

BRUNCH

CHEF PATRICK'S RECOMMENDATION

Cajun Seafood Pasta

Salmon, Mahi, Snapper, Mushrooms, Peppers,
Macaroni Pasta, Tossed in a Cajun Cream 12.95

Beef and Broccoli

Tenderloin Beef Tips in a Soy Stir-Fry Sauce
with Broccoli, Carrots and Onions 12.95

FRESH LIST

OYSTERS

- *CHESAPEAKE BAY, VA WATCH HOUSE OYSTERS
- *LONG ISLAND SOUND, NY BLUE POINT OYSTERS
- *HOG ISLAND BAY, VA SHOOTING POINT OYSTERS
- *CHESAPEAKE BAY, VA NASSWADOX OYSTERS
- *WILLAPA BAY, WASHINGTON SELECT OYSTERS

**ASK YOUR SERVER FOR ITEMS THAT CAN BE
SIMPLY GRILLED OR CEDAR PLANKED**

TUMBES, PERU TILAPIA

DUTCH HARBOR, ALASKA KING CRAB LEGS

SOUTH GEORGIAN ISLAND FISHERY CHILEAN SEA BASS

PORTLAND, MAINE FLOUNDER

KONA, HAWAII SWORDFISH

MOREHEAD CITY, NORTH CAROLINA MAHI MAHI

FREEMONT, TEXAS GULF SNAPPER

BUHL, IDAHO RAINBOW TROUT

NEW BRUNSWICK, CANADA ATLANTIC SALMON

OLDE SALT, VIRGINIA LITTLENECK CLAMS

NEW BEDFORD, MASSACHUSETTS SEA SCALLOPS

POINT JUDIETH, RHODE ISLAND SQUID

SEA OF CORTEZ, MEXICO BLUE CRAB

STUMPY POINT, NORTH CAROLINA BLUE CRAB

MORRELL, PRINCE EDWARD ISLAND BLACK MUSSELS

LOCAL PROVISIONS

ALEXANDRIA VA

GOLD CRUST BAKERY
SOURDOUGH BOULES
BRIOCHE ROLLS

SILVER SPRING MD

GREAT FALLS
ICE CREAM

BALTIMORE MD

OTTENBERG BAKERY
WHITE PITA
ONION ROLLS

LANCASTER PA

MCDOWELLS FARM
MUSHROOMS

LANDOVER MD

KEANY PRODUCE
STRAWBERRIES

WAKE VA

RAPPAHANNOCK RIVER OYSTERS
M&S SWEET OYSTERS
BARCAT SELECT OYSTERS

Complements

Andouille Mac & Cheese 6.95

Steamed Asparagus 5.95

Sweet Potato Casserole 4.95

Add Lobster Tail 19.95

Cornmeal Fried Okra 3.95

Wild Mushroom Sauté 5.95

Cucumber Strawberry Salad 4.95

◆ Executive Chef Patrick Ferguson ◆

Starters

Coconut Shrimp Tropical Fruit Salsa 9.50

***Kobe Beef Carpaccio** Garlic Parmesan Aioli 9.50

Steamed Mussels or Clams White Wine & Herbs 9.95

Calamari "Frito Misto" House-Made Ketchup & Lemon Tabasco Aioli 13.95

Crispy Buttermilk Fried Oysters Poblano Tartar 8.50

Lump Blue Crab Cake Poblano Tartar Sauce 15.95

Steamed Peel and Eat Shrimp Old Bay, Onions, Cocktail Sauce 8.95

Crab, Shrimp & Artichoke Dip Fried Seasoned Pita Chips 15.50

Soups & Starter Salads

New England Clam Chowder Cup 4.95 Bowl 6.50

Maryland Crab Soup Cup 4.50 Bowl 5.95

Maine Lobster Bisque Sherry Butter 11.95

Walnut Mixed Greens Blue Cheese 6.95

Caesar Salad Garlic Croutons 7.95

Chop Salad Bacon and Blue Cheese 7.95

The Iceberg Wedge Blue Cheese, Bacon 7.95

Chef Patrick's Sunday Brunch

Nicoise Omelet Wild Mushroom, Sun Dried Tomatoes, Goat Cheese and Spinach 13.95

Eggs Norwegian Two Poached Eggs, Smoked Salmon with Asparagus Topped with Hollandaise 16.95

Eggs Chesapeake Two Poached Eggs, Maryland Crab Cakes Topped with Old Bay Seasoning 16.95

