

## Shellfish

### Shellfish Platter\*

*served hot or cold  
colossal shrimp, king crab, oysters,  
clams, lobsters, snow crab  
served with champagne mignonette,  
citrus soy sauce, cocktail sauce*

Small 145

Large 215

Half Dozen Oysters\* 18

Half Maine Lobster Market

Half lb King Crab 47

Shrimp Cocktail 27

*bloody mary cocktail sauce,  
gin pico de gallo, lemon*

Raw Clams 14

## Soups and Salads

Grilled Caesar Salad\* 14

*parmesan cheese, garlic croutons, lemon,  
anchovy, heirloom tomatoes*

Market Salad 14

*butter lettuce, crisp pancetta, blue cheese,  
tomato raisins, green goddess dressing*

Maryland Blue Crab Soup 19

*seared blue crab, crispy leek, charred corn*

British Ale Onion Soup 14

*Guinness, caramelized onion broth,  
welsh rarebit*

## Appetizers

Smoked Beef Tartare\* 24

*lemon zest, shallots, capers, quail's yolk,  
Yukon gold herb chips*

Berkshire Pork Belly 21

*sun-dried tomato grits, braised greens,  
pear mostardo, pork jus*

Maryland Crab Cake 25

*blue crab, Old Bay aioli, Asian pear slaw*

Maine Lobster Risotto 42

*chorizo lobster broth, seasonal squash,  
butter poached lobster*

## Signatures

Roasted Beef Wellington\* 59

*glazed root vegetables, potato purée,  
red wine demi-glace (contains pork)*

Roasted Chicken Breast 39

*roasted root vegetables,  
cauliflower, chimichurri*

Scallops\* 49

*lemongrass and cauliflower purée,  
crispy artichokes, purple cauliflower*

Sea Bass 49

*parsnip, quinoa, apple pecan*

Lamb Chops\* 54

*beet and yogurt purée, brussels sprouts,  
pomegranate, garlic oil*

## Japanese A5

Triple Seared Japanese A5\*

35 per ounce 3oz minimum

## American/Japanese Wagyu

*beef marbling score of 9 or higher*

American Filet\* 8oz 78

Eye of the Rib Eye\* 12oz 84

## Prime Beef

*dry aged for 28 days minimum in house*

Filet\* 8oz 59

New York Strip\* 16oz 65

Kansas City Strip\* 18oz 72

Bone in Rib Eye\* 20oz 78

## Steak Accompaniments

Demi Roasted Bone Marrow\* 10

Grilled Shrimp 26

Butter Poached Lobster Tail\* 32

King Crab Legs 47

Oscar Style 19

Seared Scallops (3) 23

**Sauces** 4 each

House Made Steak Sauce

Bearnaise\*

Peppercorn

Chimichurri

**Sides** 13 each

Spinach

*sautéed or gratinéed with parmesan cream*

Fingerling Potatoes

*parmesan, truffle butter, chives*

Potato Purée

*Yukon gold potato, crème fraîche*

Brussels Sprouts

*bacon, pomegranate, cider vinaigrette*

Loaded Baked Potato

*smoked gouda béchamel, sour cream,  
bacon chives*

Mushrooms

*shiitake mushrooms, soy glaze,  
fried garlic, scallions*

Mac & Cheese

*gruyère, cheddar, parmesan, emmental,  
mozzarella, truffle, English peas*

Truffle Fries

*truffle, parmesan*

Roasted Corn

*charred corn, fennel mascarpone*

Green Beans

*romesco sauce, walnuts*