

## first

### CREAM OF CRAB SOUP

jumbo lump, chives

### MARYLAND CRAB

jumbo lump, bacon, veggies <sup>GF</sup>

### BUTTERNUT SQUASH SOUP

cinnamon cream, toasted pumpkin seeds, pumpkin oil <sup>GF</sup>

### ARUGULA SALAD

pears, dried cherries, smoked blue cheese, candied pecans, roasted grape vin <sup>GF</sup>

### CAESAR SALAD

fresh romain, parmesan, traditional dressing <sup>GF</sup>

### EVERYTHING CRUSTED TUNA

seared rare ahi, togarashi aioli, seaweed salad, crushed wasabi peas <sup>GF</sup>

### GRILLED LAMB CHOPS

two lollipops, bourbon, dark chocolate, almond chimmichurri <sup>GF</sup>

### CRISPY FRIED OYSTERS

bacon aioli, hot sauce

### ROASTED CAULIFLOWER

tri colored cauliflower, togarashi panko, ginger miso aioli

## principals

### FILET MIGNON & CRAB CAKES

whipped potatoes, grilled asparagus <sup>GF</sup>

### RARE AHI TUNA

scallion fried brown rice, six way local veg, chili sauce, soy ginger sauce

### JUMBO SCALLOPS

butternut squash risotto, roasted mushrooms, swiss chard, hazelnuts, pomegranate beurre blanc <sup>GF</sup>

### CRAB CAKES

whipped potatoes, asparagus, cocktail and tartar sauces

### PAN SEARED SALMON

potato pancake, beet puree, asparagus, horseradish dill cream, lemon caper beurre blanc <sup>GF</sup>

### AIRLINE CHICKEN BREAST

whipped potatoes, swiss chard, roasted apples, rosemary chicken jus <sup>GF</sup>

### “SOMETHING VEGAN”

sweet potato and chickpea curry, toasted farro, swiss chard,  
grilled naan, roasted pumpkin seeds <sup>GF</sup>

## dessert

### JAMES BREAD PUDDING

white & dark chocolate, caramel sauce

### WARM BLONDIE ALA MODE

vanilla ice cream, caramel and chocolate sauce, fresh berries

### CHOCOLATE PEANUT BUTTER PIE

oreo crust, reese's crumble, chocolate sauce

<sup>GF</sup> GLUTEN FREE as is.

<sup>GF</sup> Can be prepared GLUTEN FREE on request. May require some omissions.