



## RAW BAR

|  |                               |
|--|-------------------------------|
| Oysters on the half shell                | \$2.50 each \$29/dz \$15/half |
| Shrimp cocktail with 4 jumbo gulf shrimp | \$15<br>add shrimp for \$3.75 |

## FOR THE TABLE

|  |        |
|--|--------|
| Taramsalata with sesame crisps                       | \$6.50 |
| Local radishes with creme fraiche and chives         | \$5.00 |
| Fritto misto of autumn vegetables                    | \$7.00 |
| Spicy grilled chicken wings with green goddess sauce | \$7.00 |

## APPETIZERS

|   |              |
|---|--------------|
| Vine ripe tomato salad with feta cheese and olives  | \$7.50       |
| Manhattan style clam chowder with tomatoes, fresh thyme, and bacon                        | \$10.50      |
| Fried oysters with pickled vegetables and house made tartar sauce                         | \$10.25      |
| Grilled calamari with fresh chiles, crispy shallots, arugula and lemon vinaigrette        | \$8.95       |
| Salad of field greens, cherry tomatoes, shallots, and toasted pine nuts                   | \$6.75       |
| Spicy cajun style barbequed shrimp with asiago cheese grits                               | \$10.75      |
| Crab imperial - jumbo lump crabmeat gratin - <i>a culinary gem from the Eastern Shore</i> | \$14.00      |
| Jumbo hardshell crab, prepared "Sartin's Style" with fiesta seasoning                     | market price |

## MAIN COURSES

|   |              |
|---|--------------|
| Grilled halibut fillet with sweet red pepper sauce and heirloom rice salad                          | \$27.00      |
| Chesapeake seafood stew - shrimp, calamari, mussels and fish in a fresh tomato and fennel broth     | \$22.50      |
| Our celebrated Maryland style crabcake, broiled or fried, with french fries and cole slaw           | \$26.00      |
| Grilled New Frontier dry aged beef ribeye with onion rings and green beans simmered in fresh tomato | \$40.00      |
| Pan roasted pacific cod fillet served in a puttanesca sauce with chickpeas                          | \$21.75      |
| Nicoise salad with imported tuna and traditional garnishes  | \$16.00      |
| Chicken braised in late summer green chiles   | \$19.75      |
| Spice rubbed whole Maine lobster, grilled and served with streaky spoon bread                       | market price |

## SIDES

|   |        |
|---|--------|
| Eggplant gratin with fresh tomatoes, herbs and parmesan     | \$7.00 |
| Fresh lima beans with hand-rolled dumplings                 | \$6.00 |
| Green beans with tomatoes, shallots, and a touch of anchovy | \$5.50 |
| Streaky spoonbread  | \$4.75 |
| French fried potatoes                                       | \$3.00 |
| Coleslaw  | \$2.50 |