

SOUPS AND SALADS

- WHITE GAZPACHO** almonds, seedless grapes, cucumber, garlic, chicken stock, sherry vinaigrette, olive oil **6/10**
- CREAM OF CRAB** J.M. Clayton's local jumbo lump, old bay, sherry, worcestershire **8/14**
- SPRING MIX** mixed greens, candied walnuts, strawberries, mint, cilantro, red onion, gorgonzola, raspberry vinaigrette **13**
- GEM CAESAR** crispy chickpeas, spring onions, parmesan, caesar dressing, egg **13**
- BURRATA** watercress, arugula, red beets, watermelon radish, cherry tomatoes, balsamic reduction **15**

APPETIZERS

- TUNA TARTARE** radishes, cucumber, scallions, avocado dressing, pea shoots **12**
- COCONUT CURRY MUSSELS** PEI mussels, madras curry, coconut milk, green onion, garlic, shallots, chives, cilantro **15**
- CRAB & SHRIMP DEVEILED EGGS** J.M. Clayton's local jumbo lump, jumbo shrimp **12**
- SCALLOP & PORK** pan seared pork belly, jumbo scallops, pea purée **10**
- SHRIMP & MANGO** wrapped in carrot & cucumber, asian citronette, mango gastrique, sesame seed **12**

ENTRÉES

- CHEF'S VEGETARIAN SELECTION** **22**
- PAELLA** monkfish, mussels, clams, shrimp, saffron, red pepper, onion, garlic, tomatoes, cilantro, basmati rice, fish broth **36**
- GRILLED SWORDFISH** cumin dusted, pineapple salsa, cilantro rice, lemon beurre blanc **27**
- SALMON GRIBICHE** crispy skin, traditional gribiche, tri-colored quinoa, pea shoots **26**
- CRAB CAKES** local jumbo lump, avocado & tomatillo salsa, bulls blood microgreens **30**
- CHICKEN MILANESE** parmesan, oregano, thyme, & pullman challah crusted, herb salad, heirloom baby carrots, lemon vinaigrette, charred lemon **25**
- SEARED LOIN OF LAMB** zataar dusted, israeli cous cous w/ chickpeas, toasted pistachios & mint, sautéed yellow squash & onions, bulls blood microgreens **29**
- LAMB BURGER** morrocan spice, arugula, tzatziki, brioche. served w/ fries **18**
- CHEF'S CHOICE OF STEAK** **MP**