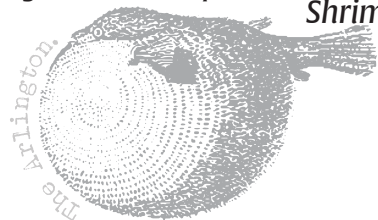


STARTERS

French Onion Soup	7
<i>gruyere crouton</i>	
☛ Market Salad	8
<i>arugula, endive, radicchio, pear, almonds, baby carrots</i>	
☛ Kale Salad	8
<i>parma prosciutto, braised fennel, feta, lemon vinaigrette</i>	
☛ Slow Cooked Pork Belly	12
<i>parsnip puree, cranbury chutney</i>	
Housemade Potato Gnocchi	11
<i>house made lamb pancetta, rosemary, cheese</i>	
Portugese Steamed Clams	13
<i>lardons, garlic, paprika</i>	
Steamed Mussels	10
<i>thyme, shallot, beer broth</i>	
☛ Shrimp & Grits	11
<i>housemade andouille, smoked pepper, cheddar grits</i>	
Tuna Tartare	12
<i>orange, soy, tortilla</i>	
Daily Board	16
<i>chef's daily meat & cheese selection</i>	

ENTREES

Crispy Chicken & Dumplings	21
<i>baby carrots pearl onions, gravy, sweet tea glaze</i>	
☛ Tamarind Glazed Pork Chop	25
<i>housemade andouille-sweet potato hash, mole verde</i>	
Braised Shortribs	25
<i>baby bok choy, kimchee, korean bbq</i>	
☛ Snake River Farms Skirt Steak	31
<i>chipoline agrodolce, duck fat yukons, wild mushroom demi</i>	
Viking Village Swordfish	26
<i>sticky rice, smoked mushrooms, kombu, dashi butter</i>	
☛ Faroe Island Salmon	23
<i>horseradish-sour cream potatoes, asparagus, port wine sauce</i>	
☛ Seafood Paella	24
<i>shrimp, clams, mussels, housemade andouille, saffron rice</i>	
<i>add lobster tail 14</i>	
Seared Duck Breast	26
<i>carrot, raisins, scallions, bourbon maple glaze</i>	
☛ Night Boat Scallops	33
<i>cauliflower, chai spiced grapes, almonds</i>	
☛ Fresh Lump Crabcakes	27
<i>fuji apples, celery, brussel sprouts, creole remoulade</i>	
Dan Dan Noodles	18
<i>chinese sausage, mushrooms, peanuts</i>	
Vegetarian	18
Chicken	21
Shrimp	23



SNACKS

Herbed Ricotta	6
<i>costini</i>	
Crispy Chicken Skins	5
<i>hot sweet glaze</i>	
☛ Boquerones	5
<i>lemon oil</i>	

RAW BAR

☛ Shrimp Cocktail	13
<i>three U-10 shrimp</i>	
☛ Middle Neck Clams	8 14
<i>half dozen full dozen</i>	
☛ Local Oysters on 1/2 Shell	2.75 2.5
<i>40 North, LBI East Point, Delaware Bay</i>	
<i>(price per oyster)</i>	
☛ Grand Seafood Plateau	50
<i>three 40 North oysters, three East Point oysters, three U-10 shrimp, eight clams, lobster cocktail</i>	

SANDWICHES

served with hand cut fries

Lobster Roll	19
<i>buttered split top hot dog roll</i>	
Double Cheeseburger	14
<i>thousand island dressing</i>	
<i>add housemade bacon 1</i>	

SIDES

Bacon Mac & Cheese	7
☛ Anson Mill Grits	7
☛ Hand Cut Fries	6
☛ Duck Fat Yukons	6
☛ Farmers Market Veg	6

BRING HOME THE BACON

Take home 1 pound of our house made bacon 8

☛ DENOTES A GLUTEN-FREE MENU ITEM

THE ARLINGTON IS PROUD TO USE LOCAL FARMS & FISHERIES WHENEVER POSSIBLE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.