

SMALL PLATES

Maryland Pan-Seared Crab Cakes

Lump Crab Peach-Mango Chutney Chipotle Aioli 14

Scotch Deviled Eggs

Panko-Crusted Deviled Eggs Bacon Greens 12

Deep Fried Honey-Encrusted Goat Cheese 11

Charcuterie Artisan Cheese Board

European Aged Meats Local & Imported Cheese 18

Potstickers with Bourbon-Soy Dipping Sauce 10

Moules and Frites

PEI Mussels Pork Belly Chorizo Pomodoro Sauce
Truffle Fries 16

Tuna Tartare

Fresh Tuna Shallots Avocado Sesame Seeds Cucumber
Truffle Oil Ponzu Sauce Quail Egg 12

Bam Bam Shrimp

Fried Jumbo Shrimp Chipotle Aioli House Salad 13

Maryland Crab & Pimiento Dip

Lump Crab Pimiento Cheese Sharp Cheddar
Onion Straws Naan Bread 12

Battered Maitake Mushroom

Crispy Battered Maitake IPA Mustard Carolina BBQ Sauce 12

Shepherd's Pie Croquettes

Panko-Crusted Spanish Chorizo & Chuck Potato Mash
Manchego Cheese Garlic IPA Cheese Sauce 12

Jumbo Pretzel with Sea Salt, Cheese Sauce, IPA Mustard 9

Thai Chicken & Waffle Sliders

Belgian Waffle Crispy Chicken Cucumber
Carrot Slaw Thai Peanut Sauce 12

Hand-Breaded Calamari with Poblano Remoulade 12

Gastro Wings

Choose: NY Buffalo – TN Bourbon BBQ – Spicy Carolina BBQ 12



PUB SALADS

Grilled Romaine & Asian Pear Salad

Romaine Tenderloin Asian Pear Bacon Red Onion
Tomato Avocado Blue Cheese Fuji Apple Vinaigrette 12

Mediterranean Orange Salad

Greens Grilled Chicken Orange Slices Kalamata Olives
Grapes Onions Cucumbers Artichokes Feta Cheese
Blood Orange Vinaigrette 12

Draft Buffalo Chicken Salad

Greens Crispy Buffalo Chicken Blue Cheese Bacon
Celery Red Onion Ranch Dressing 12

Parmesan Bowl Salad

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

Champagne Salad

Greens Grilled Chicken Candied Orange Poached Pear
Grapes Candied Walnuts Goat Cheese
Champagne Vinaigrette 12

Soup du Jour Cup 5 Bowl 8

**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

(100% Prime Sirloin. Served with Salad or Truffle Fries)

***Burger au Poivre**

Green Peppercorn-Cognac Sauce Swiss Cheese
Mushroom Greens Tomato Chipotle Aioli 12

***Caprese Burger**

Bacon Fresh Mozzarella Heirloom Tomato Greens
Basil-Pesto Aioli Balsamic Glaze 12

***Chesapeake Burger**

Maryland Crab Pimiento Cheese Greens Tomato
Chipotle Aioli 13

***Whiskey BBQ Burger**

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

***Draft Prime Burger**

Blue Cheese Bacon Onion Tomato Greens Chipotle Aioli 12

***Draft Sliders (2)**

WI Cheddar Greens Tomato Onion Chipotle Aioli 12



***French Dip Sandwich**

Prime Rib Au Jus Swiss Cheese Caramelized Onion
Horseradish Crème 14

New England Lobster Roll

Lobster Avocado Greens Spices Lemon 14

Shrimp Po-Boy

Hand-breaded Jumbo Shrimp Tomato
Carrot Slaw Chipotle Aioli 14

Vegetarian Honey Goat Cheese Sandwich

Breaded Goat Cheese Honey Greens
Fried Tomato Apricot Jam 14

SBLTA

Fresh Salmon Bacon Greens Tomato
Avocado Shishito Remoulade 13

Buffalo Chicken Sandwich

Crispy Chicken Buffalo Sauce Blue Cheese Bacon Greens
Onion Cucumber Chipotle Aioli 12

Bacon Caprese Panini

Fresh Mozzarella Bacon Tomato Avocado Basil
Oregano Balsamic Glaze 12

Chicken Pesto Panini

Grilled Chicken Bacon Tomato Fresh Mozzarella
Basil Pesto Sauce 12



BRICK OVEN PIZZERIA

***Tenderloin & Peppercorn Pizza**

Tenderloin Green Peppercorn Brussels Sprout Petals
Potato Heirloom Tomato Chives Onion Straws Arugula
Shaved Parmesan 17

Lobster Pizza

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

Primavera Vegetarian Pizza

Vodka Crème Sauce Parmesan Shiitake Mushroom Onion
Bell Pepper Corn Tomato Zucchini Artichokes
Spinach Mozzarella Cheese 16

