A P P E T I Z E R S

BUTTERNUT SQUASH RAVIOLI 10.00
With Duck Confit, Pumpkin Seed Oil, Roasted Garlic Cream Sauce

OYSTER & CLAM SAMPLER 8.00
Freshly Shucked Oysters and Clams with a Champagne Mignonette Sauce

CHILLED LOBSTER & CRAB SALAD 13.00
With Cucumber, Avocado and Citrus Vinaigrette

SEVEN SPICED TEMPURA SHRIMP 12.00
Jicama and Red Pepper Slaw, Saffron & Black Pepper Aioli

MARYLAND CRAB CAKES 15.00
Pickled Red Beet Salad, Chive Oil, Horseradish Cream Sauce

SHRIMP COCKTAIL 13.00
Jumbo Shrimp served with a Tangy Bloody Mary Cocktail Sauce garnished with Candied Lemon Rinds

MR. BARRY'S FAVORITE 7.00
Selected Baby Greens, Cambozola, Pears, Fresh Mushrooms lightly tossed with a Sesame Vinaigrette

BABY ROMAINE CAESAR 7.00
Roasted Garlic and Crispy Brioche Croutons

SMOKED SALMON AND RED BEET TOWER 8.00
Drizzled with an Herb Vinaigrette

E N T R E E S

BLACK OLIVE CRUSTED GROUPER 24.00
With Shaved Fennel, Grape Tomatoes & Thyme Jus

FILET MIGNON 36.00
With Confit of Fingerling Potatoes, Portobello Mushrooms and Spinach, Cabernet Jus

PAN ROASTED ATLANTIC SALMON 23.00
Sweet Potato and Bacon Cake, Hazelnut-Truffle Vinaigrette

HERB CRUSTED RACK OF LAMB 36.00
With White Bean and Artichoke Ragoût, Rosemary-Fig Gastrique

BRAISED LAMB SHANK 23.00
Yukon Mashed Potatoes, Lemon-Horseradish Gremolata

PAN ROASTED COD 23.00
Fingerling Potatoes, Celery Root, Whole Grain Mustard Vinaigrette

16oz. CERTIFIED ANGUS NEW YORK SIRLOIN 39.00
Asiago-Wild Mushroom Encrusted, Tempura Asparagus, Yukon Mashed Potatoes

HERB ROASTED FRENCHED BREAST OF CHICKEN 22.00
Caramelized Shallots, Apple Wood Smoked Bacon and French Lentils, Aged Sherry Jus

ROASTED EGGPLANT RAVIOLI 22.00
Roasted Red Peppers, Mozzarella and Roasted Grape Tomatoes

MOLLY PITCHER SEAFOOD POT PIE 23.00
Shrimp, Scallops, Maine Lobster Meat, Light Creamy Bisque

All entrees served with a House Salad.

B o n A p p e t i t !