# FOR THE TABLE

## NACHOS BRADLEY’S HALF | 12 FULL | 17

*Corn Tortilla Chips, Roasted Corn, Olives, Peppers, Black Beans, Jalapeños,*

*Cilantro, Queso Blanco Cheese Sauce, Sour Cream* ***Add Guacamole + 3 Add Chicken + 3***

**BUFFALO WINGS 13 (10PC) | 24 (20PC)**

*Golden Crispy, House Made Buffalo Sauce, Carrots, Celery, Bleu Cheese*

## MEDITERRANEAN PLATTER\* 18

*Hummus Spread, Yogurt Sauce, Roasted Peppers, Olives, Dates, Marinated Feta, Quinoa Tabouli, Cucumber Chips, Marinated Artichokes, Naan Bread*

## MOJO CHICKEN QUESADILLA 15

*Pulled Mojo Chicken, Smoked Chorizo, Chihuahua Cheese, Roasted Corn, Peppers, Onions, Black Beans, Black Bean Puree* ***Add Guacamole + 3***

**SMOKED WAHOO FISH DIP\* 17**

*Local Smokehouse Dip, Pickled Veggies, Crostinis, Carrots, Cucumber, Saltines*

## AHI TUNA TOSTADA 21

*Blackened Seared Ahi Tuna, Crispy Corn Shell, Ginger Aioli, Asian Brussels Sprout Slaw, Carrots, Almonds, Spicy Rice, Avocado*

## CHARRED BABY ARTICHOKES 17

*Brown Butter Roasted Artichokes, Cracked Black Pepper, Fresh Herbs, Garlic*

*Parmigianino Aioli*

## CRISPY CALAMARI 17

*Classic Clamari: Marinara Sauce and Keylime Tartar Sauce or Upgrade to Italian +2*

***Italian: Sliced Peppercini, Olives, Capers, Cherry Peppers, Tomatoes, Basil, Brown Butter Sauce***

## LEMONGRASS MUSSELS 18

*PEI Mussels, Coconut Curry Broth, Peppers, Onions, Mango, Cilantro, Lime, Sweet Potatoes, Grilled Ciabatta*

## CHIPS & GUACAMOLE 12

*House Made Guacamole, Pickled Jalapeños, Crispy Tortilla Chips*

SIDES 6 **VEGAN COLESLAW | TOSTONES W/ MOJO SAUCE |**

**BLACK BEANS & RICE | FRESH FRUIT | HOUSE CUT FRIES |**

**GARLIC MASHED POTATOES | GRILLED BROCCOLI RABE | ROSEMARY**

**TRUFFLE FRIES + 3 | BUFFALO & BLEU CHEESE BRUSSEL SPROUTS + 3**

## SIGNATURE SALADS *Have our Salads as a Wrap\**

***Proteins: Chicken + 5 | Shrimp + 7 | Steak + 10 | Salmon + 8 |***

***Local Catch +MKT | Ahi Tuna +MKT***

### HIPPIE CHOP\* 14

*Chopped Mixed Greens, Strawberries, Stone Fruit, Granola, Sliced Almonds, Quinoa, Blue Cheese Crumbles, Citronette Dressing*

**COBB SALAD\* 13**

*Romaine, Tomato, Avocado, Egg, Bacon, Bleu Cheese Crumbles*

### BEET & BURRATA SALAD\* 14

*Golden Beets, Red Beets, Burrata Cheese, Grapefruit, Orange Sections, Basil, Mint, Arugula*

**CAESAR SALAD\* 12**

*Choice of Shaved Brussels, Kale* ***or*** *Romaine, Croutons, Shaved Parmigiano*

### FARRO & QUINOA SALAD 13

*Farro Grain, Quinoa, Diced Apples, Shaved Parmigiana, Candied Granola, Arugula, Kale, White Balsamic Reduction, Evoo*

### AMERICAN TUNA SALAD\* (SANDWICH OR PLATTER) 15

*Albacore Tuna Salad, Celery, Onions, Egg, Sliced Tomatoes, Sliced Fruit, Grilled*

