

Starters

Carters Creek She Crab Soup

8

Seafood Trilogy

Panko Coconut Shrimp with Pineapple Salsa, Sesame Seared Scallop with Ume Plums and Crab Shu Mi

17

Shoyu Glazed Diver Scallop

Lemon Grass Infused Red Tomato Gazpacho

10

Oysters on the Half Shell

Vodka Cocktail & Black Pepper Mignonette

Half Dozen /10 — Dozen /15

Fried Rappahannock Oysters

Jicama Slaw, Pickled Watermelon Salsa and Smoked Red Pepper Remoulade

15

Duck Confit Spring Rolls

Shoyu Reduction

14

Ahi Tuna and Roasted Beet

Tartare

Capers, Lemon and Golden Caviar

13

Green Tea Smoked Duck

"Carpaccio"

Snow Pea-Radish Salad with Pickled Watermelon Rind

12

Minced Sugar Cane

Lamb Skewers

Garlic Mint Tatziki and Warm Black Sesame Naan Bread

12

Blue Crab Spoonbread Bites

Sweet Corn Chow-Chow

10

Organic Mixed Green Salad

Grape Tomatoes, Dried Cranberries,

Main Course

Grilled Filet Mignon

Cabernet Reduction, Wild Mushroom Ragout, Red Bliss Hash and Roasted Vegetables

36

"Best of the Bay"

Crab Cakes

Lemon Buerre Blanc, White Cheddar Grits and Roasted Vegetable Mélange

30

Molasses Braised Smithfield Pork Belly

Wilted Collard Greens, Black-eyed Peas and Cornbread Crostinis

27

Panned Bay Flounder and Crab Imperial Brulee

Ragout of Smithfield Ham and White Beans

30

Pan Seared Diver Scallops

Fried Green Tomato and Corn Pudding with Country Ham Brown Butter

32

Sesame Seared Ahi Tuna

Wheat Noodle Shrimp Salad and Wasabi Shoyu Dipping Sauce

30

Grilled Hawaiian Sea Bass

Chickpea Curry and Pea Shoot Nappa Cabbage Slaw

32

Lamb Rib Eye

Roasted Vegetable and Yukon Gold Mirepoix with Mint Lamb Jus

38

Southern Style Chicken

Lightly Fried Boneless Organic Chicken Breast Dusted with Old Bay Flour, and Served with Sautéed Runner Beans, Sweet Corn Pudding and Tomato Piccalilli

26