

SMALL PLATES

Draft Blue Point Oysters

Rockefeller, Dynamite, or Deep Fried 12

Bam-Bam Shrimp

Fried Jumbo Shrimp Chipotle Aioli 13

Calamari

Hand-breaded calamari Poblano Remoulade 12

Maryland Crab & Pimento Dip

Maryland Lump Crab Pimento Cheese
Sharp Cheddar Pita Chips 12

Tuna Tartare or Smoked Salmon Tartare

Fresh Tuna or Salmon Avocado Shallots Truffle Oil
Sesame Seed Cucumber Ponzu Sauce Quail Egg 12

Hand-Cut Pub Chips

Blend of Hand-cut Pub Chips Sea Salt Chive-Truffle Aioli 6

Pub Fry Trio

Truffle Fries Sweet Potato Fries Greek Fries
Chive-Truffle Aioli Chipotle Aioli 9

Pretzel

Home-baked Pretzel Herbs Sea Salt IPA Mustard 7

Shepherd's Pie Croquettes

Panko Crusted Prime Chuck Spanish Chorizo Gold Potato
Mash Manchego Cheese Roasted Garlic Puree
IPA Cheese Sauce 12

Empanadas Argentinas

Half Moon Pastry Prime Chuck Spanish Chorizo
Sweet Onion Tomato Garlic Jalapeno Cilantro
Chimichurri Sauce Mango Chutney 12

Gastro Wings

Dozen Chicken Wings with Choice of Sauce -
Buffalo; Whiskey BBQ; or Thai 12

Deep Fried Honey-Encrusted Goat Cheese 10

Charcuterie Artisan Cheese Board

Chef's Choice Aged Cold Meats
Local and Imported Cheeses 16

Draft Sliders

Prime Angus & Chorizo Lettuce
Tomato Goat Cheese 15

Thai Chicken & Waffle Sliders

Belgian Waffle Crispy Chicken Breast Cucumber
Jicama Slaw Thai Peanut Sauce 15



PUB SALADS

Draft Buffalo Chicken Salad

Fresh Field Greens Crispy Buffalo Chicken Bleu Cheese
Pecan-Wood Bacon Celery
Red Onion Ranch Dressing 12

Champagne Salad

Fresh Field Greens Candied Orange Zinfandel Poached Pear
Grilled Chicken Goat Cheese Candied Pecans
Champagne Vinaigrette 12

Parmesan Bowl Salad

Baby Spinach Red Onion Seasonal Fruit Grilled Chicken
Candied Pecans Goat Cheese
Strawberry Vinaigrette 12



SOUP DU JOUR

Cup 4 Bowl 6

**Notice: The consumption of raw or undercooked eggs,
meat, poultry, seafood or shellfish may increase your
risk of food borne illness*

PUB BURGERS, PANINIS & SANDWICHES

(Served with truffle fries or house salad)

*DRAFT PRIME BURGER

Certified Prime Angus Bleu Cheese Pecan-Wood Bacon
Red Onion Tomato Greens Chipotle Aioli 12

*CAJUN PRIME BURGER

Certified Prime Angus Sharp Cheddar Tomato
Pecan-Wood Bacon Greens Cajun Aioli 12

*WHISKEY BBQ BURGER

Certified Prime Angus WI Cheddar Pecan-Wood Bacon
Greens Tomato Fried Onion Straws Chipotle Aioli
Pecan-Whiskey BBQ Sauce 12

*CHESAPEAKE BAY BURGER

Certified Prime Angus Maryland Crab Pimento Cheese
Greens Tomato Chipotle Aioli 12

BACON-CAPRESE PANINI

Fresh Mozzarella Tomato Pecan-Wood Bacon
Avocado Basil Oregano Balsamic Glaze 12

CHICKEN PESTO PANINI

Grilled Chicken Tomato Fresh Mozzarella
Basil Pesto 12

VEGETARIAN COURGETTE PANINI

Pan-seared Vegetable Courgette
Swiss Cheese Tomato Fresh Herbs Chipotle Aioli 12

SHRIMP PO-BOY

Artisan Roll Hand-breaded Shrimp
Jicama Slaw Tomato Chipotle Aioli 14

SBLTA

Fresh Salmon Pecan-Wood Bacon Lettuce
Tomato Avocado Shishito Remoulade 13



ARTISAN PIZZAS

Margherita Pizza

Garlic-Olive Oil Sauce Tomato
Fresh Mozzarella Basil 15

Lobster Pizza

Lobster Crème Sauce Fresh Corn Roasted Red Pepper
Fresh Mozzarella Lobster Tail
Field Greens Tomato Black Truffle Oil 18

