

Dinner

Fresh Oysters

Half Dozen / Dozen

- Norumbega (ME) 17/32
- Dixon Point (NB) 18/34
- Duxbury (MA) 17/32
- Battle Creek (VA) 16/30

Little Bites

- Stuffed Peppadews & Pickles.....11
- Shrimp Cocktail.....14
- Snow Crab Deviled Eggs.....10
- Oyster Rockefeller.....10
- Crispy Lobster Arancini.....12

Seafood Towers

Served with Cocktail Sauce, Mignonette,
Old Bay Fried Saltine Crackers

- Petite.....28
6 oysters, 2 jumbo shrimp,
trout rillette
- Grand.....80
15 oysters, 4 jumbo shrimp,
1/2lb snow crab legs, trout rillette
- Imperial.....188
18 oysters, 6 jumbo shrimp,
1/2lb snow crab legs, trout rillette,
oysters rockefeller, whole lobster
& lump MD crab "Imperial"

VEGETABLES

- Karma Farms Salad *Hukuri turnips, baby radish, focaccia croutons, orange cardamom vinaigrette*.....14
- Sauteed Path Valley Asparagus *pancetta, garlic aioli, crispy shallots, parmesan*.....15
- Baked Farro *rutabaga, turnip, cherry tomato, kale, feta, lemon gremolata, fresh herbs*.....17
- Spring Carbonara *housemade linguine, smoked corn, peas, turnip, Fior Sardo*.....22

SEAFOOD

- Red Snapper Crudo *salsa verde, fresno chili, popped sorghum, micro cilantro*.....14
- Pan Seared Scallops *pok choy, carrot, charred green onion, red pepper ginger relish, Yakniku*.....30
- Dayboat Golden Tilefish *celeriac, red cabbage, watercress, shaved fennel, lemon vinaigrette*.....25
- Bouillabaisse *Maine mussels, littleneck clams, halibut, fingerling potato, fennel, saffron broth*.....28

MEAT

- Sorghum Brushed Pork Belly *root vegetable gratin, carrot ginger puree*.....25
- Roasted Lamb Rib *spring onion soubise, fava bean & frill salad, Dijon vinaigrette*.....32
- Duck Confit *mushroom bread pudding, pea purée, port cherry jus*.....26
- Beef Wellington *butter leeks, fingerling potato, black truffle jus*.....27

SEASONAL

- Asparagus Bisque *herb salad, lemon crème*.....10
- Shrimp Stuffed Artichoke *roasted poblano brioche dressing, mirepoix, persillade, lemon*.....19
- Wild Boar "Pie" *braised boar shank, roasted carrots, parsnips, thyme, mushroom bordelaise*.....25
- Pan Seared Chicken Breast *sauce poblano, blistered shishito, Dijon croquette*.....23

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

Family Style

Whole Fish of the Day.....Mkt
smoked tomato puttanesca, crispy caper

Bottle Pairing.....60
*Alain Graillot "Syrocco" Syrah,
2017, Zenata, Morocco*

Roseda Farm

24 oz. Dry Aged Ribeye.....75
roasted brussels sprouts, fingerling potato

Bottle Pairing.....60
*Chateau Ducasse Bordeaux Blend
2018, Graves, France*

*Add on

1^{1/4}lb Maine Lobster.....60
lump MD crab "Imperial"

1/2 lb Snow Crab Legs.....25
drawn butter, Old Bay crackers

Extras

Parker House Rolls.....6
fennel honey butter, maldon

Roasted Brussels Sprouts.....7
garlic, shallot, lemon vinaigrette

Creamy Polenta.....7
Path Valley milled cornmeal, chives

Harissa Honey Glazed Carrots....10
lemon labneh, crispy chickpeas

Cocktails

- Bloody Mary**.....13
vodka or gin, house smoked firewater, citrus, Zing-Zang, Old Bay rim, crab claw
- Paradise Found**.....15
Aperol, Gruner Veltner, Sauvignon Blanc, Strawberry Aromatized Wine, Passionfruit, Bubbles
- Another One Bites the Must**.....14
Ketel 1 Vodka, H&H Rainwater Madeira, lemon, White Balsamic, Porcini Tincture, Winter Melon Bitters, Ginger Beer
- Gin & Imperial Tonic**.....15
Bombay Sapphire Gin, Imperial Tonic, Clarified Grapefruit, Lemon
- Gettin' Stiggi Wit It**.....14
Stiggins' Pineapple Rum, Campari, Cocchi Rossa, Pimento Dram, Pineapple Juice, Chandon
- Ice Cold Sunshine (Cobbled)**.....14
Lustau Amontillado Sherry, Martini & Rossi Rubino Reserva, Cabernet Sauvignon, Coke Reduction, Trinity Bitters
- Espresso Martini**.....16
Titos vodka, St. George Coffee Liqueur, nutmeg chicory tincture, mint, gomme, fresh espresso
- Bottomless Mimosas**.....35
Chandon Sparkling with choice of OJ, Grapefruit, Pineapple or Cranberry (price per person)