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BRICK OVEN PIZZERIA

(Continued)

Sicilian Pizza

Pomodoro-Chipotle Sauce Parmesan Chorizo Calabrese
Bell Pepper Tomato Onion Corn Ricotta Cheese
Arugula Balsamic Glaze 16

Creamy Pesto Pizza

Pesto-Ricotta Sauce Prosciutto Artichoke Roasted Red
Pepper Tomato Kalamata Olives Roasted Pine Nuts
Basil Shaved Parmesan 16

Margherita Pizza

Olive Oil Tomato Fresh Mozzarella Basil
Balsamic Glaze 16

Mediterranean Pizza

Pesto Sauce Grilled Chicken Feta Cheese Tomato
Cucumber Red Onion Mediterranean Salad 16



LARGE PLATES

Maine Lobster & Shrimp Pasta

Artisan Pasta Lobster Tail Jumbo Shrimp Tomato
Spinach Vegetable Vodka Crème Sauce 29

Hokkaido Scallops

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

Poke Bowl

Fresh Tuna Carrot Seaweed Salad Sprouts Cabbage
Avocado Mango Wasabi Risotto 18

Creole Shrimp & Chorizo Grits

Jumbo Shrimp Spanish Chorizo Grits Poblano Remoulade
Jalapeno Vegetable 19

Bourbon Glazed Salmon

Fresh Salmon Bourbon Glaze Risotto
Seasonal Vegetable 22

Blackened Shrimp Tacos in Handmade Tortillas (3)

(Served with Salad or Truffle Fries)

Cabbage Feta Cheese Chipotle Aioli
Peach-Mango Chutney 16

Gastro Tacos in Handmade Tortillas (2)

(Served with Salad or Truffle Fries)

1 Tenderloin: Caramelized Onion - Goat Cheese
Cilantro - Shishito Aioli

1 Lobster: Carrot Slaw - Goat Cheese - Shishito Aioli 14

Spicy Tuna

Fresh Tuna Thai Sauce Kimchi Seaweed Salad
Wasabi Risotto Seasonal Vegetable Narutomaki 25

Black Pepper-Encrusted Ahi Tuna

Fresh Tuna Lobster Crème Sauce Chef Choice Risotto
Seasonal Vegetable Seaweed Salad 25

Bourbon BBQ Chicken

Airline Chicken Roasted Potato Vegetable
Pecan-Bourbon BBQ Sauce Onion Straws 16

Athena Chicken

Airline Chicken Roasted Potato Cucumber Lemon
Fresh Herbs Vegetable Mediterranean Salad 16

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LARGE PLATES

Seafood Pasta Primavera

Jumbo Shrimp Hokkaido Scallops Mushroom Carrot
Broccolini Heirloom Tomato White Wine-Garlic Sauce 28

Creamy Chicken Pesto Pasta

Artisan Pasta Grilled Chicken Pine Nuts Walnuts
Spinach Tomato Shiitake Mushroom
Pecorino-Romano Cheese 18

Lobster Mac & Cheese

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



*Land & Sea

Tenderloin Lobster Thermidor Béarnaise Sauce
Seasonal Vegetable Pomme de Terre 37

*Cowboy Steak

Grilled Avocado Romaine Heirloom Tomato Zucchini
Shiitake Mushroom Baby Red Potato 38

*Hand-Cut 28-Day Aged Ribeye

Caramelized Onion & Mushroom Vegetable
Pomme de Terre Bourbon Demi-Glace 30

*28-Day Dry Aged Kansas City Strip

Bone-In Strip Roasted Truffle Potato
Battered Maitake Mushroom Bourbon Demi-Glace
Carolina BBQ Sauce 34

*Moody Blue Bourbon Tenderloin

Moody Blue Cheese Bourbon Demi-Glace Onion Straws
Seasonal Vegetable Pomme de Terre 29

*Steak Chimichurri

Skirt Steak Chimichurri Sauce Vegetable Pomme de Terre 22

*Coffee-Encrusted Hanger Steak

Kentucky Bourbon Sauce Vegetable Pomme de Terre 28

*Creole Ribeye & Jumbo Shrimp

Blackened Ribeye & Jumbo Shrimp Creole Crème Sauce
Baby Red Potato Seasonal Vegetable 38



FRIDAY FISH FRY

Fridays Only

Pretzel-Crusted Premium Haddock

Truffle Fries Carrot Slaw Jalapeno-Caper Tartar 16

Hand-Breaded Perch

Truffle Fries Carrot Slaw Jalapeno-Caper Tartar 16

Grilled Bruschetta Salmon

Fresh Salmon Bruschetta Risotto Seasonal Vegetable 22

Ask about our chef-crafted feature desserts.

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