ASIAN THAI PIZZA

Thai Sauce Hand-breaded Chicken Peanuts
Veggie Slaw Peanut Sauce 16

MEDITERRANEAN PIZZA

Pesto Sauce Chicken Feta Cheese Tomato
Cucumber Red Onion Mediterranean Olives 16

BUFFALO CHICKEN PIZZA

Spicy Buffalo Sauce Crispy Chicken Mozzarella
Cucumber Celery Carrots Bleu Cheese 16

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LARGE PLATES

Hokkaido Scallops

Pan-seared Jumbo Scallops Lobster Sauce
Seasonal Vegetable Chef Choice Risotto Micro Greens 26

Bourbon Glazed Salmon

Norwegian Salmon Bourbon Glaze Chef's Choice Risotto
Seasonal Vegetable 22

Salmon Tacos

Handmade Tortillas Grilled Salmon Jicama Slaw
Chipotle Aioli Goat Cheese Salad or Truffle Fries 16

Gastro Tacos

One Tenderloin Taco

Handmade Tortilla Caramelized Onion Micro Cilantro
Goat Cheese Shishito Aioli

One Lobster Taco

Handmade Tortilla Jicama Slaw Goat Cheese
Shishito Aioli Salad or Truffle Fries 14

PHO

Pork Vegetable Broth Noodles Mushrooms Cabbage
Scallions Egg Sprouts Cilantro 16

Vino Bianco Pasta

Artisan Pasta Hokkaido Scallop Jumbo Shrimp
Lobster Tail Lump Crab Ahi Tuna Asparagus
White-Wine Garlic Sauce 28

Creamy Chicken Pesto Pasta

Artisan Pasta Chicken Breast Pine Nuts Walnuts
Fresh Spinach Heirloom Tomato Shitake Mushroom
Pecorino-Romano Cheese Baguette 18

*Steak Chimichurri

Garlic-Grilled Skirt Steak Chimichurri Sauce
Chef Choice Pomme de Terre Seasonal Vegetable 20

*Steak au Poivre

Black Pepper-Encrusted Beef Tenderloin
Cognac Demi-Glace Chef Choice Pomme de Terre
Seasonal Vegetable 28

*Coffee-Encrusted Steak

Hanger Steak Kentucky Bourbon Sauce
Seasonal Vegetable Chef Choice Pomme de Terre 28

Lobster Mac & Cheese

Atlantic Lobster Tail Cavatappi Pasta
White Cheese & Red Pepper Sauce 18

Creole Shrimp & Chorizo Grits

Jumbo Shrimp Spanish Chorizo Grits
Parmesan Garlic-Creole Butter Poblano Remoulade 19

Black Pepper Encrusted Ahi Tuna

Fresh Tuna Lobster Sauce Braised Bok Choy
Chef Choice Risotto Seasonal Vegetable
Seaweed Salad 25

Spicy Tuna

Fresh Tuna Spicy Thai Sauce Kimchi Seaweed Salad
Chef Choice Risotto Seasonal Vegetable Tobiko 25

Moules and Frites

Smoked PEI Mussels Truffle Fries
Pork Belly Chorizo Baguette
White Wine Garlic Sauce OR Lemongrass Ginger Sauce 18

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LARGE PLATES

Athena Chicken

Airline Chicken Vesuvio Potatoes Seasonal Vegetable
Cucumber Fresh Herbs Lemon Olive & Feta Salad 15

Bourbon BBQ Chicken

Airline Chicken Vesuvio Potatoes Seasonal Vegetable
Pecan Bourbon-BBQ Sauce 15

*Hand-Cut Aged Ribeye

28-Day Aged Ribeye Chef Choice Pomme de Terre
Bourbon-Mushroom Veal Demi-Glace
Seasonal Vegetable 30

*Moody Blue Bourbon Tenderloin

Tenderloin Moody Blue Cheese
Bourbon-Mushroom Veal Demi-Glace
Chef Choice Pomme de Terre
Seasonal Vegetable 28

*Dry-Aged Kansas City Strip

Hand-cut Dry Aged Bone-in Strip
Bourbon-Mushroom Veal Demi-Glace
Chef Choice Pomme de Terre Seasonal Vegetable 32

*Tomahawk Ribeye

24 oz. Aged Bone-in Ribeye
Bourbon-Mushroom Veal Demi-Glace
Chef Choice Pomme de Terre Seasonal Vegetable 45



FRIDAY FISH FRY

Fridays Only

Pretzel-Crusted Premium Haddock

Chive-Truffle Fries Jicama Slaw
Jalapeno-Caper Tartar 15

Beer-Battered Fish & Chips 15



SUNDAY BRUNCH BUFFET

(Sunday Only 10am – 2 pm)

Chef crafted Sunday Brunch Buffet 15

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