



DINNER

KETTLE COOKED POTATO CHIPS **8.**  
*farmhouse cheddar fondue*

DISH BREAD **6.**  
*boursin cheese, mozzarella*

CRISPY DAYBOAT CALAMARI **12.**  
*spicy marinara, citrus aioli*

SEA ISLAND RED PEA HUMMUS **12.**  
*grilled pita, cucumber, salsa fresca*

HAND PICKED FIELD LETTUCES **6.**  
*sherry vinaigrette, fines herbs*

SWEET GEM LETTUCE **8.**  
*russian dressing, 72°C egg, peppered bacon, pickled red onion*

MARYLAND LUMP CRABCAKE **16.**  
*creamy lobster vinaigrette, green onion salad*

SWEET POTATO CULURGIONES **14.**  
*sage, brown butter, amaretti crumb*

CRISPY BURRATA CHEESE **12.**  
*walnut crusted, shaved fennel, blood orange, monini olive oil*

MYSTIC CHEESE CO. PLATE **14.**  
*Mystic "Twain" toma cheese, poached ferelle pear, almond*

SPICY MA LA TUNA POKE **12.**  
*ahi tuna, peanut, sesame, cilantro, szechuan chili oil*

DISH CAESAR SALAD **8.**  
*garlic crouton, parmesan anchovy dressing, crispy Grana Padana*

8 OZ. CENTER CUT FILET MIGNON **40.**

16 OZ. NEWYORK STRIP STEAK **42.**

18 OZ. ALLEN BROS. RIBEYE **45.**

*All our steaks are aged for a minimum of 28 days, hand cut and seared on our 1800F charbroiler to maximize flavor and produce a nice char.*

*All the above steaks are served with a baked Idaho potato with butter. Substitute any side for an additional \$3.00*

CONNECTICUT BLUE POINT OYSTERS **16.**  
*mignonette, cocktail sauce, lemon (half dozen)*

LITTLENECK CLAMS **12.**  
*cocktail sauce, lemon (half dozen)*

JUMBO SHRIMP COCKTAIL **6.**  
*cocktail sauce, lemon (per piece)*

TRIO OF AHI TUNA **34.**  
*seared, spicy chilled noodle + sesame crust, sticky rice + peppered, braised bok choy*

PAN SEARED ATLANTIC SALMON **22.**  
*ginger fried rice, sunnyside up farm egg, soy yuzu glaze*

CAST IRON CHICKEN CUTLET **21.**  
*buttermilk brined fried chicken breast, Mystic Melinda Mae cheese, La Quercia prosciutto, spinach salad*

FISHERMAN'S WHARF STEW **32.**  
*red snapper, shrimp, calamari, mussels, clams, saffron-tomato broth, handmade sourdough pasta, garlic aioli*

HEIRLOOM TOMATO PIE **18.**  
*slow roasted tomato, mozzarella, basil pesto, pastry crust, Liuzzi ricotta*

STEAK FRITES **28.**  
*chargrilled 10 oz. hanger steak, bone marrow bordelaise sauce, yukon gold fries, tofu mayo*

ROOT BEER BRAISED LAMB SHANK **22.**  
*Sepe Farm lamb, melted root vegetables, creamy Anson Mills cheddar grits, baby greens*

SLOW ROASTED "PIG" CHOP **24.**  
*sweet potato mofongo, Benton's bacon, sour orange glaze, sunnyside up farm egg*

STEAK AND NOODLE SALAD **24.**  
*grilled skirt steak, mango, lo mein noodle, watercress, cabbage, peanut, coconut, avocado, sweet chili vinaigrette*

CHICKPEA CHOLE **21.**  
*caramelized cauliflower, onion, spinach, Terra Spice curry, tomato, basmati rice*

SAUTEED MUSHROOMS **7.**  
*butter, sea salt*

BAKED IDAHO POTATO **6.**  
*butter*

DISH MAC 'N CHEESE **9.**  
*pit ham, caramelized onion, elbow pasta, four cheese Elvis sauce*

ROASTED ASPARAGUS **7.**  
*butter, sea salt*

DUCK FAT HASH BROWNS **8.**  
*yukon gold potato, caramelized onion*

SAUTEED LEAF SPINACH **6.**  
*olive oil, sea salt*

FRIED BRUSSEL SPROUTS **8.**  
*peppered bacon, maple syrup*

PAN ROASTED BROCCOLINI **8.**  
*fennel pollen*