

A P P E T I Z E R S E N T R E E S

CHILLED LOBSTER MARTINI 13.00

Roasted Tomato Vinaigrette, Micro Greens

OYSTER & CLAM SAMPLER 8.00

Freshly Shucked Oysters and Clams with a Champagne Mignonette Sauce

TUNA TARTARE 8.00

Cucumber, Avocado, Miso-Black Sesame Vinaigrette

MARYLAND CRAB CAKES 15.00

Roasted Corn & Yellow Pepper Salad, Red Pepper Aioli

SHRIMP COCKTAIL 13.00

*Jumbo Shrimp served with a Tangy Bloody Mary Cocktail Sauce
garnished with Candied Lemon Rinds*

MR. BARRY'S FAVORITE 7.00

*Selected Baby Greens, Cambozola, Pears, Fresh Mushrooms
lightly tossed with a Sesame Vinaigrette*

BABY ROMAINE CAESAR 7.00

Roasted Garlic and Crispy Brioche Croutons

SMOKED SALMON AND RED BEET TOWER 8.00

Drizzled with an Herb Vinaigrette

FIVE SPICE CRUSTED DUCK BREAST 26.00

Baby Bok Choy, Farro Salad, Hoisin & Ginger Glaze

PAN SEARED SEA SCALLOPS 27.00

Balsamic Braised Endive, Zucchini Ragoût, Orange-Coriander Jus

HERB CRUSTED RACK OF LAMB 36.00

Swiss Chard, Cipollini Onions, Sweet Potato Puree, Thyme Jus

PAN ROASTED ATLANTIC HALIBUT 29.00

Asparagus, Cremini Mushrooms, Fingerling Potatoes, Herb Broth

SEARED AHI TUNA 29.00

Artichoke Hearts, Fennel, Grape Tomatoes, Roasted Yellow Pepper Sauce

16oz. CERTIFIED ANGUS NEW YORK SIRLOIN 39.00

Asiago-Wild Mushroom Encrusted, Tempura Asparagus, Yukon Mashed Potatoes

SLOW ROASTED PORK TENDERLOIN 23.00

Creamy Herb Polenta, Seasonal Vegetable Bundle, Apricot Demi Glaze

PAN ROASTED ATLANTIC SALMON 23.00

Potato & Goat Cheese Gratin, Carmelized Fennel, Fresh Dill Cream Sauce

MOLLY PITCHER SEAFOOD POT PIE 23.00

Shrimp, Scallops, Maine Lobster Meat, Light Creamy Bisque

FILET MIGNON 36.00

Swiss Chard, Cipollini Onions, Potato & Goat Cheese Gratin, Port Demi Glaze

All entrees served with a House Salad.

B o n A p p e t i t !