

A P P E T I Z E R S

TUNA CRUDO

Thai Vinaigrette, Puffed Rice, Herbs

ROASTED GOLDEN & RED BEETS

Baby Arugula, Ricotta, Spiced Pumpkin Seeds

ATLANTIC CHOWDER

Lobster, Potatoes, Sherry-Corn Chowder, Basil

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*

BABY SPRING GREENS

*Crispy Soppressata, Shaved Pecorino Romano, Pomegranate Seeds,
White Balsamic Vinaigrette*

E N T R E E S

GRILLED 12oz. BERKSHIRE PORK CHOP

Brown Butter Caramelized Pear, Baby Brussels Sprouts, Pickled Blackberries, Autumn Spiced Jus

SALMON BOURGUIGNON

Whipped Potatoes, Roasted Baby Carrots, Applewood Smoked Bacon Lardons, Pickled Cipollini

DELICATA SQUASH CRUSTED GROUPER

Autumn Risotto, Tarragon Emulsion, Brown Butter Vinaigrette

BRAISED BEEF SHORTRIB

Broccoli Rabe, Whipped Potatoes, Espresso Crumble, Red Eye Gravy

ROASTED FRENCHED BREAST OF CHICKEN

Cornbread Stuffing, Roasted Baby Carrots, Pickled Cipollini Onions, Lemon-Brown Butter

SEARED DIVER SEA SCALLOPS

Apple-Celery Salsa, Fresno Chili, Caramelized Ham Broth, Crispy Ham

SLOW ROASTED LAMB SHANK

Butternut-Potato Hash, Sun Dried Cranberries, Lamb Jus

MOLLY PITCHER SEAFOOD PIE

Shrimp, Scallops, Maine Lobster, Light Creamy Bisque

GRILLED 10oz. FILET MIGNON

Honey Nut Squash, Autumn Risotto, King Oyster Mushrooms, Sage Jus

B o n A p p é t i t !