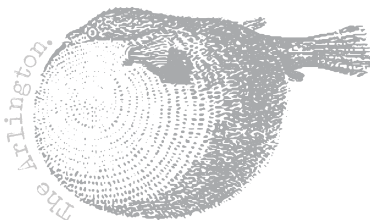


STARTERS

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

ENTREES

Crispy Half Chicken <i>butter milk hush puppies, honey pepper glaze</i>	22
🌿 Tamarind Glazed Pork Chop <i>andouille-sweet potato hash, mole verde</i>	25
Braised Shortribs <i>baby bok choy, kimchee, korean bbq</i>	25
🌿 Grilled Flat Iron Steak <i>chili rubbed, chipoline agrodolce, duck fat yukons, charred tomato vinaigrette</i>	31
🌿 Viking Village Swordfish <i>purple sticky rice, mushroom kombu, bonito flakes</i>	25
🌿 Faroe Island Salmon <i>beet, sunchokes, charred scallions, yuzu kosho vinaigrette</i>	22
🌿 Seafood Paella <i>shrimp, clams, mussels, housemade andouille, saffron rice</i>	24
🌿 Pan Seared Stone Bass <i>artichokes, yukons, saffron mussel cream</i>	24
🌿 Fresh Lump Crabcakes <i>fuji apples, celery, brussel sprouts, creole remoulade</i>	24



PASTA

made in house

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

SANDWICHES

served with hand cut fries

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

BRING HOME THE BREAD & BACON

*Take home a pound of
our house made bacon 9*

*Take home our house made
sourdough bouille 6*

SIDES

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

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.

🌿 DENOTES A GLUTEN-FREE MENU ITEM

VALENTINE'S DAY

STARTERS

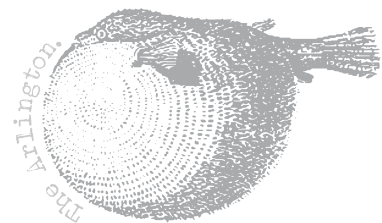
French Onion Soup <i>gruyere crouton</i>	8	Pappardelle <i>bolognese, fresh ricotta, arugula</i>	12
Crispy Chicken Skins <i>hot -sweet glaze</i>	5	Fettuccine <i>bacon carbonara, smoked egg yolk, grana padana</i>	11
Tuna Tartare <i>sea kelp slaw, pickled shitakes, memmi</i>	13	Gnocchi <i>butternut squash, sage brown butter</i>	12
Market Salad <i>arugula, endive, radicchio, pear, almonds, baby carrots</i>	8	Foie Gras Parfait <i>foie gras ganache, sour cherry gelee, pickled mustard</i>	15
Kale & Brussel Sprout Salad <i>feta, caesar dressing</i>	8	Portugese Steamed Clams <i>lardons, garlic, paprika</i>	13
Slow Cooked Pork Belly <i>caramelized apple butter, smoked raisins, pickled apples</i>	12	Steamed Mussels <i>thyme, shallot, beer broth</i>	11
Shrimp & Grits <i>housemade andouille, smoked pepper, cheddar grits</i>	11	½ Dozen Chef's Creek Oysters <i>yuzu-kosho vinaigrette</i>	14
Whiskey Smoked Artic Char <i>rye potato latke, farmer's cheese</i>	13		

ENTREES

Roasted ½ Chicken <i>baby carrots, yukons, salsa verde</i>	23	Seared Duck Breast <i>fingerling sweet potatoes, pepita pesto, bourbon maple glaze</i>	26
Grilled Pork Chop <i>housemade andouille-cornbread hash, sweet tea glaze</i>	25	Day Boat Scallops <i>butternut squash risotto, lamb pancetta, fennel jam</i>	31
Braised Shortribs <i>baby bok choy, kimchee, korean bbq</i>	25	Fresh Lump Crabcakes <i>fuji apples, celery, brussel sprouts, creole remoulade</i>	24
Grilled Flat Iron Steak <i>chili rubbed, chipoline agrodolce, duck fat yukons, charred tomato vinaigrette</i>	31	Seafood Paella <i>lobster, shrimp, clams, mussels, housemade andouille, saffron rice</i>	33
Viking Village Swordfish <i>smoked mushrooms, purple sticky rice, coconut curry</i>	25	Dry Aged NY Strip <i>potato dauphinoise, port wine - chocolate demi</i>	42
Faroe Island Salmon <i>amarenth, oven dried tomatoes, olives, capers, lemon</i>	23	Pan Seared Halibut <i>baby turnips, sunchokes, fennel puree, lobster nage</i>	34

SIDES

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.

20% Gratuity Added to All Checks