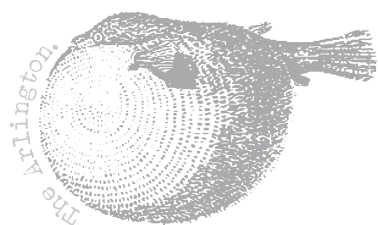


STARTERS

French Onion Soup	7
<i>gruyere crouton</i>	
🌿 Market Salad	8
<i>arugula, endive, radicchio, pear, almonds, baby carrots</i>	
🌿 Kale & Brussel Sprout Salad	8
<i>feta, caesar dressing</i>	
🌿 Heirloom Tomato Salad	12
<i>ramp pesto, stracciatella cheese, leeks</i>	
🌿 Molasses Glazed Pork Belly	12
<i>black eyed peas</i>	
🌿 Bourbon Maple Lamb Ribs	13
<i>coriander & green strawberry</i>	
Steamed Clams	13
<i>shallots, salsa verde, white wine</i>	
Steamed Mussels	10
<i>thyme, fennel, shallots, beer broth</i>	
🌿 Shrimp & Grits	11
<i>housemade andouille, smoked pepper, cheddar grits</i>	
Daily Board	16
<i>chef's daily meat & cheese selection</i>	
🌿 Clams on the ½ Shell	8 14
<i>half dozen full dozen</i>	
Local Oysters on ½ Shell	2.75 2.5
<i>40 North, LBI East Point, Delaware Bay (price per oyster)</i>	

ENTREES

🌿 Crispy 'Free Bird'	21
<i>butter milk hush puppies, pepper honey</i>	
🌿 Tamarind Glazed Pork Chop	25
<i>andouille-sweet potato hash, mole verde</i>	
Braised Shortribs	25
<i>baby bok choy, kimchee, korean bbq</i>	
🌿 Grilled Flat Iron Steak	31
<i>chili rubbed, chipoline agrodolce, duck fat yukons, charred tomato vinaigrette</i>	
🌿 Viking Village Swordfish	25
<i>purple sticky rice, mushroom kombu, bonito flakes</i>	
🌿 Faroe Island Salmon	22
<i>beet, sunchoke, charred scallions, yuzu kosho vinaigrette</i>	
🌿 Seafood Paella	24
<i>shrimp, clams, mussels, housemade andouille, saffron rice</i>	
🌿 Seared Duck Breast	26
<i>baby carrots, sunchoke puree, maderia-raisin demi</i>	
🌿 Fresh Lump Crabcakes	24
<i>fuji apples, celery, brussel sprouts, creole remoulade</i>	



PASTA

made in house

Pappardelle	12
<i>bolognese, fresh ricotta, arugula</i>	
Fettuccine	11
<i>ramp pesto, feta, oven roasted tomato</i>	
Noodle Bowl	13
<i>pork, sprouts, farm egg</i>	

SANDWICHES

served with hand cut fries

Grilled Shrimp Po' Boy	14
<i>cucumber-carrot slaw, remoulade</i>	
Double Cheeseburger	14
<i>thousand island dressing add housemade bacon 1</i>	
Ribeye Cheesesteak	14
<i>bbq, ranch, 'wiz'</i>	
Cuban Porchetta Sandwich	14
<i>swiss, ham, pickles, spicy mustard</i>	



SIDES

🌿 Crispy Chicken Skins	5
Bacon Mac & Cheese	7
🌿 Hand Cut Fries	6
🌿 Duck Fat Yukons	6
🌿 Farmers Market Veg	6
🌿 Truffled-Miso-Bonito Fries	7

🌿 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.