Weekend Brunch

HOUSE FAVORITES

- Pork Belly Hash** *smashed fingerling potatoes, red peppers, mornay sauce, sunny side egg*.....19
- Dayboat Golden Tilefish** *sherry gravy, piquillo peppers, congaree milling yellow hominy grits*.....24
- Steak & Eggs** *12oz Creekstone NY Strip, two eggs, grits, bearnaise*.....26
- Honeycrisp Apple Crêpe** *apple butter, chantilly creme*.....17

EGGS, EGGS & MORE EGGS

- Oven Baked Frittata** *mushrooms, caramelized onions, spinach, feta, petite greens*.....18
- Stacked Pastrami Benedict** *housemade pork pastrami, poached eggs, hollandaise*.....18
- Lobster Benedict** *Maine lobster, poached eggs, hollandaise*.....27
- The Imperial Breakfast** *2 eggs, slab bacon, sausage, cheesy grits, smashed fingerling potatoes, toast*.....17

VEGTASTIC

- Karma Farms Salad** *Hukuri turnips, baby radish, focaccia croutons, orange cardamom vinaigrette*.....14
- Smashed Avocado Toast** *heirloom tomato, red onion, sunflower seeds, vin cotto, maldon sea salt*.....13
- Nitty Gritty Bowl** *yellow hominy grits, sauteed local squash, cherry tomato, charred cipollini onion*.....18
- Shrimp Stuffed Artichoke** *roasted poblano brioche dressing, mirepoix, persillade, lemon*.....19

NOT SO ITTY BITTY SANDWICHES

- Sausage Egg & Cheese** *housemade sausage, over easy egg, gruyere, red pepper relish, brioche bun*16
- Fried Chicken** *pickle brined chicken thigh, hot mayo pickles, brioche*.....16
- Smoked Reuben** *housemade pork pastrami, champagne vinaigrette slaw, thousand island*.....17
- Double Decker Burger** *carmelized mushrooms & onions, gruyere, "horsey sauce"*17
**Impossible Patty +2*

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Lunch Bites

- Shrimp Cocktail**.....14
- Snow Crab Deviled Eggs**.....10
- Quahog Clam Dip**.....10
Old Bay fried saltines, crudité
- Piggies in a Blanket**.....10
housemade cheddarwurst, puff pastry, dijon
- Classic Hushpuppies**.....9
whipped Lancaster honey butter
- Old Bay Boardwalk Fries**.....5

Extras

- Applewood Smoked Bacon**.....6
- Sausage Patties**.....6
- Cheesy Grits**.....7
- "Sassed" Browns**.....8
sautéed red pepper & onions, mornay sauce
- Big Cinnamon Roll**6
housemade baked to order, maple glaze

Cocktails

Gin & Imperial Tonic 15 (Bubbled)

Bombay Sapphire Gin, Imperial Tonic, Clarified Grapefruit, Lemon

*Our Spanish Style Gin & Tonic serve is a staple of the house,
served in a balloon goblet using our house tonic recipe.*

It'll change the way you think about G&T's!

Another One Bites the Must 14 (Bubbled)

*Ketel 1 Vodka, H&H Rainwater Madeira, Lemon, White Balsamic, Porcini Tincture,
Bitterman's Winter Melon Bitters, Ginger Beer*

*...I SEE A LITTLE SILHOUETTE OF A SHROOM...IN A MULE - IN A MULE...
WILL YOU DO THE FANDANGO?!...*

*no thunderbolts & lightning, just an enjoyable savory play on a classic Moscow Mule
with notes of bitter melon, cooling spices, and a hint of Umami richness on the finish.*

Million Dollar BeeBee 16 (Still)

Tanqueray Gin, Lemon, Balsamic Honey, Truffle Oil, Egg White

An inspired Bee's Knees style cocktail with Truffle Honey & Balsamic...

just like the movie, you may be a little sad when it ends.

Some Like it Hot 15 (Still)

Don Julio Blanco Tequila, Pierre Ferrand Dry Curacao, Lime,

Orange Bitters, Firewater, Pickled Fresno Chilis

*Sometimes we all need a little excitement in our lives, minus the mafia hitmen. This
refreshing and spicy play on the shaken classic will have you feeling sassed up &
ready to fiesta.*

Ice Cold Sunshine 14 (Cobbled)

Lustau Amontillado Sherry, Martini & Rossi Rubino Reserva,

Cabernet Sauvignon, Coke Reduction, Trinity Bitters

Sometimes happiness can be found in a glass!

