

RAW BAR

PLATEAUS*

PETITE •

3 oysters, 3 shrimp, 3 nc middle neck clams, 3 mussels
19

GRAND •

9 oysters, 5 shrimp, 5 nc middle neck clams,
5 mussels, ceviche, ½ lobster 67

ROYAL •

13 oysters, 7 shrimp, 7 nc middle neck clams, 7 mussels,
ceviche, whole lobster 85



east coast* 2.5 | west coast * 3.5
dollar oysters every friday 3 to 7p

SHRIMP •

½ dozen 12

NC MIDDLE NECK CLAMS *•

½ dozen 10

LOBSTER •

half and whole market

TUNA CRUDO* •

serrano peppers, lemon basil, szechuan peppercorn
fine oil, wasabi mayonette 11

OCTOPUS CEVICHE •

mango, bell pepper, red onion,
citrus wash, cilantro 12

HORS D'OEUVRES

- to share -

TRUFFLE FRITES white truffle, parmesan, fines herbes, honey dijon aioli 6

CHEESE & CHARCUTERIE BOARD 3 for 12 / 5 for 18

cheeses derby sage cheddar, drunken goat, brillat savarin
charcuterie speck, chorizo, country pate

PLANCHA OCTOPUS • citrus grilled, white beans, pea shoots, cherry peppers, chimichurri 13

CALAMARI cherry peppers, pickled onion, marjoram, lemon, sweet chili mayonette 10

TUNA 2 WAYS *•• five spice seared, sake soy tartare, cucumber, avocado, sweet potato chips, wasabi mayo, sriracha 19

TWIN CRAB CAKES jumbo lump crabmeat, chili remoulade, salad of baby greens 12

ROASTED NC OYSTERS six cedar plank roasted, rockville style, basil oil, grilled lemon 16

ESCARGOT•• basil, garlic, pastis, puff pastry 10

CHILI-CHARRED PORK BELLY • hot pepper jam, black garlic aioli, shaved brussels, basil oil 11

WILD MUSHROOMS • local assorted mushrooms, garlic, white truffle, chèvre 8

BRUSSELS SPROUTS • roasted garlic, macadamia, sage beurre blanc, heirloom cherry tomatoes 7

SWET PEA RISOTTO • parmesan, white truffle, lemon basil 9



SOUPS & SALADS

SHE-CRAB SOUP chives, sweet sherry finish, crouton 9

ONION SOUP GRATINEE •• crouton, gruyere, chives 8

ROASTED NC BEETS • red & golden beets, arugula, candied pistachios, chèvre, orange, olive oil, citrus vin 9

CAESAR •• bowl tossed hearts of romaine, parmesan, crouton, fine oil 8

TANGLE OF GREENS • frisee, baby arugula, curried cashews, red grapes, crumbled bleu cheese, chili oil vin 9

FRISÉE *• poached egg, bacon lardon, roquefort, crouton, whole grain mustard vinaigrette 10



MUSSELS •

WHITE WINE, THAI COCONUT CURRY, DIJON, FIERY 14 add frites +5

bottomless mussels every tuesday 15



• ENTREES •

CLAY POT LOBSTER PAPPARDELLE

chef made pappardelle, baby spinach,
cherry tomatoes, sweet lobster cream, bread crumbs 28

NC TROUT ALMANDINE •

fingerlings, haricot verts, brown butter
beurre blanc, toasted almonds 22

SCOTTISH SALMON *•

crispy skin seared, steamed basmati rice, lemon-grilled broccolini,
shallot vermouth pan jus, heirloom cherry tomatoes 24

DIVER SCALLOPS •

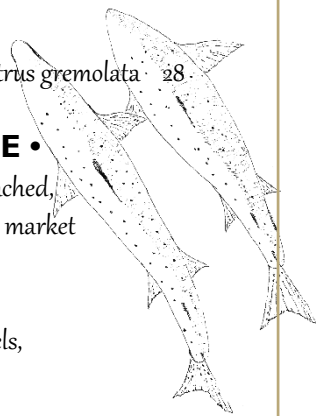
szechuan seared, quinoa, chopped kale, tart cherries, citrus gremolata 28

DAY BOAT EN PAPILOTE •

market catch, white wine & fresh herb poached,
ripe tomatoes, sweet onions, grilled lemon market

BOUILLABAISSE ••

scallops, sea bass, prawn, clams, mussels,
fennel, lobster broth 30



ROASTED AUBERGINE ••

clay pot roasted eggplant, zucchini, butternut squash, basil mozzarella,
romesco sauce, toasted pine nuts, sweet oregano 16

SPRINGER MT. FARMS CHICKEN ••

white truffle mash, asparagus, mission figs,
sage pan jus, crispy leeks 21

DUCK PROVENCAL ••

herb roasted breast & confit leg, baby carrot,
juniper berry gastrique, potato pave, garlic chard 27

NEW ZEALAND RACK OF LAMB *•

lemon herb poached potatoes, chèvre,
fig-merlot balsamic glaze 36

FILET MIGNON *•

béarnaise, frites 33

NY STRIP AU POIVRE *•

brandy peppercorn sauce, frites 29

WHITE MARBLE SMOKED PORK CHOP ••

bourbon cider glaze, roasted seasonal vegetables,
sherry apple relish, mac and cheese 25



“the perfect setting for your private or semi-private celebrations”

- Diana Swanson, Director of Private Events

• **GLUTEN FREE**
•• **GLUTEN FREE OPTIONAL**

*This dish has ingredients that may be served raw or undercooked. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions
Splitting plates may lead to additional charge.