

A P P E T I Z E R S

BURRATA SALAD

*Creamy Burrata, Seasonal Accompaniments,
Extra Virgin Olive Oil, Maldon Sea Salt*

COMPRESSED WATERMELON SALAD

Whipped Feta, Rhubarb, Cucumber, Radish, Mint

ATLANTIC CHOWDER

Lobster, Potatoes, Sherry-Corn Chowder, Basil

ROASTED GOLDEN & RED HEIRLOOM BEETS

Goat Cheese, Arugula, Champagne Vinaigrette, Smoked Almonds

CHILLED LOBSTER MARTINI

Sesame Seaweed Salad, Cucumber, Micro Greens

MARYLAND CRAB CAKES

Julienne Carrots, Beets, Celeriac, Citrus Vinaigrette

SHRIMP COCKTAIL

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

MR. BARRY SEASONAL SALAD

*Baby Mixed Greens, Bartlett Pear, Cambozola Cheese,
Candied Pecans, Champagne Vinaigrette*

E N T R E E S

GRILLED 12oz. BERKSHIRE PORK CHOP

Fresh Corn Succotash, Basil, Pickled Red Onions, Bourbon Jus

HONEY & GINGER GLAZED SALMON

Baby Bok Choy, Shiitake Mushrooms, Sesame-Teriyaki Emulsion

CARAMELIZED ONION BUTTER GLAZED HALIBUT

*Yellow Wax Beans, Fingerling Potatoes, Red Grape Tomatoes,
Calamata Olives, Aged Sherry Gastrique*

BRAISED BEEF SHORT RIB

Carrot Puree, Spring Vegetables, Balsamic-Roasted Garlic Jus

ROASTED FRENCHED BREAST OF CHICKEN

Whipped Potatoes, Sautéed Spinach, Applewood Smoked Bacon, Truffle Jus

SEARED DIVER SEA SCALLOPS

Artichoke Puree, Asparagus, Rhubarb-Brown Butter Emulsion

ROASTED NEW ZEALAND RACK OF LAMB5

*Sauteed Spinach, Fingerling Potatoes, Sundried Tomato Chutney,
Cognac-Black Pepper Sauce*

MOLLY PITCHER SEAFOOD PIE

Shrimp, Scallop, Lobster, Light Creamy Bisque

GRILLED 10oz. FILET MIGNON

Whipped Potatoes, Asparagus, Frizzled Onions, Truffle Jus

B o n A p p é t i t !