



## STARTERS

### CHESAPEAKE SHE CRAB SOUP

*Cup 9 Bowl 13*

### BAKED LUMP CRAB DIP

*Served with crostinis 22*

### PEI MUSSELS FRA DIAVOLO

*PEI mussels, spicy tomato sauce with pancetta, toasted bread 21*

### SOUTHERN FRIED SHRIMP

*Crispy fried jumbo shrimp, lava & cocktail 22*

### LOBSTER SALAD TACOS

*Wonton tacos, cucumber, carrot, sriracha, microgreens 25*

### TUNA TATAKI \*

*Seaweed salad, jumbo lump crab, sweet chili sauce, ponzu sauce, wonton crisps Mkt.*

### MEDITERRANEAN PLATE

*Baked goat cheese, artichoke hearts, heirloom tomatoes, roasted garlic, roasted red peppers, kalamata olives, E.V.O.O. served with crostinis 20*

### CHARCUTERIE BOARD

*Fig jam, pimento cheese, artisan cheeses, salami, prosciutto, nuts, dried fruits, baked crackers 25*

### SHRIMP BIANCA FLATBREAD

*Goat cheese, mozzarella, parmesan, creamy roasted garlic sauce, spinach, fresh herbs 20*

### RUSTICA FLATBREAD

*Italian sausage, pepperoni, caramelized onion, tomato sauce, mozzarella, sriracha honey 18*

### BBQ CHICKEN FLATBREAD

*Smoked gouda, mozzarella, red onion, cilantro 18*

## OYSTERS

### OYSTERS ON ICE

*Rotating selection served raw with seasonal mignonette & cocktail Mkt.*

### CRISPY FRIED OYSTERS

*Dill pickles, Thai chili aioli 23*

### OYSTERS ROCKAFELLER

*Creamed spinach, applewood bacon, gruyere cheese, pernod Half Doz 24*

## SUSHI

### SUSHI LOVE BOAT \*

*Forty (40) pieces of our most-loved sushi rolls including the Cali-Virginia, Shrimp Tempura, Crunchy Tuna, and Porch Roll 100*

### MINI POKE TACOS \*

*Spicy Ahi tuna, avocado, fresh jalapeño, dynamite sauce 22*

### CRUNCHY TUNA ROLL \*

*Tuna, cucumber, avocado, crispy shallots, masago, wasabi-honey 21*

### SHRIMP TEMPURA ROLL

*Tempura fried shrimp, avocado, ponzu, bang-bang sauce 20*

### TSUNAMI ROLL \*

*Ahi tuna, salmon tartare, avocado, masago, eel sauce 23*

### CALI-VIRGINIA ROLL \*

*Lump blue crab, avocado, cucumber, jalapeño, ponzu, dynamite sauce 23*

### PORCH ROLL \*

*Salmon tartare, avocado, masago, ponzu 21*

## SALADS

*Grilled Chicken 10 | Grilled Salmon 14 | Grilled Shrimp 12*

### CITRUS BURRATA

*Mixed greens, toasted pine nuts, fennel, baby heirloom tomatoes, orange slices, citrus vinaigrette 16*

### FARMHOUSE GREEK

*Simple greens, heirloom tomatoes, feta cheese, English cucumbers, Kalamata olives, red onion, pepperoncini, oregano vinaigrette 16*

### CAESAR

*Crisp romaine, parmesan garlic dressing, homemade croutons. Half 10 Full 14*

### BEET & FRIED GOAT CHEESE

*Walnut encrusted fried goat cheese, roasted sugar beets, golden beets, baby arugula, red onion, mini heirloom tomatoes, charred lemon vinaigrette, balsamic glaze 17*

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## SANDWICHES

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*Served with your choice of french fries or vegetables*

### FRENCH DIP AU JUS

*Slow-roasted shaved prime rib, provolone, grilled onions, horseradish 24*

### LOBSTER BLTA

*Lobster salad, bacon, lettuce, tomato, avocado on a toasted brioche roll 26*

### JUMBO LUMP CRAB CAKE

*Bibb lettuce, tomato, lemon-caper tartar on a fresh potato roll 25*

### FLOUNDER BLT

*Crispy fried flounder, applewood bacon, Bibb lettuce, tomato, lemon-caper tartar on a toasted brioche bun 22*

### CHEESEBURGER DELUXE

*White cheddar cheese, pickles, lettuce, tomato, applewood bacon, haystack onion rings, porch aioli on a toasted brioche bun 22*

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## ENTREES

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### SEARED SCALLOPS

*Saffron cream sauce, red peppers, corn, baby spinach, parmesan, southern risotto Mkt.*

### JUMBO LUMP CRAB CAKES

*Lemon-caper tartar, leeks, green beans, toasted pine nut wild rice 42*

### HERB-CRUSTED FLOUNDER

*Roasted tomatoes, artichokes, lemon caper beurre blanc, whipped potatoes 36*

### LEMON DILL SALMON

*Lemon dill sauce, blistered heirloom tomatoes, leeks, toasted pine nut wild rice 36*

### SICILIAN PASTA

*Campanelle pasta, almond pesto, asparagus, cherry tomatoes, basil, parmesan 22*  
*Toppers: grilled shrimp 12 | grilled salmon 14 | grilled chicken 10*

### SHRIMP SCAMPI PASTA

*Linguine, garlic white wine sauce, baby heirloom tomatoes, parsley 34*

### 8 OZ. FILET MIGNON

*Garlic butter, rosemary demi-glace, green beans, whipped potatoes 52*

### HERB CRUSTED RACK OF LAMB

*Rosemary demi-glace, herb-pesto, asparagus, whipped potatoes 52*

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## SIDES

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*Asparagus 7*

*Green Beans 7*

*Whipped Potatoes 6*

*French Fries 6*

*Southern Risotto 8*

*Toasted Pine Nut Wild Rice 7*

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## KIDS

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*Chicken Tenders & Fries 12*

*Pepperoni Flatbread 12*

*Pasta with Butter 10*

*Please be aware, parties of 8 or more may not split checks and a 20% service charge will be added to parties of 6 or more. Thank You.*

*\* Consuming raw or undercooked meat, eggs, poultry, or seafood may increase your risk of contracting a food borne illness, especially if you have certain medical conditions. These foods can be cooked to order.*