Eggs Benedict Two Poached Eggs, Canadian Bacon Topped with Hollandaise 12.95

Biscuits and Gravy House Made Buttermilk Topped with Poached Eggs and Country Gravy 12.95

Buttermilk Pancakes Plain, Blueberry or Chocolate Chip. With Bacon and Seasonal Berries 12.95

Steak and Eggs Two Eggs with Country Potatoes and Seasonal Berries 18.95

Seafood Specialties

Jumbo Shrimp Scampi Over Orzo, Roasted Tomatoes and Garlic Sauce 24.95

Wild Mahi Mahi Grilled with Potato Crab Hash, Balsamic Reduction, Corn Bisque 26.95

Jumbo Buttermilk Fried Shrimp Chesapeake Fries, Cole Slaw, Cocktail Sauce 23.95

Lemon Sole Parmesan Crusted, Fried Capers, Chives, Lemon Butter 24.95

Atlantic Salmon Stuffed, Blue Crab, Bay Shrimp, Artichoke Hearts, Red Peppers, Brie Cheese 26.95

Crab Cake Platter Chesapeake Fries, Poblano Tartar Sauce, Coleslaw, Broiled 26.50

Alaskan King Crab Legs One pound Steamed with Roasted Potatoes, Drawn Butter 42.95

Lobster Ravioli Roasted Tomatoes, Spinach and Sherry Lobster Cream Sauce 25.95

Steamed Lobster Steamed Lobster with Drawn Butter 1 1/2 Pound 38.95

Chilean Sea Bass Miso Marinated with Udon Noodles, Stir-Fry Vegetables, Ginger-Miso Broth 31.95

Alaskan Cod Fish & Chips Beer-Battered, Cole Slaw, Chesapeake Fries, Poblano Tartar Sauce 16.95

Seafood Stew Fresh Fish, Squid and Shellfish in a Hearty Sauce with Grilled Sourdough 25.95

Cashew Crusted Tilapia Sweet Potato Couscous, Tropical Fruit Salsa, Jamaican Rum Butter 19.95

Wild Sea Scallops Served with Tomato Basil Risotto Cake, Spinach, Mustard Butter Sauce 28.95

Rainbow Trout Almond Crusted, Butternut Squash Orzo, Lemon Butter Sauce 19.95

Steaks and Specialty Meats

Our Finest Cuts of Midwestern Beef Hand Cut, Custom Aged and Seasoned

House Center Cut Filet Mignon (18 to 21 days) **Petite** 29.95 **Regular** 33.95

U.S.D.A. Choice CAB New York Strip (28 to 35 days) 35.50

Prime Top Sirloin (28 to 35 days) 25.95

Dry Rubbed Black Angus Ribeye Steak (21 to 28 days) 29.95

Cowboy-Cut Dry Rubbed Black Angus Ribeye Steak (21 to 28 days) 44.95

Black Angus T-Bone Steak (Aged 21-28 Days) 39.95

Filet and Shrimp Scampi Gruyere Potatoes, Rosemary-Garlic Butter 36.95

Double-Cut Pork Chop Chipotle-Maple Glazed with Mashed Potatoes, Corn Salsa, Onion Rings 23.95

Cajun Chicken Linguine Blackened Chicken, Mushrooms, Peppers, Cajun Cream Sauce 18.95

Kobe Burger Onion Rings, Gruyere Cheese, House Made Pickles 15.50

~ Vegetarian Items and Gluten Free Menus are Available ~

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

WINE OF THE MONTH

Belle Glos "Meiomi" Pinot Noir

Meiomi smoothly brings the best characteristics of three coolest growing regions along California's Pacific Coast border; Sonoma, Santa Barbara and Monterey. Sonoma's bright berry flavors and minerality; Santa Barbara's spice notes and silky texture; and Monterey's opulence and earthy quality contribute to the broad, deeply-flavored and truly balanced wine. With Meiomi's deep garnet color and aromas of cola and blackberries; each sip is a layered palette of abundant flavor with a velvety richness texture carrying the wine through to a lingering, succulent finish.

