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Bar Menu

APPETIZERS

Tuna Tartare 17
Sushi Grade Tuna, Togarashi Chips, Cucumber, Radish, Haricot Vert, Avocado Tzatziki, Makrut Lime Vinaigrette

Citron Crab Balls 18
Brussel Sprout Slaw, Crispy Sweet Potato Strings

West Coast Crispy Brussel Sprouts & Cauliflower 15
Pickled Watermelon Radish, Shaved Romano, Apple Rhubarb Syrup

Black Garlic-Sesame Chicken Wings 14
Daikon-Mango Salad, Pepper Lime Aioli

Potato Gnocchi 16
English Peas, Mushrooms, Pine Nuts, Grano Padano, Black Truffle Sage Vin Blanc

Duck Foie Gras 23
Local Peaches, Red Onion Jam, Crostini, Port Reduction

Rare Tenderloin Carpaccio 19
Thinly Sliced, Arugula, Capers, Parmesan, Local Tomatoes, Crostini

Black Skillet Roasted Mussels 17
Sicilian Sea Salt, Olive Oil & Citrus

Crispy Calamari 16
Citrus Garlic Butter, Crisp Pickled Peppers, Spicy Romanesco

Artisan Cheese & Charcuterie to Share 24
Fresh & Dried Fruits, Nuts, Olives, Breads, Honeycomb

Grilled Lamb Flatbread 19
Grilled Naan, Mojito Slaw, Queso Fresco, Cilantro-Mint Pesto, Pickled Cherry Pepper

Chickpea Fritters 15
Cucumber-Peppadew Relish, Coriander-Jalapeno Emulsion, Lemon Garlic Yogurt Drizzle

Short Rib Sliced Angus Beef Slider 16
Local Peaches, Red Onion Jam, Crostini, Port Reduction

The Big Shrimp or Vegetable Egg Roll 15
Sweet Chili Sauce, Honey Soy Sauce

Hand Cut Fries with Truffle Sea Salt 8

CHILLED FROM THE SEA

Oysters On The Halfshell
Half-Dozen 18 **Dozen** 34
Citrus Cucumber Mignonette, Fresh Horseradish
Daily Selection

Scottish Smoked Salmon 19
Blinis, Cornichons, Eggs, Onions, Crème Fraiche

Chilled Jumbo Shrimp 19
Remoulade, Cocktail Sauce, Citrus

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SALADS 12

Citron Summer Salad
Local Lettuces, Berries, Feta Cheese, Avocado, Pine Nuts, Honey Herb Vinaigrette

Contemporary Caesar Salad
Petite Romaine Lettuce Chopped, Spicy Croutons, Shaved Grana Padano, Black Garlic-Citrus Dressing

Wedge Classic
Baby Iceberg Lettuce, Boiled Egg, Roma Tomato, Maple Cajun Bacon, Scallions, Maytag Bleu Cheese

Beefsteak BLT Stack
Fresh Mozzarella, Maple Cajun Bacon, Micro Green Basil, Aged Balsamic Glaze

SOUPS

Citron Crab Soup 12
Lump Crabmeat, Summer Vegetables, Smoked Bacon, Spicy Tomato Broth

Daily Chilled Soup 11

HOUSEMADE PIZZA

Margherita Pizza 18
Fontina, Fresh Mozzarella, Roasted Tomato, Garlic, Basil, Olive Oil & Smoked Sea Salt

Gulf Shrimp & Four Cheese Pizza 19
Herb White Garlic Sauce, Pesto Drizzle

Daily Special Pizza
Ask Your Server for Today's Selection

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LIGHT FARE & SANDWICHES

Angus Short Rib Filet 24
Amish Cheddar, Cajun Maple Bacon,
Brioche, Hand- Cut Truffle Fries

Grilled Atlantic Salmon atop Caesar Salad 26
Grilled Wild Atlantic Salmon atop Petite Romaine Lettuce Chopped, Spicy Croutons, Shaved Grana Padano, Black Garlic-Citrus Dressing

