



## OYSTERS



**ROASTED OYSTERS** (6), yuzu, nduja, garlic chili butter · 22

**FRIED OYSTERS** (6), old bay remoulade · 20

**OYSTERS ROCKEFELLER** (6), creamed spinach, parmesan · 22

## APPETIZERS

### YELLOWFIN TUNA POKE\*

avocado, scallion, radish,  
soy ginger dressing, chili oil · 26

### BLACK DIAMOND MUSSELS

garlic white wine broth, lemon, fries · 24

### ROASTED ARTICHOKE

lemon-dill crema · 15

### FRIED LOBSTER TAIL

honey butter, chili oil · 31

### CRAB DEVILED TOAST

warm brioche, bottarga, radish · 18

### CRAB & ARTICHOKE DIP

spinach, lump crab, parmesan,  
celery, carrots, baguette · 24

### BAY SCALLOP CRUDO

mango, citrus, forbidden black rice,  
sea beans, yuzu aioli · 18

### CHARCUTERIE & CHEESE

daily selection of charcuterie  
& cheeses · PETIT 16 | GRAND 29

### SKIRT STEAK LETTUCE WRAPS\*

cucumber, korean bbq marinade,  
daikon kimchi, ssamjang · 24

### SHRIMP COCKTAIL

1/2 shrimp, cocktail sauce,  
lemon · 19

### SALT AND PEPPER CALAMARI

fresno chilis, sriracha honey,  
sambal mayo · 16

### SPANISH IBERICO RIBS

maple bourbon glaze, snap pea &  
radish salad, lemon miso vinaigrette · 24

### CRISPY POTATO SKINS & CAVIAR

horseradish cream, american caviar · 19

## SEAFOOD TOWERS

### PETIT

8 oysters, 8 clams, 8 mussels,  
6 shrimp cocktail, maine lobster · 95

### GRAND

12 oysters, 12 mussels, 12 clams,  
6 shrimp cocktail, maine lobster, king crab leg,  
yellowfin tuna poke, scallop crudo · 195

### ROYAL

18 oysters, 18 clams, 18 mussels, 8 shrimp  
cocktail, 2 scallop crudo, maine lobster,  
2 king crab legs, 2 yellowfin tuna poke · 295

SERVED WITH TRADITIONAL SAUCES AND GARNISH



## CAVIAR

WITH CRÈME FRAÎCHE, CHIVES, EGG YOLK, EGG WHITE, RED ONION, BLINIS. PRICED PER OUNCE.

### SIBERIAN STURGEON\*

mahogany color, small to medium grain · 68

### MALOSSOL OSSETRA\*

amber color, buttery, nutty flavor · 95

### KALUGA\*

firm & smooth with an earthy, buttery flavor · 195

## SOUPS

### CHICKEN & SAUSAGE GUMBO

andouille sausage, applewood smoked bacon  
CUP 9 | BOWL 15

### CREAM OF CRAB SOUP

jumbo lump crab meat, cream, sherry  
CUP 10 | BOWL 17

## SALADS

### ROASTED BEET AND STRAWBERRY SALAD

honey whipped chevre, toasted  
sunflower seed, fennel pollen · 18

### BOSTON LETTUCE SALAD

spring vegetables, sweet herbs, shallot vinaigrette · 16

### CLASSIC CAESAR

romaine lettuce, manchego, croutons · 16

### COBB SALAD

romaine, bacon, egg, radish, croutons, avocado, corn,  
heirloom tomato, blue cheese, buttermilk ranch · 19

CHICKEN +7 · SHRIMP +12 · SALMON +12 · LOBSTER +18

## SIDES

BRUSSELS SPROUTS honey sriracha . . . . . 12

CHAR-GRILLED ASPARAGUS hazelnut-truffle vinaigrette 16

WARM PARKER HOUSE ROLLS maitre d'butter. . . . . 6

FRENCH FRIES. . . . . 10

CREAMY MASHED POTATO. . . . . 10

MAC N' CHEESE ADD BACON +8 · CRAB +14 · LOBSTER +18 . . 12

### FISH N' CHIPS

fresh north atlantic hake, dill tartar sauce · 29

### MISO ROASTED CHILEAN SEA BASS

spring mushrooms, english peas, pea shoots,  
puffed farro, soy butter · 46

### SEARED SEA SCALLOPS

basil, corn and sweet crab risotto with mascarpone,  
tarragon butter · 42

### PAN CRISPED JAIL ISLAND SALMON

black rice, shrimp, thai coconut curry,  
pea shoots, basil, mint, cilantro · 38

### EASTERN SHORE FRIED CHICKEN

choice of: original or spicy nashville,  
served with mashed potatoes or fries

HALF 28 | FULL 49



## ENTREES

### FROM THE SEA

### MARYLAND CRAB CAKES

old bay remoulade, choice of fries or salad  
SINGLE 32 | DOUBLE 64

### HERB ROASTED BRANZINO

israeli couscous risotto, oven-dried heirloom cherry  
tomatoes, castelvetrano olive, saffron, pei mussels · 38

### LIVE MAINE LOBSTER

with drawn butter · MKT



### FROM THE LAND

### STEAK FRITES\*

prime black angus flat iron, parmesan truffle fries,  
au poivre · 39

### FILET MIGNON

charred broccolini, tater tots, bordelaise, maitre d butter · 54  
ADD CRAB IMPERIAL +15

### CRISPY PEKING DUCK BREAST

duck fat fried fingerling potatoes, red watercress,  
bacon lardon, lavender honey · 38

## SANDWICHES

### CRAB CAKE SANDWICH

celeriac slaw, old bay remoulade,  
pickles · 33

### LOCH BURGER\*

2 black angus patties, pickles,  
white cheddar, shredded lettuce,  
tomato, churchill sauce · 19

### MAINE LOBSTER ROLL

drawn butter, chives, celery leaf,  
split-top bun · 39

GRATUITY · A customary gratuity of 20% will be added to parties of 6 or more guests. ALLERGIES · Please alert your server of any food allergies.

\*Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.