5oz Glass:....9.5

8oz Glass:....15

Bottle:....47

SPARKLING WINES

	Ruffino Prosecco, Italy	9.....	34
	Mumm Napa, Brut Rose, Napa Valley, CA		49
90 pts.	🌱 Chandon Brut Sparkling, Napa Valley, CA.....	13.....	52
	Piper Heidsieck, Cuvee Brut, France.....		129
	🌱 Moet & Chandon Imperial, Epernay, France.....		85
90 pts.	Perrier-Jouet, Brut, France		102

CRISP, REFRESHING WHITES

	Martin Codax, Albarino, Rias Baixas, Spain.....		46
	Columbia, Gewurtztraminer, WA		32
90 pts.	🌱 Bonterra Vineyards, Viognier, CA.....	8.5	11.5.....31
	Chateau Ste Michelle, Riesling, WA.....	7.5	9.5.....26
	🌱 Menage a Trois, White Blend, CA	8.5	11.5.....31
	🌱 Wente, Riverbank, Riesling, CA		29
	Columbia Cellarmaster's Riesling, WA.....		30
	Saint M, Riesling, Germany	7.5	10.5.....29
	Indaba Chenin Blanc, Western Cape, South Africa.....		27
90 pts.	Kendall-Jackson Vintner's Reserve, White Blend, CA.....		42
	🌱 Conundrum, White Blend, CA.....		42
	🌱 Beringer, White Zinfandel, CA.....	5.5	7.5.....20

SAUVIGNON BLANC

	Nobilo, Marlborough, NZ.....	7.5	10.5.....29
	🌱 Nautilus, Marlborough, NZ	10.5	14.5.....39
	Brancott, Marlborough, NZ.....		28
91 pts.	🌱 Kim Crawford, Marlborough, NZ.....		41
90 pts.	🌱 Craggy Range Te Muna Road, Marlborough, NZ.....		60
	🌱 Benziger Family Winery, Sonoma, CA.....		38
92 pts.	🌱 Cloudy Bay, Marlborough, NZ.....		76
90 pts.	Robert Mondavi, Fume Blanc, CA.....		45

PINOT GRIGIO

	Sartori, Veneto, Italy		27
	Ecco Domani, Delle Venezie, Italy	6.5	9.5.....25
	Santa Margherita, Veneto, Italy.....		59
	J Vineyards, Russian River Valley, CA.....		37
	🌱 Swanson, Napa Valley, CA.....		54
90pts	Ponzi, Willamette Valley OR.....	10.5	14.5.....39
90pts	Willamette Valley, OR		39
92 pts.	🌱 King Estate Signature Pinot Gris, OR.....		43

CHARDONNAY

	Mer Soleil, "Silver", CA		44
	Chalone, Monterey County, CA	7.5	10.5.....29
	Clos Du Bois, North Coast, CA		35
90 pts.	Chateau Ste Michelle, Columbia Valley, WA.....		31
	La Crema, Sonoma Coast, CA.....		50
	Kendall-Jackson, CA.....		34
	🌱 Chateau St Jean, Sonoma, CA	7	10.....29
	Elements by Artesa, Napa, CA		40
90 pts.	🌱 Starmont Merryvale, Napa, CA.....		46
	Jordan, Russian River Valley, CA.....		80
	🌱 Cuvaion, Carneros, CA		63
	Sonoma Cutrer Russian River Ranches, CA.....	12.5	17.5.....48
	Stag's Leap Winery, Napa Valley, CA.....		84
90 pts.	🌱 Cakebread, Napa Valley, CA.....		94
	Far Niente, Sonoma, CA.....		138
	Sonoma Cutrer "Les Pierres" Sonoma, CA.....		103

PINOT NOIR

	Mirrassou, CA	7.5.....	9.5	27
	SeaGlass, Santa Barbara, CA			27
	Meiomi, CA.....	9.5.....	15	47
	🌱 Mark West Winery, CA.....			27
	Estancia, Monterey County, CA.....			40
	🌱 MacMurray Ranch, Sonoma Coast, CA.....			41
	🌱 Kenwood Vineyards, Russian River, CA	9.5.....	12.5	34
	Erath, OR.....			55
90 pts.	🌱 Ponzi Vineyards, Willamette Valley, OR			85
	Sonoma Cutrer, Sonoma Coast, CA.....			69
90 pts.	Belle Glos, Clark & Telephone, Santa Maria Valley, CA.....			95

MERLOT

	Blackstone, CA.....	7	9	27
90 pts.	Northstar, WA			71
	14 Hands, WA.....			27
	🌱 Montes Alpha, Colchagua Valle, Chile			49
	Estancia, Central Coast, CA.....			37
	Wente Vineyards, "Sandstone", CA.....			35
	Markham Vineyards, Napa Valley, CA			58
	Decoy by Duckhorn, Napa Valley, CA.....			64
	🌱 Coppola Diamond Collection, Sonoma, CA.....	10.5 ..	14.5	39

