SOUPS

Seasonal Soup 10/13
Chilled Tomato Gazpacho Y 10/13
  basil emulsion, focaccia crisp
Maryland Crab GF 14/19

APPETIZERS

Oysters on Half Shell GF
  ½ Dozen 15 / Dozen 24

Yellowfin Tuna Tataki GF 17
  pickled vegetables, wakame, togarashi aioli

Roasted Scallops GF 19
  fresh corn grits, tomato compote

Heirloom Tomato Tart Y 15
  caramelized citrus goat cheese, sunchoke flan, petite greens

SALADS

Cosmos Club GF Y 12/16
  green olives, parmesan, carrots, gruyere, tomatoes, cucumbers, broccoli,
  balsamic vinaigrette

Cape GF Y 12/16
  local lettuces, walnuts, blue cheese, cranberries, cranberry dressing

Stone Fruit GF Y 12/16
  shaved manchego, frisée, meyer lemon vinaigrette

Caesar 12/16
  white anchovies, focaccia croutons, shaved reggiano

Burrata GF Y 13/17
  summer berries, arugula, toasted pistachios, balsamic vinaigrette

Watermelon GF 12/16
  whipped feta, local tomatoes, cucumber, prosciutto crisp, aged balsamic-apple vinegar

CHEF’S SPECIALS

Baked Clams 17
  cherrystone clams, scallops, leeks, brown butter panko

Harissa Marinated Lamb Loin 35
  israeli couscous and vegetable purse, lamb jus

Pineapple-Lime Verrine 10
  shortbread cookie

THREE COURSE PRIX FIXE 58
SIGNATURE ENTRÉES

Chilled Maine Lobster Salad GF 45
passion fruit, petite greens, mango, avocado, citrus vinaigrette

Herb Crusted Halibut 46
summer squashes, tomato concasse, basil oil

Comfort Food Weekly Special 30

Baltimore Style Crab Cake GF 54/70
chevre polenta cake, forest mushrooms, vierge emulsion

Grilled Wagyu Sirloin GF 45
achiote marinade, patatas bravas, haricot vert, salsa roja, spanish aioli

Muscovy Duck Breast GF 39
zucchini, baby turnip, kumquats, duck jus

Summer Tagliatelle V 28
roasted corn, blistered tomatoes, spinach, pesto, parmesan

Catch of the Day 44

Vegan Bibimbap GF V 28
seasoned rice, forest mushrooms, tofu, spinach, kimchi, sesame-gochujang sauce

FROM THE GRILL

Atlantic Salmon GF 37
Double Lamb Chops GF 48
Angus Filet Mignon GF 48
Herb Marinated Swordfish GF 44

SAUCES
(All GF)
(Choose one)
Argentinian Chimichurri
Garden Tomato Compote
Cosmos Steak Sauce
Bearnaise
Apricot Chutney

SIDES
(Choose two)
Honey Baby Carrots, Cumin GF
Forest Mushrooms, Sherry Shallots GF
Haricot Verts GF
Idaho Baked Potato GF
Yukon Potato Puree GF
Chevre Polenta Cake