



OYSTERS

OYSTERS ON ICE

Rotating selection served raw with seasonal mignonette & cocktail sauce MKT.

CRISPY FRIED OYSTERS

Dill pickles, Thai chili aioli 22

OYSTERS ROCKAFELLER

Creamed spinach, applewood bacon, pernod, gruyere cheese gratin. Half Doz 22

STARTERS

CHESAPEAKE SHE CRAB SOUP

Cup 9 Bowl 12

BAKED LUMP CRAB DIP

Served with crostinis 20

CRISPY FRIED BRUSSELS

Soy honey glaze, tuxedo sesame seeds, thai chili aioli 12

MEDITERRANEAN PLATE

Baked goat cheese, artichoke hearts, heirloom tomatoes, roasted garlic, roasted red peppers, kalamata olives, E.V.O.O. served with crostinis 18

LOBSTER SALAD TACOS

Wonton tacos, cucumber, carrot, sriracha, microgreens 23

TUNA TATAKI *

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

SOUTHERN FRIED SHRIMP

Crispy fried jumbo shrimp, lava & cocktail 21

SHRIMP SCAMPI

Garlic, white wine, butter, cherry tomatoes, parsley, grilled baguette 18

RUSTICA FLATBREAD

Italian sausage, pepperoni, caramelized onion, tomato sauce, mozzarella, sriracha honey 16

BBQ CHICKEN FLATBREAD

Smoked gouda, mozzarella, red onion, cilantro 16

SUSHI

SUSHI LOVE BOAT *

Forty (40) pieces of our most-loved sushi rolls including the Cali-Virginia, Shrimp Tempura, Crunchy Tuna, and Porch Roll 90

MINI POKE TACOS *

Spicy Ahi Tuna, Avocado, Fresh Jalapeño, Dynamite Sauce 20

PORCH ROLL *

Salmon tartare, avocado, masago, ponzu 20

CRUNCHY TUNA ROLL *

Tuna, cucumber, avocado, crispy shallots, masago, wasabi-honey 20

SHRIMP TEMPURA ROLL

Tempura fried shrimp, avocado, ponzu, bang-bang sauce 18

TSUNAMI ROLL *

Ahi tuna, salmon tartare, avocado, masago, Unagi 22

CALI-VIRGINIA ROLL *

Lump blue crab, avocado, cucumber, jalapeño, ponzu, dynamite sauce 22

SALADS

Grilled Chicken 10 | Grilled Salmon 14 | Grilled Shrimp 12

CAESAR

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

BEET & FRIED GOAT CHEESE

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

FARMHOUSE GREEK

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

GRILLED SALMON SALAD

Field greens, heirloom tomatoes, grilled asparagus, feta cheese, crispy chickpeas, potato haystack, balsamic dressing 28
(Grilled chicken or shrimp may be substituted)

SANDWICHES

Served with your choice of french fries or seasonal vegetables

FRENCH DIP AUJUS

Slow-roasted shaved prime rib, provolone, grilled onions, horseradish 20

LOBSTER BLTA

Lobster salad, bacon, lettuce, tomato, avocado served on a toasted brioche roll 24

JUMBO LUMP CRAB CAKE

Bibb lettuce, tomato, lemon-caper tartar, served on a fresh potato roll 24

FLOUNDER BLT

Crispy fried flounder, applewood bacon, Bibb lettuce, tomato, lemon-caper tartar on a toasted brioche bun 20

CHEESEBURGER DELUXE

White cheddar cheese, pickles, lettuce, tomato, applewood bacon, haystack onion rings, & porch aioli served on a toasted brioche bun 20

ENTREES

SEARED SCALLOPS

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

HERB-CRUSTED FLOUNDER

Roasted tomatoes, artichokes, seasonal vegetables, lemon caper beurre blanc, whipped potatoes 32

JUMBO LUMP CRAB CAKES

Seasonal vegetable, lemon-caper tartar, southern risotto 40

GRILLED SALMON

Butternut squash hash, chive oil, whipped sage butter 35

SHRIMP & CLAMS LINGUINE

Shaved garlic, chopped parsley, lemon, white wine, red pepper flakes, Italian breadcrumbs 30

SICILIAN PASTA

Campanelle pasta, almond pesto, asparagus, cherry tomatoes, basil, parmesan 21
Toppers: grilled shrimp 12 | grilled salmon 14 | grilled chicken 10

FILET MIGNON

Seasonal vegetable, garlic butter, rosemary demi-glace, whipped potatoes 48

HERB CRUSTED RACK OF LAMB

Seasonal vegetable, salsa verde, whipped potatoes 48

SIDES

Seasonal Vegetables 6

Whipped Potatoes 6

French Fries 6

Southern Risotto 7

KIDS

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.