SPICY, EARTHY, SEXY REDS

	Banfi Centine, Rosso di Toscana, Italian Red, Italy.....			28
	Ruffino Azziona Chianti, Italy			35
	Elements by Artesa Red Blend, CA			46
	🌱 Menage a Trois, Red Blend, CA	8.5.....	11.5	30
90 pts.	Terrazas de los Andes Reserva, Malbec, Argentina.....			33
	Hayman & Hill, Meritage, CA.....			40
	Spellbound, Petite Sirah, CA	9.5.....	12.5	35
	Penfolds Koonunga Hill, Shiraz, Australia	7	9	26
90 pts.	🌱 Vina Montes Alpha, Syrah, Chile			47
	Peter Lehman, Shiraz, Barossa, Australia,			44
	🌱 Stag's Leap Petite Syrah, Napa, CA			96
	Rosenblum Cellars Zinfandel, CA.....	8.5.....	11.5	30
	🌱 Cain Cuvee, Red Blend, Napa Valley, CA.....			80
	🌱 Kunde Estate Winery, Zinfandel, Sonoma, CA.....			39
	Don Miguel Gascon, Malbec, Argentina	8	11	30
	Tenacious Red Wine, Unfiltered, Napa Valley.....			143

CABERNET SAUVIGNON

	🌱 J. Lohr, "Seven Oaks", Paso Robles, CA			38
	14 Hands, WA.....	7	10	28
	🌱 Coppola Diamond Collection, Sonoma, CA			36
	Robert Mondavi Private Selection, CA.....	8.5.....	11.5	32
	Beringer Knight's Valley, Alexander Valley, CA '08			64
90 pts.	🌱 Benziger Family Winery, Sonoma, CA.....			55
	Kenwood Jack London, Sonoma, CA			66
	🌱 Charles Krug Yountville, Napa Valley, CA			68
	Murphy Goode, CA.....	8.5.....	11.5	32
	Robert Mondavi Winery, Napa Valley, CA			71
90 pts.	Chimney Rock, Stag's Leap District, CA.....			105
90 pts.	Stag's Leap Artemis, CA.....			143

ABOUT THE 100 POINT SCALE

Ratings reflect how highly tasters regard each wine relative to other wines.

The rating summarizes a wine's overall quality. (Wine Spectator, 2009)

90 - 100 Outstanding: a wine of superior character and style.

🌱 Organic or Sustainable

<p>The Napa—Noma Napa and Sonoma Chardonnays Chalone Chardonnay Pear, Green Apple, White Peach Sonoma Cutrer Russian River Ranches, CA Jasmine, rose petal, pineapple, and mango with nut and lime finish Chateau St. Jean, Sonoma, CA Pear, mango, clove with a hint of vanilla</p>	<p>Wine Flights \$12.00</p>	<p>North by Northwest North of the Golden Gate Ponzi, Pinot Gris, OR Crisp, fruit driven, pear & peach with a lively floral bouquet Chateau Ste Michelle Riesling, WA White peach and apricot with a kiss of honeysuckle 14 Hands Cabernet, WA Blackberries and black cherries</p>	<p>HALF BOTTLE SELECTIONS</p> <table border="0" style="width: 100%;"> <tr><td>Nicolas Feuillate Brut 'Blue Label' NV.....</td><td>59</td></tr> <tr><td>A by Acacia Chardonnay</td><td>27</td></tr> <tr><td>Kim Crawford Sauvignon Blanc.....</td><td>25</td></tr> <tr><td>Conundrum White Wine.....</td><td>30</td></tr> <tr><td>King Estate Pinot Noir</td><td>23</td></tr> <tr><td>Franciscan Magnificat Red Wine.....</td><td>51</td></tr> <tr><td>Duckhorn Merlot.....</td><td>43</td></tr> <tr><td>Mt Veeder Cabernet</td><td>45</td></tr> <tr><td>Ridge Lytton Springs Zinfandel</td><td>54</td></tr> </table>	Nicolas Feuillate Brut 'Blue Label' NV.....	59	A by Acacia Chardonnay	27	Kim Crawford Sauvignon Blanc.....	25	Conundrum White Wine.....	30	King Estate Pinot Noir	23	Franciscan Magnificat Red Wine.....	51	Duckhorn Merlot.....	43	Mt Veeder Cabernet	45	Ridge Lytton Springs Zinfandel	54
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