

## TEASERS

LOLLIPOP LAMB CHOPS	8
Single Cut and Dry Rubbed with Morels and Fig Glaze (3)	
BLACKENED FISH TACOS	8
House-Made Tortillas with Micro Greens and Roasted Corn Pico (2)	
SALT AND PEPPER SHRIMP	8
Battered and Wok Seared with Spicy Soy Ginger Vegetables	
ASIAN FILET MIGNON	8
Ponzu Marinated with Pickled Cucumbers and Stir-Fried Vegetables on Brioche (2)	
STEAK TARTARE	8
Shaved Truffle, Grana Padano with Toasted Baguettes	

## HALF SHELLS

GULF COAST OYSTERS	1
On Ice with Cocktail and Mignonette Sauces	
EAST COAST OYSTERS	2
On Ice with Cocktail and Mignonette Sauces	
BATTER-FRIED OYSTERS	7
Light Curry, Cilantro and Pickled Asian Cucumbers (2)	
CARPETBAGGER	7
Fried Oysters and Seared Tenderloin with Blue Cheese (2)	
EDDIE'S ROCKEFELLER	7
Broiled Oysters with Spinach and Artichoke Fondue, Panko Crumbs (2)	

## APPETIZERS

POINT JUDITH CALAMARI	13
Kung Pao Style with Roasted Cashews and Crisp Noodles	
JUMBO LUMP CRAB CAKE	17
Sautéed Maryland Style with Spicy Chive Remoulade	
TARTARE OF PACIFIC AHI TUNA	12
Curry and Sesame Oils, Sliced Avocado, Mango and Citrus	

CHILLED GULF SHRIMP	13
Cocktail Style with Atomic Horseradish and Spicy Mustard	

## HAND-SHAKEN COCKTAILS

CLASSIC MOJITO	7
Bacardi Rum, Muddled Mint, Fresh Lime Juice, Sparkling Soda	

SPICY MARGARITA	7
El Jimador Silver Tequila, Patron Citronge, Fresh Sour Mix, Fresno Pepper	

COSMOPOLITAN	7
Absolut Citron, Cranberry Juice, Cointreau Orange, Fresh Lime	

BULLEIT SOUR	7
Bulleit Bourbon, Honey, Fresh Lemon and Lime Sour Mix	

THE PERFECT MARTINI	7
Classic Preparation with Vodka or Gin	

## WINES BY THE GLASS

WHITE SCAPE, PINOT GRIGIO, CALIFORNIA	7
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SEDIMENTARY, CHARDONNAY, CALIFORNIA	7
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INFLECTION, CABERNET SAUVIGNON, CALIFORNIA	7
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TERCET, PINOT NOIR, CENTRAL COAST	7
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