

est. 2012

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FRESH OYSTERS ON THE 1/2 SHELL | One dozen* with cocktail sauce, mignonette & fresh lemon, selection changes daily 28 @ 1/2 DOZEN JUMBO SHRIMP COCKTAIL | house cocktail sauce & lemon 14 GRILLED CHESAPEAKE OYSTERS TRIO | 2 each style. Drunken (bourbon garlic butter), Rick's (cucumber relish & spicy BBQ), 15 Rockefeller (spinach, bacon, parmesan, Pernod cream) MARYLAND GRILLED OYSTERS | 2 Chesapeake oysters, MD jumbo lump, lemon butter sauce 14 ⊚ GOC CHESAPEAKE WINGS | Old Bay rubbed, tossed in homemade spicy BBQ 12 **CRAB HUSH PUPPIES** | maple honey butter 14 CALAMARI | lightly fried, spicy Sriracha mayo 12 @ ROASTED BRUSSEL SPROUTS | bacon, balsamic glaze 9 ★ SOUP & GREENS ★ $\pmb{\mathsf{CREAM}}\, \, \pmb{\mathsf{OF}}\, \, \pmb{\mathsf{CRAB}}\, \, \pmb{\mathsf{SOUP}} \, | \, \mathsf{rich}\, \, \& \, \mathsf{creamy}, \, \mathsf{sherry}, \, \mathsf{Old}\, \, \mathsf{Bay},$ **FALL HARVEST SALAD** | field greens, shaved brussel 11 sprouts, dried cranberries, blue cheese, chopped pecans, fresh apples, bacon, roasted pumpkin seeds, CAESAR SALAD | cornbread croutons, shaved parmesan maple pumpkin dressing add grilled chicken for \$7 or grilled salmon for \$12 add grilled chicken for \$7 or grilled salmon for \$12 MAINE LOBSTER COBB | poached fresh Maine lobster, 27 @ ROASTED BEET SALAD | red & golden beets, field 10 mixed greens, chopped egg, pickled red onion, greens, goat cheese, spicy dijon vinaigrette avocado, bacon, blue cheese, avocado-basil add grilled chicken for \$7 or grilled salmon for \$12 vinaiarette CHESAPEAKE CIOPPINO | Sautéed Gulf shrimp, PEI mussels, littleneck clams, & lump crab in a hearty tomato & vegetable 26 broth w/grilled French bread ⊕ JUMBO LUMP CRAB CAKE | award winning MD jumbo lump crab cake w/fall herb roasted vegetables & dijon fennel 28 CRAB CAKE SANDWICH | Maryland jumbo lump, lettuce, tomato, spicy remoulade, hand cut Old Bay fries 28 MARYLAND BURGER | 20z crab cake on our awesome burger, cheddar, jalapenos, lettuce, tomato, Sriracha mayo 22 FRIED LOCAL OYSTERS | 8 Chesapeake oysters, lightly fried, dill tartar & Old Bay fries 25 SAUTÉED PEI MUSSELS | one pound sautéed in white wine, lemon, butter & garlic, grilled French bread 18 CREAMY TOMATO LOBSTER PASTA | fresh poached Maine lobster, linguine, turmeric butter, tomato, cream 28 GRILLED ANGUS BURGER | Vermont cheddar, bacon, lettuce, tomato, onion, remoulade @ HONEY GLAZED SALMON | bok choy, carrots, butternut squash 26 @ AHI TUNA POKE BOWL | soy & ginger marinated fresh ahi tuna*, sushi rice, nori, cucumber, carrots, avocado, sesame seeds, 24 ★ HOMENADE SWEETS ★ @ CHOCOLATE SILK PIE JAR | chocolate silk mousse, chocolate cookie crumb, vanilla whipped cream & fresh raspberries 8 KEY LIME MOUSSE | brown butter graham cracker & fresh whipped cream ★ KID'S PLATES ★ FOR KIDS 12 AND UNDER **GRILLED ANGUS BURGER** | Cheddar, lettuce & tomato ⊚ GRILLED SALMON | Old Bay fries & tartar sauce 12 w/Old Bay fries **JACK'S BUTTERED NOODLES** | parmesan cheese on the SAUTÉED MUSSELS | with Old Bay fries side 8

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.