
*There is a supplemental charge to add these dishes to the \$24 Menu	

1st Course

Baby Lettuce Salad

radish, carrots, tomato, champagne vinegar 7

Arugula & Fig Salad

prosciutto, lemon, extra virgin olive oil 11

Beet Salad

goat cheese, pistachio, wheat berries, pickled watermelon, vanilla 11

Tuna Tartare *(Florida)*

purple raspberry gazpacho, ginger cilantro oil 14

Grilled Calamari *(Rhode Island)*

grilled vegetable gazpacho, zucchini, eggplant 12

Heirloom Tomato Salad

basil, buffalo mozzarella, niçoise olives, picual olive oil 11

Gazpacho

jumbo lump crab, roasted corn, pine nuts, sherry vinegar 10

2nd Course

Salads and Sandwiches

Grilled Yellowfin Tuna Salad *(Florida)*

zucchini, green onions, local greens, romaine 15

Fried Oyster Sandwich *(Virginia)*

bacon, garlic aioli, romaine, house cut fries 14

Crab Cake Sandwich *(Louisiana)*

coleslaw, house cut fries, aioli 17

Grass Fed Hamburger *(Maryland)*

cheddar, kosher pickles, greens, house cut fries 10

Grilled Shrimp Salad *(Australia)*

romaine, tomatoes, cilantro, ginger vinaigrette 15

Grilled Vegetable Sandwich

mozzarella, zucchini, basil pesto, squash, fries 10

Entrees

Barramundi *(Massachusetts)*

black eye peas, spinach, tomatoes 16

Salmon *(Tasmania)*

basmati rice, greens, shallot vinaigrette 15

Bluefish *(New Jersey)*

broccoli, lemon, polenta, mix greens 16

Mahi Mahi *(North Carolina)*

green beans, carrots, squash puree 14

Ale Battered Haddock *(Massachusetts)*

remoulade, malt vinegar, house cut fries 13

Herbed Chicken Breast *(Maryland)*

barley, tomatoes, parsley, squash, honey balsamic 13

3rd Course – DC's Pastry Chef of the Year

Executive Chef Jonathan Seningen

Executive Pastry Chef Heather Chittum

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