

Raw Bar

OYSTERS \$2.5^{EA.} | \$29/DZ | \$15/HALF
SHRIMP COCKTAIL \$15 | • SHRIMP \$3.75
LITTLE NECK CLAMS \$1.25^{EA.} | \$14/DZ | \$7/HALF

For The Table

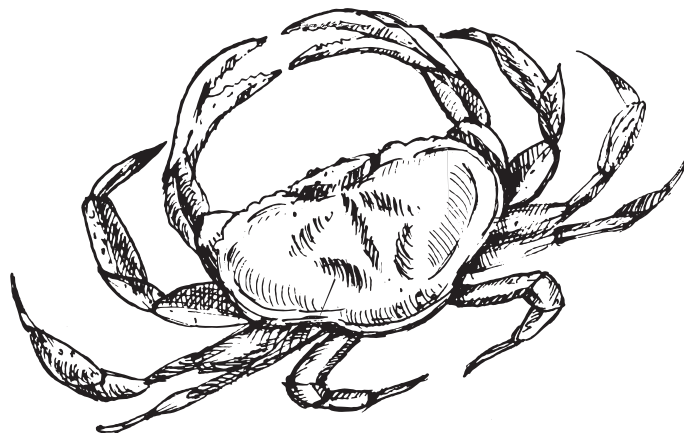
TROTTER TOTS (DF) \$8
with two sauces
BEAN DIP (GF, DF) \$8
with tortilla chips & contija cheese
SPICY GRILLED CHICKEN WINGS (GF) \$10
with green goddess sauce
TURKEY MEATBALLS (GF, DF) \$9
in spicy tomatillo sauce
SALMON TARTARE (GF) \$15
with salmon caviar & potato, radish salad

Vegetable Sides

FRENCH FRIED POTATOES (GF, DF) \$6
COLESLAW (GF) \$3
STREAKY SPOONBREAD (GF) \$7
POTATOES ANNA (GF) \$10
a throwback to Cashion's Eat Place (weekends only)
BROCCOLI \$8 (GF)
with garlic, chiles, and blue cheese
BRUSSEL SPROUTS (GF) \$8
with sesame mayo

Appetizers

FRIED OYSTERS (DF) \$11
with pickled vegetables & house-made tartar sauce
SPICY CAJUN BBQ SHRIMP \$10
with asiago cheese grits
GRILLED CALAMARI (GF, DF) \$11
with chiles, crispy shallots, arugula, & lemon vinaigrette
NEW ORLEANS FILE GUMBO (GF) \$10
with jasmine rice
CRABMEAT IMPERIAL \$15
jumbo lump crabmeat gratin
SPICY FRIED RABBIT LOIN \$12
with creole mustard sauce
KALE & FIELD GREENS (GF, DF) \$10
with celery root, apples, & walnuts
ROASTED BUTTERNUT SQUASH (GF, DF) \$12
with shiitake mushrooms and honey sage dressing
CHARBROILED OYSTERS \$13
with herbed butter & parmesan cheese



Main Courses

MARYLAND STYLE CRAB CAKE (DF) \$29
broiled or fried, with french fries & cole slaw
NEW FRONTIER BEEF RIBEYE (GF, DF) \$37
with roasted local broccoli & onion rings
MAINE LOBSTER (GF) MARKET PRICE
spice-rubbed & grilled, with streaky spoonbread
GRILLED ROCKFISH (GF, DF) \$28
with Brussels sprouts & ponzu sauce
ECO-FRIENDLY PORK SCHNITZEL \$27
with cucumber potato salad
SHRIMP ÉTOUFÉE (DF) \$27
fresh Carolina shrimp in spicy creole sauce with jasmine rice
PAN-ROASTED FILLET OF AMERICAN 29
RED SNAPPER
in a thyme infused nage with Gulf shrimp & fresh spinach
SAUTEED SEA SCALLOPS (GF) \$29
in roasted rice wine vinegar reduction with wild mushrooms

Please inform your server of any allergies or dietary restrictions.
GF and DF denote Gluten-Free and Dairy-Free, respectively.
Dairy meaning milk, butter, & cheese.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical condition.