*Naan Bread*

 Baja Tacos **- ALL TACOS ARE SERVED WITH RICE & BEANS -**



**SUBSTITUTE YOUR TACOS IN A LETTUCE WRAP**

### LOCAL FISH\* (3) 19

*Grilled* ***or*** *Blackened, Cabbage Slaw, Cilantro Sauce, Pico De Gallo, Cilantro-Avocado Sauce* ***Add Guacamole + 3***

### STREET STEAK\* (3) 19

*Diced Steak, Spanish Onions, Chimichurri Sauce, Chili, Queso Fresco, Chimichurri Sauce* ***Add Guacamole + 3***

### MOJO CHICKEN\* (3) 17

*Pulled Mojo Chicken, Smoked Chorizo, Spanish Onion, Cilantro, Fresno Pepper, Queso Fresco, Lime, Ranchero Sauce* ***Add Guacamole + 3***

### CRISPY SHRIMP\* (3) 19

*Buttermilk Fried Shrimp, Black Bean Puree, Roasted Corn Salsa, Cilantro, Fresno Pepper, Queso Fresco, Avocado Sauce, Lime* ***Add Guacamole + 3***

*Seared Furikake Tuna, Daikon Sprouts, Pickled Ginger, Spicy Aioli, Avocado, Ponzu, Kimchi Slaw, Brioche Bun*

### SOUTHERN FRIED CHICKEN SANDWICH 17

*Buttermilk Fried Chicken Breast, Housemade Fennel Pickles, Tangy Celery Slaw, Aji Amarillo Aioli, Toasted Panini*

### CRAB CAKE SANDWICH 25

*Maryland Jumbo Lump Crab Cake, Lemon, Old Bay, Key Lime Tartar, Lettuce, Tomato, Cabbage, Brioche Bun*

### GRILLED STEAK SANDWICH 18

*Grilled Churassco steak, Toasted & Pressed Cuban Bread, Roasted Garlic Aioli, Lettuce, Tomatoes, Grilled Onions, Pix-Nix sticks, American Cheese*

**LOBSTER ROLL 25**

*New England Style, Avocado, Celery, Lemon Aioli, Toasted Challah Roll*

### HEBREW NATIONAL ALL BEEF HOTDOG 12

*Classic Dog or Upgrade to One of Our Specialty Hotdogs for +2*

*CHICAGO: Sport Peppers, Tomatoes, Relish, Onions, Pickled Slice, Yellow Mustard,*

*Celery Salt*

*ISLAND: Mango Chutney, Spicy Aioli, Blackened Carmelized Onions, Mango, Cilantro, Jalapeños*

# LARGE PLATES

## MARYLAND CRAB CAKES 39

*Two 5oz Jumbo Lump Crab Cakes, Cocktail Sauce, Tartar Sauce, Lemon, Old Bay*

*Choice of Two Sides*

## NICE PIECE OF FISH\* MKT

*Fresh Local Dayboat Catch, Lemon Buerre Blanc, Choice of Two Sides, Chimichurri Sauce*

## PANKO AHI TUNA STEAK 29

*Panko Crusted Ahi Tuna, Sesame Green Beans, Cabbage, Carrots, Scallions, GingerWasabi Mashed Potatoes, Asian Soy Butter Sauce*

## PERUVIAN STEAK & FRIES 27

*Sliced Marinated Steak, Tomatoes, Onions, Aji Amarillo, Soy Sauce, House Cut Fries, Cilantro Herb Rice, Lime*

## ZUPPA DE PESCE 34

*Clams, Mussels, Shrimp, Calamari, Fish, 1/2 Lobster Tail, Seafood Tomato Broth, Onions, Celery, Grilled Bread*

**ROASTED FENNEL & SALMON RISOTTO 26**

*Pan Seared Salmon, Roasted Fennel, Garlic, Mint Peas, Lemon Zest, Evoo*

## ROASTED CHICKEN BREAST 25

### \*GLUTEN FREE/GLUTEN FREE SUBSTITUTIONS AVAILABLE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Boneless Chicken Breast, Wild Mushroom Gravy, Garlic Mashed Potatoes,*

*Grilled Broccoli Rabe, Fresh Thyme*

# menu curated by Chef Edwin Bermudez