Crispy Buttermilk Chicken atop Summer Salad 25
Battered Chicken Strips, Local Lettuces,
Berries, Feta Cheese, Pine Nuts, Avocado,
Honey Herb Vinaigrette

Grilled & Marinated Poulet Sandwich 19
Chicken with Maple Cajun Bacon, Sliced Avocado, Baby Arugula, Beefsteak Tomato, Peppadew Aioli on Ciabatta with Housemade Kettle Chips

Herb-Seared Rare Ahi Tuna Nicoise 26
Baby Greens, Fingerling Potato, Eggs, Tomato, Beans, Olives, Artichokes, Tarragon-Dijon Vinaigrette

Crab Cake Sandwich 26
Beefsteak Tomato, Baby Greens, Peppadew Aioli, Toasted Brioche, Kettle Chips

Crispy Cod Fish & Chips 24
Lightly Battered Fresh Cod, Hand Cut Fries,
Chesapeake Slaw, Citrus, Remoulade & Cocktail Sauce

Cobb Salad 26
Chilled Gulf Shrimp, Chopped Seasonal Lettuces, Tomato, Bacon, Grilled Corn, Blue Cheese, Avocado & Scallions, Red Wine Vinaigrette

Jumbo Whale Soft Shell Crab BLT 27
Brioche, Heirloom Tomato, Arugula, Cajun Bacon, Chive Aioli, French Fries

Maine Lobster Roll 27
Brioche, House Kettle Chips, Remoulade Sauce

PASTA

Skillet Seared Prawns & Orzo 28
Blistered Mini Tomatoes, Spinach, Feta, Asparagus, Lemon-Oregano Reduction

Spice-Rub Grilled Chicken Breast & Cavatappi 27
Diced Plum Tomatoes, English Peas, Spicy Bacon, Parmesan-Herb Cream

Roasted Vegetable & Gemelli 25
Grilled Brussel Sprouts, Zucchini, Wild Mushroom, Marsala Truffle Beurre Blanc,
Sundried Tomato Almond Relish

Fresh Risotto Du Jour 27

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ENTREES

Diver Sea Scallops 39
Pecorino Seared, Edamame Mash, Local Corn & Tomato Salad, Lobster Meuniere Sauce

Chilean Sea Bass 44
Wild Mushroom Risotto, Primavera Vegetables, Chimichurri Butter

Citron Jumbo Crab Cake 36
Jumbo Lump, Grilled Heirloom Tomato, Seasonal Vegetables, Crispy Shoelace Yam Crisps, Cracked Mustard Vin Blanc

Double Statler Free Range Chicken Breast 29
Summer Quinoa with Brunoise Vegetables, Pixie Tangerine Glaze

Jumbo Soft Shell Crab Whales single 26
double 46
Little Gem Lettuce, Heirloom Tomato, Pickled Shallots, Sweet Corn Glaze, Spicy Bacon Jam

Prime Veal Tenderloin Medallions 42
Maine Lobster Chunks atop, Ragout of Forest Mushrooms, Charred Asparagus, Roasted Tomato & Three Mustard Bearnaise

Grilled Atlantic Salmon 35
Honey Ponzu Glaze, Forbidden Rice, Haricot Vert, Charred Pineapple-Mango Relish

Daily Fresh Catch Market Price

7 oz Black Angus Aged Filet Mignon 43
14 oz Black Angus Filet Mignon Bone-In 59
20 oz Black Angus Rib Eye Bone-In 59
All Served with Smashed Red Bliss Garlic & Dill Potatoes, Grilled Asparagus, Truffle Demi-Glace

SIDES 8

Smashed Red Bliss Garlic & Dill Potatoes
Sautéed Baby Spinach
Jumbo Asparagus
Roasted Wild Mushrooms
Hand Cut Fries with Truffle Sea Salt

~ Gluten Free

Gratuity of 20% Added to Parties of 6 or More
Up to Four Payments Per Reservation, No Split Checks
Please Advise Your Server of Any Allergies or Food Preferences