*Classic Americana pairs perfectly with the nuttiness of Amontillado, mixed with a
dark red wine based vermouth & a boost of Cabernet Sauvignon.*

Gettin' Stiggi Wit It 14 (Still)

Stiggins' Pineapple Rum, Campari, Cocchi Rosa,

Pimento Dram, Pineapple Juice, Chandon

Espresso Martini 16 (Still)

Tito's Vodka, St. George's Coffee Liqueur, Nutmeg,

Chicory Tincture, Mint, Gomme, Fresh Espresso

Sweet Tea Punch 12 (Still)

Evan Williams BIB Bourbon, Honey Syrup, Lemon, Black Tea

Wine By the Glass

Sparkling

Cricova Pinot Meunier Spumant, Moldova NV \$12/45

Chandon Brut 67% Chardonnay/31% Pinot Noir/2% Meunier, California NV \$13/46

Rosé

Liquid Geography 100% Mencia 2020, Bierzo, Spain \$14/48

“The Beach” Whispering Angel Rose 2021, France \$13/45

White

Steininger Grüner Veltliner 2020, Kamptal, Austria \$13/45

Sipp Mack Riesling, 2017, Alsace, France \$15/60

Oysterman Muscadet 2019, Loire Valley, France \$13/50

Pazo de Galegos Albarino 2019, Rias Baixas, Spain \$13/52

Poseidon Chardonnay 2019, Napa Valley, California \$12/47

Red

Silvio Grasso Langhe Nebbiolo 2020, Italy \$14/50

Schoenheit Vin D’Alsace Pinot Noir 2018, France \$16/65

Alain Graillot “Syrocco” Syrah 2017, Morocco \$15/60

Vigna del Lauro Cabernet Franc 2019, Italy \$14/52

Artadi Tempranillo 2018, Alva Spain \$14/52

Love on Mars Cabernet Sauvignon 2019, California \$14/50

Beer - Cider - Canned Cocktails

Cans

Austin Eastcider Blackberry or Passion Fruit - 5.0% abv--TX \$8

Sagamore Rye Honey Paloma - 9.0% abv--MD \$8

Sagamore Rye Pineapple Ryegarita - 7.0% abv--MD \$8

RAR Groove City - Hefeweizen - 5.4% abv - MD \$8

Manor Hill - Pilsner - 5.3% abv - MD \$8

Brooklyn - Lager - 5.2% abv - NY \$8

Miller Lite - Lager - 4.2% - WI \$7

Drafts

Allagash White - Belgian Style Witbier - 5.1% abv - ME \$8

Sierra Nevada - Hazy Little Things IPA - 6.7% abv - CA \$8

Manor Hill - Pilsner - 5.3% abv MD \$8

Wine By the Bottle

Bubbles

Jaillance Rose Bordeaux, France NV \$45
Karanika Xinomarvo 2019, Amyndeon, Greece \$75
Famaey Petillant Naturel Malbec Rouge 2019, Cahors, France \$52
As If 'Gratitude' Gewurztraminer Pet Nat 2018, North Fork of L.I., New York \$60
Moët & Chandon Impérial Brut NV, Champagne, France \$90
Dom Pérignon 2009 Champagne, France \$250

Rose

"The Beach" Whispering Angel Rose 2021, France \$45
Chateau D'Esclans Garrus (11mos. aged in French oak)2019, Provence, France \$200

White

Livon Pinot Grigio 2020, Italy \$40
Cowhorn Spiral 36 White Blend 2017, Applegate Valley, Oregon \$65
Mason Chardonnay 2020, Napa Valley, California \$60
Mary Taylor Anjou Blanc 2020, France \$50
Red Tail Ridge Riesling 2021, Finger Lakes, New York \$60
La Follette Chardonnay 2019, Sonoma, California \$60
Westminster Trio Chardonnay 2018, Maryland \$45
The Prisoner Saldo Chenin Blanc 2021, California \$70
Botani Moscatel Old Vines 2017, Sierras de Malaga, Spain \$52
Domaine A. Berthet Rayne Cote du Rhone 2019, France \$48
Les Hauts De Milly White Burgundy 2020, Chablis, France \$45
Benoît Roseau "Le Roillement" Viognier 2016, Condrieu, France \$120

Red

Boedecker Cellars Pinot Noir 2017, Oregon \$55
Windblown Grenache-Syrah Blend 2019, High Plains, Texas \$44
Terrazas Reserva Malbec 2018, Mendoza, Argentina \$45
Bon Anno Cabernet Sauvignon 2018, Napa Valley, California \$55
Domaine A. Berthet Rayne Cotes Du Rhone 2020, France \$60
Artadi Tempranillo 2018, Alva, Spain \$45
Imperial Grand Reserva Tempranillo 2012, Rioja, Spain \$140
Alain Graillet "Syrocco" Syrah 2017, Zenata, Morocco \$60
The Prisoner Saldo Zinfandel 2019, California \$70
Schoenheit Vin D'Alsace Pinot Noir 2018, France \$65
Chateau Ducasse Bordeaux Blend 2018, Graves, France \$60
Meadowcroft Cabernet Sauvignon 2018, Napa Valley, California \$70

Dessert

Glen Manor 'Raephus' Petit Manseng Late Harvest 2015, Virginia (375ml) \$32
Domaine de Souch 'Cuvee Joe Dressner' Petit Manseng/Gros Manseng 2010, France (500ml) \$70
Winter's Hill White Gold Pinot Blanc 2002, Willamette Valley, Oregon (500ml) \$40
Oremus Tokaji Late Harvest 2015, Hungary (500ml) \$50
Yalumba 'Museum Reserve' Muscat, Australia (375ml) \$40
Jackson-Triggs Vidal Proprietors' Reserve Icewine 2002, Canada (187ml) \$30
Chateau Lorane Marechal Foch Late Harvest 2002, Oregon (375ml) \$40