



Small Plates

- Danny's House Made Snowflake Rolls** Daily Butter & Infused Olive Oil \$9
- Charcuterie** Chef's selection of cheeses, cured meats, and accoutrements \$24
- House Bruschetta** Fresh Mozz, Tomato, Red Onion, Basil, Balsamic, Lemon Olive Oil \$12
- Clams Casino** Baked with Chorizo, Onion, Garlic & Cheese \$16
- Mussels** Chorizo Broth, Garlic Confit, Shallot, Celery, Fingerling Potatoes \$18
- Watermelon Salad** Whipped Feta, Cucumber, Pickled Shallot, Candied Walnuts, White Balsamic Vin \$12
- Greek Tomato Salad** Cucumber, Radish, Red Onion, Olive, Feta, Green Goddess Dressing \$16
- Butter & Bibb** Heirloom Cherry Tomato, Fresh Cracked Pepper, Jess's Buttermilk Dressing \$12
Make it a Wedge \$4
- Caesar Salad** Crispy Romaine, Pecorino, House Croutons, Anchovies \$14
- Beet & Arugula Salad** Red & Golden Beets, Orange, Grapefruit, Walnuts, Bacon, Apple Cider Vin \$18
- Soup of the Day** Chef's Selection MP
Add Lump Crab to any Small Plate \$12

Mains

- Filet** Red Wine Juniper Demi \$56
- Daily Catch** MP
- Crab Cake** Dill Tartar Sauce \$27/\$49
All above served with Chef's Daily Selection / Substitute Fried Rice \$5
- Jumbo Scallops** Curried Potato Hash, Sweet Corn Puree, Salsa Verde \$48
- Seafood Pasta** Mussels, Clams, Shrimp, White Fish, Jumbo Scallop, Fettucine, House Tomato Sauce \$35
- Basil & Feta Pasta** Rigatoni, Grilled Marinated Shrimp \$28
- Melissa's Veggie Bowl** Chef's Selection of Veggies, Nuts & Grains \$21 Add Parm or Feta \$1
- Lobster Fried Rice** Peas, Carrots, Napa Cabbage, Fried Egg, Soy Sauce, Sesame Oil, Chipotle \$28
- Chorizo & Blue Cheese Burger** Brioche Bun, Roasted Potato Wedges \$18

302-616-1795

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



Wine

Whites

	gl / btl
Spirito D'Italia Pinot Grigio	\$9 / \$28
The Applicant Sauvignon Blanc	\$9 / \$26
Hy Def Riesling	\$10 / \$32
Villa Maria Sauvignon Blanc	\$10 / \$32
La Salette Cotes de Gascogne	\$11 / \$37
Alain de le Trelle Chardonnay	\$12 / \$39
BDX Revolution Bordeaux Blanc	\$12 / \$40
Brisa Suave Vinho Verde	\$12 / \$50 (1L)
EverEarth Chardonnay	\$13 / \$47
Ponzi Pinot Gris	\$13 / \$49
Mer Soleil Chardonnay	\$14 / \$49
Altos de Torona Albariño	\$14 / \$50
Field Recordings Chenin Blanc	-- / \$52
Eric Emmanuel Reserve Chablis	-- / \$71

Reds

	gl / btl
Aymara Red Blend	\$10 / \$32
Two Birds One Stone Rogue	\$10 / \$32
Bonanza Cab Sauv	\$10 / \$33
Bonfanti Malbec	\$10 / \$34
Paul Cullen Barbera d'Asti	\$11 / \$38
The Pier Zinfandel	-- / \$41
Alain de le Trelle Pinot Noir	-- / \$43
Introvert Cab Sauv	\$13 / \$48
Felicette GSM	-- / \$47
Omen Pinot Noir	\$14 / \$50
Blackbilly Shiraz	-- / \$52
Dandelion Cab Sauv	-- / \$52
Frank Family Pinot Noir	-- / \$81
Herman Story Syrah/Petit Sirah	-- / \$107

Bubbly

Jeio Prosecco	\$12 / \$43
Paul Goerg Champagne	-- / \$80

Rose/ Orange

	gl / btl
Old Vine Rose	\$11 / \$36
Haut Vol Rose	\$12 / \$46
Audarya Cannonau Rosato	-- / \$47
Field Recordings Skins	-- / \$52
Bolet Cava Rose	-- / \$52

Beer

PBR	\$3
Mich Ultra	\$4
Yuengling	\$4
Heiniken o.o	\$4
Modelo	\$5
Stella Artois	\$5
Sierra Nevada Hazy Little Thing IPA	\$5
RJ Rockers Son of a Peach Wheat	\$6
Burley Oak Sea Heathen Lime Pilsner	\$7
RAR Nanticoke Nectar IPA	\$7
Good Earth Day IPA	\$9
Big Oyster Hammerhead IPA	\$9
Big Oyster Salty Jaws Gose	\$9
Aslin Skittle Style Sour	\$10
Florida Seltzer	\$7



Spirits

Vodka

- Western Son Prickly Pear \$9
- Rocktown \$10
- Absolut Vanilla \$11
- Tito's \$12
- Kettle One \$14

Gin

- The Botanist \$10

Tequila

- Lunazul \$10
- Xicala Mezcal \$12
- Tequila Komos Reposado Rosa \$17
- Tequila Komos Añejo Cristalino \$18

Rum

- Don Q \$8
- Goslings \$9

Bourbon/Whiskey/Rye

- Jim Beam \$8
- Jack Daniels \$8
- Bulleit Bourbon \$10
- Bulleit Rye \$10
- Jameson \$10
- Jameson Double Barrel \$12
- Woodford Reserve \$12
- WhistlePig 6yr Piggyback Rye \$13
- Buffalo Trace \$16
- Eagle Rare \$17
- Blanton's \$18
- Calamut 15yr \$21

Scotch

- Glenfiddich 12yr \$10
- Macallan 12yr \$13
- Balvenie 14yr \$16

Cocktails

Aviation Azul \$14

The Botanist Gin, Fresh Lemon, Lazzaroni Amaretto, Violet Liqueur

Bourbon Smash \$15

Woodford Reserve, Muddled Lemon & Nectarine, Simple Syrup, Peach Nectar & a Rosemary Sprig

Passion Fruit Margarita \$13

Lunazul Tequila, Chinolo Passion Fruit Liqueur, Fresh Lime, Triplo, Agave

Prickly Pear Jalepeño Lemon Drop \$13

Western Son Prickly Pear Vodka, Fresh Lemon, Muddled Jalepeño, Simple Syrup

Grapefruit Gimlet \$12

Rocktown Vodka, Fresh Squeezed Grapefruit Juice, Fresh Lime, Simple Syrup

Moonshine Mule \$14

Saint Luna Moonshine, Fresh Lime, Basil Simple Syrup, Ginger Beer

Cordials

- Amaretto \$8
- Limoncello \$8
- Molly's Irish Cream \$8
- Sambuca \$8
- Rocktown Bourbon Cream \$10.00
- Kahlua \$12