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

SOUPS
Seasonal Soup 10/13
Chilled Tomato Gazpacho ¥ 10/13
basil emulsión, focaccia crisp
Maryland Crab GF 14/19

SALADS
Cape GF ¥ 12/16
local lettuces, walnuts, blue cheese, 
cranberries, cranberry dressing
Cosmos Club GF ¥12/16
green olives, parmesan, carrots, gruyere, tomatoes, 
cucumbers, broccoli, balsamic vinaigrette
Caesar 12/16
white anchovies, focaccia croutons, 
shaved veggianno
Summer Corn GF ¥ 12/16
pickled red onion, spiced pecans, romaine, 
buttermilk dressing
Strawberry GF ¥ 12/16
local lettuces, goat cheese, red onion, walnuts, 
strawberry-anise dressing
Soup & Salad 17
a cup of soup and half size portion 
of any starter salad

SALAD ACCOMPANIMENTS
(all GF):
Organic Chicken Breast 11
Grilled Shrimp (5) 15
Grilled Atlantic Salmon 14
Chicken Salad 7
Tuna Salad 7
Shrimp Salad 10

SUMMER SALADS

Cobb GF 17/22
baby greens, diced chicken breast, bacon, avocado, 
blue cheese, egg, tomatoes, red onions, balsamic vinaigrette

Blackened Shrimp 34
ancient grains, spinach, feta, summer vegetables, maple dressing

Chilled Maine Lobster GF 42
passion fruit, petite greens, mango, avocado, citrus vinaigrette

ADD A CUP OF SOUP 4

SANDWICHES

Pastrami “Reuben” 18
apple cider sauerkraut, swiss cheese, 
dark beer sauce, griddle rye

Smoked Scottish Salmon Tartine 18
grilled multigrain, dill crème fraiche, gribiche

“Pat La Freida” Burger 18
angus beef, lettuce, tomato, pickle, brioche roll 
(choice of cheddar, blue, swiss, american, or provolone cheese)

Maine Lobster Roll 34
garden herb aioli, buttered brioche roll

All-Natural Turkey Club 17
turkey breast, bacon, lettuce, tomato, sourdough bread

Baltimore Style Jumbo Crab Cake 42
brioche bun, lettuce, tomato, pickle, tartar sauce

PLEASE CHOOSE ONE WITH YOUR SANDWICH:
french fries, rosemary-parmesan fries, coleslaw, 
haricot verts, petite garden salad, fruit

MAIN COURSE

Catch of the Day 44
Grilled Atlantic Salmon GF 36
summer vegetable caponata

Grilled Wagyu Sirloin & Frites GF 38
achiote marinade, garlic-parmesan fries, chimichurri

Forest Mushroom & Gruyere Omelet GF ¥ 17
artisan greens

Comfort Food Weekly Special 30

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

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