



THE
**POOL
AFTER
DARK**
VIBE DINING

Truffle Mac-n-Cheese Stuffed Lobster

3 lb. fresh Maine lobster stuffed with creamy lobster mac-n-cheese, parmesan crumbs, winter truffles

For 2... \$115 / \$57.50 per person

For 4... \$214 / \$53.50 per person

For 6... \$270 / \$45 per person

Shellfish Tower

Chilled lobster, jumbo shrimp, colossal crab, Drunken Kiss & Cape May Salt oysters, little neck clams. Includes: Bloody Mary cocktail, Chesapeake aioli, prosecco mignonette, lemon

For 2... \$150 / \$75 per person

For 4... \$280 / \$70 per person

For 6... \$390 / \$65 per person

Sliders (3 each, served on King's Hawaiian rolls with duck fat waffle fries) \$23

California Kobe Beef: lettuce, tomato, pickle, house special sauce

Impossible Burger: tomato, alfalfa sprouts, Thai basil aioli

Waffle Fries: sweet potato, Yukon potato, duck confit

Dim Sum \$41

Dumplings: vegetable, shrimp & leek, chicken & watercress

Spring rolls: vegetable, duck, Philly cheesesteak

Curry chicken skewers

Steamed edamame

Sauces: sweet chili, dumpling sauce, spicy mayo

Tacos \$42

Short rib: pickled jalapenos, roasted tomato salsa, queso fresco

Shrimp: chipotle aioli, white slaw, guacamole

Vegan: cauliflower, maitake, purple slaw

Includes: salsa verde, salsa roja, corn salsa, rice & beans, pickled red onions, charred lime

Sushi Mixer \$95

Issa Vibe Roll: shrimp tempura, cucumber, kani salad, tobiko

No Cap Rainbow Roll: kani & cucumber topped with tuna, Salmon, avocado, tobiko

Crunchy Tuna Slaps Roll: spicy tuna, cucumber, spicy Mayo, crunch

Includes: tuna & salmon sashimi & nigiri, hijiki, wakame, kani salad, traditional accompaniments

Flatbreads

Grilled Bison \$22

Smoked gouda, caramel onions, red wine veal jus aioli, salt & vinegar sweet potato crisps, arugula

Wild Mushroom & Veg \$16

truffle mushroom spread, hen-of-the-woods, rainbow cauliflower, asiago & gruyere, arugula

Summer Shrimp & Corn \$17

Garlic & herb cream cheese spread, Chesapeake shrimp, sweet summer corn, avocado, chipotle aioli, cilantro

Smoked Watermelon Burrata \$24

24-hour brined & smoked watermelon, burrata, prosciutto, table smoke

Grilled Ahi Tuna Salad \$59

Gem lettuce, mizuna, red romaine, mangos, Japanese peaches, crispy bao bun croutons, heirloom tomatoes, pan-seared marinated ahi tuna, peach and coconut dressing, toasted sesame seed

Tomahawk \$195

40 oz. grilled prime rib eye steak, served with chimichurri & romesco