

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 175

Half Dozen Oysters* 21

Half Maine Lobster Market

Half lb King Crab 56

Shrimp Cocktail 32

bloody mary cocktail sauce, gin pico de gallo, lemon

Raw Clams 17

Soups and Salads

Grilled Caesar Salad* 15

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

Market Salad 15

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

Maryland Blue Crab Soup 24

seared blue crab, crispy leek, charred corn

British Ale Onion Soup 18

Guinness, caramelized onion broth, Welsh rarebit

Appetizers

Smoked Beef Tartare* 26

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 38

blue crab, Old Bay aioli, Asian pear slaw

Maine Lobster Risotto 46

chorizo lobster broth, seasonal squash, butter poached lobster

Signatures

Roasted Beef Wellington* 60

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

Roasted Chicken Breast 39

roasted root vegetables, cauliflower, chimichurri

Salmon* 44

roasted corn and jalapeño purée, chili oil, baby summer vegetables

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*

40 per ounce 3oz minimum

American/Japanese Wagyu

beef marbling score of 9 or higher

American Filet* 8oz 98

Eye of the Rib Eye* 12oz 92

The Fort Flieet 8oz 150

presented by L.J. Fort Baltimore Ravens blue cheese crumbles, cajun fried onions, topped with cajun crab meat. Wet aged for 24 hours with Patron Tequila

Prime Beef

dry aged for 28 days minimum in house

Filet* 8oz 68

New York Strip* 16oz 68

Kansas City Strip* 18oz 78

Bone-In Rib Eye 20oz 90

Steak Accompaniments

Demi Roasted Bone Marrow* 10

Grilled Shrimp 32

Butter Poached Lobster Tail* 40

King Crab Legs 56

Oscar Style 26

Seared Scallops (3) 28

Sauces 4 each

House Made Steak Sauce

Bearnaise*

Peppercorn

Chimichurri

Sides 14 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