



APPETIZER

OYSTERS ROCKEFELLER 14

Louisiana oysters, stuffed with spinach, parmesan, panko, Pernod, & Nueske's bacon

GRILLED OCTOPUS 12

Cork braised and char-grilled, arugula, shallots, lemon ginger vinaigrette & ancho chili aioli

MARYLAND CRAB CAKE 12

House made Maryland style crab cake, flash fried and baked, garden greens & remoulade

HUMMUS WITH GRILLED PITA 9

Chef's selection of flavored hummus served with warm grilled pita bread

SHRIMP COCKTAIL 12

5 colossal shrimp served with house made cocktail sauce

TENDERLOIN TIPS POT PIE 12

Savory house made pot pie with tenderloin tips, carrot, onion, celery & green peas

THE ICONIC WYVERN MUSSELS 9

Sautéed in white wine, garlic, basil, & chorizo, served over French fries.

SOUP & SALAD

SOUP OF THE DAY 7

Chef's selection

MARYLAND STYLE CRAB BISQUE 10

Creamy crab bisque, garnished with lump crab meat & old bay seasoning

CAESAR SALAD 7

Romaine, fresh shaved parmesan, house made croutons and Caesar dressing
Extra anchovies available upon request for an additional charge

ROASTED BEET SALAD 8

Oven roasted beets, horseradish infused apple puree, carrot, arugula, maple Dijon vinaigrette & goat cheese

ICEBERG WEDGE SALAD 7

Iceberg lettuce wedge, topped with blue cheese dressing, Nueske's bacon and chopped tomato

ENTREES

FILET MIGNON 6oz / 8oz 29 / 34

Grilled, truffle potato au gratin, haricot verts with parmesan & roasted garlic béarnaise

RIBEYE 16oz 36

Grilled, truffle parmesan potatoes, grilled zucchini planks & fried onion strings

PORK OSSO BUCCO 26

Braised, over a bed of stone ground cheddar grits with grilled asparagus & roasted tomato demi glaze

LAMB ½ RACK 29 / Full 36

Oven roasted, garlic mashed potatoes, sautéed broccolini, cinnamon mint demi glaze, topped with roasted red pepper chimichurri

MAPLE LEAF DUCK BREAST 27

Oven roasted, ginger butternut squash mash, arugula, fennel, figs & sweet soy reduction

SCOTTISH SALMON 29

Pan seared, with bacon roasted brussels sprouts, roasted red pepper polenta, fresh grilled corn salsa & chili lime aioli

FISH OF THE ATLANTIC 30

Over bucatini pasta tossed in house made Puttanesca sauce topped with fresh beet sprouts

NANTUCKET U 10 SEA SCALLOPS 30

Pan seared large scallops, citrus beurre blanc, sautéed spinach with leeks over a bed of sundried tomato couscous

CAJUN SHRIMP & GRITS 25

Six large shrimp, andouille sausage, sundried tomatoes, garlic & basil tossed in a white wine cream sauce over a bed of stoneground cheddar grits

ROASTED HALF CHICKEN 21

Herb roasted, garlic mashed potatoes & grilled asparagus topped with a pan jus

BOUILLABAISSE 24

Fish stew with mussels, salmon belly, shrimp & scallops with garlic bread

***VEGETABLE COCONUT CURRY STIR FRY 21**

Sautéed red pepper, shitake mushroom, red onion, garlic, scallion, beet sprouts & peanuts with a coconut curry sauce on a bed of sliced Napa cabbage and chopped cilantro

*Vegan

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

Prices do not include Tax or Gratuity