

raw bar		
OYSTERS (6) mignonette, cocktail sauce KUMAMOTO Washington 22 BARREN ISLAND Maryland 20 OLD SALT Virginia 18	THE CLOCK TOWER mignonette, cocktail sauce 1lb Lobster 8 Oysters 4 Clams 4 Shrimp Lump Crab Cocktail 120	COCKTAILS SHRIMP cocktail sauce 6 per piece LOBSTER 1lb lobster, ginger aioli 28 LUMP CRAB old bay aioli 20 WHITE STURGEON CAVIAR classic garnishes, toast 12g / 35
DRESSED LOCAL OYSTERS (5) topped with Virginia ham, sea urchin, pineapple mignonette..... 25		

ocean apps

PASTRAMI SALMON CARPACCIO..... 16 arugula, red onion, mustard oil
OCTOPUS, GRILLED & TIRADITO STYLE..... 18 avocado and mint
LOBSTER COBB SALAD..... 25 pancetta, tomato, egg, avocado, cheddar
TUNA TARTARE..... 22 avocado, soy-lime dressing
MARYLAND CRAB "CAKE & COFFEE"..... .21 crabmeat cappucino
HAMACHI CRUDO & BABY GREENS..... .20 black sesame puree, orange, truffle vinaigrette, crispy rice

farm apps

"CLOTHESLINE" CANDIED BACON..... 14 maple and black pepper, pickles
BURRATA SALAD..... 18 prosciutto, pomegranate, pumpkin seeds, pickled butternut
STEAK TARTARE WITH FOIE GRAS..... 21 fried grapes and almond crisps
CAESAR & CRAB CAKE CROUTONS..... 19 lemon, parmesan
SIMPLE KALE SALAD..... 16 dried cranberries, walnuts, cucumber, mustard dressing
CORN & CORNED BEEF SOUP..... 14 brussels sprouts, pumpnickel croutons

ocean meats

SKUNA BAY SALMON artichokes and chips, vegetable vinaigrette..... 32
DOVER SOLE soy brown butter with capers..... 61
GINGER STEAMED BLACK SEA BASS leeks, bok choi, white basil ponzu..... 36
GRILLED LOBSTER zucchini carpaccio, maitake mushroom and candied grapefruit..... 49

farm meats

RACK OF LAMB & OCTOPUS peppadew and palm puree, curry chimichurri..... 45
ASIAN BBQ CRACKLING PORK SHANK citrus, asian bbq sauce, noodles..... 32
DUCK STEAK AU POIVRE crisp brussels sprouts leaves, pickled salsify and kumquat jam..... 36
"SALT BRICK" CRISPY SKIN CHICKEN cauliflower puree, broccoli rabe pesto, lemon..... 33

steak cuts

DRY AGED	NEW YORK STRIP STEAK / 16oz / 30 days..... 54
	COWBOY RIB EYE / Prime / 22oz / 30 Days..... 57
SALT AGED	KANSAS CITY / Prime / Bone-In Strip Steak / 20oz / 45 Days..... 59
	PORTERHOUSE FOR TWO / Prime / 36oz / 45 Days..... 110
	TOMAHAWK & RED COAT PRAWNS FOR TWO / Prime / 32oz / 45 Days..... 120
WET AGED	FILET MIGNON / 10oz..... 52
	BONE-IN FILET MIGNON / 14oz..... 64
	THE BUTCHER'S - BUTTER STEAK / Prime / Rib Cap / 10oz..... 52

DOUBLE DOWN

BLUE CRAB FONDUE 15 ~ TRUFFLED FRIED EGG 12 ~ GARLICKY RED COAT PRAWNS 18

sides

WHIPPED POTATOES basil oil, cracked pepper 12 ~ MUSHROOMS & SHALLOTS 12 ~ SAUTEED KALE pine nuts and parmesan 12
FRENCH FRIES 12 ~ HIPSTER FRIES parmesan, shishitos, beef jerky 16 ~ BRUSSELS SPROUTS bacon & honey 13 ~ CREAMED SPINACH 12
SPINACH & VEGETABLE CHOP SUEY 12 ~ COUCH POTATOES rosemary, onions, olive oil 12 ~ BROCCOLI & CHEESE 12



BLT **PRIME**
BY DAVID BURKE