

Shellfish

Shellfish Platter*

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

Serves 2-3 People 195

Half Dozen Oysters* 23

Half Maine Lobster MKT

Half lb King Crab 65

Shrimp Cocktail 37

*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 24

*guinness, caramelized onion broth,
welsh rarebit*

Appetizers

Smoked Beef Tartare* 32

*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 39

blue crab, old bay aioli, asian pear slaw

Maine Lobster Risotto 56

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

Tuna Tartare 21

mango, cucumber, and rosemary soy

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 56

parsnip, quinoa, apple and pecan

Lamb Chops* 65

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

Japanese A5

Triple Seared Japanese A5*

40 per ounce 3oz minimum

American Wagyu

beef marbling score of 9 or higher

American Filet* 8oz 98

Eye of the Rib Eye* 12oz 92

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

Adam Jones' "Stay Hungry" Steak 130

**20 oz bone-in rib eye, aged in
Balvenie double wood 12 year whiskey
Topped with spinach, mushrooms,
red peppers, smoked salt**

**Served with Balvenie Old Fashioned*

Steak Accompaniments

Demi Roasted Bone Marrow* 10

Grilled Shrimp 36

Butter Poached Lobster Tail* 46

King Crab Legs 65

Oscar Style 26

Seared Scallops (3) 32

Sauces 5 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