

S T A R T E R S

ATLANTIC CHOWDER

*Lobster, Potatoes, Sherry-Corn Chowder, Basil*

MR. BARRY SEASONAL SALAD

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

SHRIMP COCKTAIL

*Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream*

JUMBO GREEN ASPARAGUS

*Exotic Mushrooms, Frisee, Lemon-Extra Virgin Olive Oil*

MARINATED RED & GOLDEN BEET SALAD

*Avocado Puree, Blackberry, Toasted Pistachio, Spring Cress*

MARYLAND CRAB CAKES

*Julienne Carrots, Beets, Celeriac, Citrus Vinaigrette*

BRAISED PORK BELLY

*Pickled Corn-Pepper Relish, Roasted Red Pepper Romesco*

SMOKED PAPRIKA GRILLED OCTOPUS

*Andouille, Ruby Red Grapefruit, Baby Arugula, Old Bay Aioli*

SOUTHERN FRIED OYSTERS

*Deviled Egg Sauce, Bread & Butter Pickles*

E N T R E E S

LOCAL TILEFISH

*Sugar Snap Peas, Cipollini Onions, Heirloom Radishes, Pea Gazpacho*

ATLANTIC SALMON

*Carrot-Brown Butter Puree, Romanesco, Heirloom Carrots, Herb Salad*

HERB CRUSTED NEW ZEALAND LAMB RACK

*Pistachio, Sun Dried Currants, Moroccan Cous Cous, Eggplant Caviar*

SLOW ROASTED BEEF SHORT RIBS

*Barley Risotto, Slow Roasted Tomatoes, Rainbow Chard*

GRILLED 10 OZ. FILET MIGNON

*Roasted Sunchokes, Jumbo Asparagus, Truffle Demi Glaze,  
Fresh Herb Chimichurri*

HERB ROASTED FRENCH BREAST OF CHICKEN

*Zucchini, Yellow Squash, Edamame Beans,  
Calamata Olive Tapenade, Red Wine Jus*

SEAFOOD POT PIE

*Shrimp, Scallops, Maine Lobster, Light Creamy Bisque*

26 OZ. 28 DAY DRY AGED RIBEYE (FOR TWO)

*Jumbo Asparagus, Malt Vinegar & Crème Fraîche Fingerling Potatoes,  
Extra Virgin Olive Oil*

*B o n A p p é t i t !*