

CHILLED SEAFOOD

CAVIAR EXPERIENCE

- Cracker, crab bisque , ramp
- Nori, tapioca, sea urchin, spring onion
- Potato, lemon, crème fraîche, chive

MKT

OYSTERS ON THE HALF SHELL

Cannon Cove, VA & Arcadia Point, WA
pink peppercorn, green strawberry, ramp, basil.

HALF DOZEN 24 DOZEN 48

OLD BAY POACHED SHRIMP COCKTAIL

cocktail sauce, horseradish, jalapeno
red onion, celery, cucumber, lemon

26

BLUEFIN TUNA TARTARE

crispy tart, avocado, meyer lemon, snap peas,
green strawberry, basil, coriander

29

AMBERJACK CEVICHE

ramp, lemongrass, cucumber, pineberry, lime, borage

27

SHELLFISH TOWER

oysters, jumbo lump crab,
lobster meat, blue crab claws, shrimp
cocktail, snow crab claws

48 PP

APPETIZERS

CRISPY OYSTERS

chowder, 5J iberian de bellota ham, celery

28

ROASTED PORK BELLY

pork dashi, green garbanzo,
ramp, baby artichoke

24

MARYLAND CRAB DIP

cream cheese, cheddar, old bay, chives

26

MASSACHUSETTS SEA SCALLOPS

peas, spring onion, n'duja,
potato, mint

26

PRIME BEEF TARTARE

sourdough crouton, beech mushroom, duck egg,
mustard seed, bone marrow, hollandaise

32

SPANISH OCTOPUS

sunchoke, smoked potato, pearl onion,
citrus, honey, calabrian oregano, annatto

30

FOIE GRAS TORCHON

mango, fermented honey, rhubarb, almond, wood sorrel

34

SOUP & SALADS

LITTLE GEM SALAD

meyer lemon, honey, basil, dill, parsley, baby
croutons, 90-day pecorino toscano

18

BURRATA ESPUMA

artichoke, fava beans, snap peas,
asparagus, ramp, thai basil

22

CRAB LOUIE

jumbo lump crab, avocado, egg,
tomato, cucumber, louie dressing

34

CUCUMBER, PROSCIUTTO & CAVIAR

buttermilk, heart of palm, celery root
white sturgeon

24

CHILLED ENGLISH PEA & KING CRAB SOUP

asparagus, mint, basil, crispy brioche

22

Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.
Please alert your server of any food allergies.

HERITAGE BEEF

SIGNATURE RIBEYE ROAST
herb marinated, smoked black
peppercorn, horseradish root, jus
68

BRAISED SHORT RIB
maitake mushroom, cipollini onion,
fava beans, miso butter, parsley, watercress
52

KOJI AGED FILET MIGNON
stinging nettle, dandelion greens,
morel mushroom, bok choy, bordelaise
94

NEW YORK AU POIVRE
tallow, little gem lettuce,
garlic scape, potato, parsley
68

FROM THE LAND

HEIRLOOM IBERIAN PORK LOIN
caramelized onion, black garlic,
asparagus, stuffed morel, jus
68

MAGRET DUCK
honey-amaro, white asparagus,
strawberry, rhubarb, lavender
56

HERB ROASTED CHICKEN BREAST
celery root, snow peas, thyme,
rosemary, parsley
42

CURRY SPICED RACK OF LAMB
vadouvan, madras, yogurt,
green mango, mint
68

FROM THE SEA

NORDIC HALIBUT
sourdough, romanesco, broccolini,
lemongrass, parsley
70

HOLLAND DOVER SOLE
pistachio, leek, ramp, brown butter,
lemon, sea beans
98

MARYLAND CRAB CAKE
cabbage slaw, dill,
lemon, celery
47

==WHOLE MAINE LOBSTER==
butter poached tail, tempura claws,
spring vegetable ragout, lobster butter, chervil
MKT

SIDES

MUSHROOMS
& ONIONS
shallot, garlic, fine herbs
18

GRILLED JUMBO
ASPARAGUS
breadcrumbs, parmesan
meyer lemon, honey
17

POMMES PURÉE
yukon gold potato,
roasted garlic butter
15

MAC & CHEESE
smoked cheddar, fontina,
parmesan, gruyère
16

ENHANCEMENTS

SEARED FOIE GRAS
strawberry, rhubarb, basil · 32

ROASTED BONE MARROW
pickled ramp, chimichurri · 22

MAINE LOBSTER MEAT
lemon beurre blanc · 28

ALASKAN KING CRAB
clarified butter, sea grass · 34

For parties of 6 or more, a single itemized check will be presented with an included 20% gratuity.