

Locket

RAW BAR

OYSTERS* CHEF'S SELECTION

served with cocktail sauce, mignonette, lemon
1/2 DOZEN 21 DOZEN 40

CLASSIC JUMBO SHRIMP COCKTAIL

three chilled jumbo shrimp, cocktail sauce, lemon
16

JONAH CRABS

chilled jumbo crab claws, served with mustard sauce
4.5 / claw

SEAFOOD TOWERS

THE CAPTAIN* 64

1/2 oysters, 6 jumbo shrimp, 4 jonah crab claws

THE SYDNEY* 144

dozen oysters, 6 jumbo shrimp, 4 jonah crab claws
4oz lobster tail, tuna tartare, lobster salad

SMALL PLATES

SMASH BURGER SLIDERS* (3) 18

Creekstone Farms beef, American cheese, pickles, onions,
Locket sauce, brioche buns, topped with crispy fried onions

FRIED CALAMARI 19

cherry peppers, artichokes, olives, marinara, grilled lemon

ROASTED RED BEET HUMMUS 16

garlic toum, sliced radishes, pickled red onion, ras el hanout,
house made garlic naan

CHESAPEAKE CRAB IMPERIAL DIP 22

jumbo lump crab, capers, red peppers, baked with parmesan crumbs,
served with Old Bay lavash crackers

WINGS (8) 19

mild, honey mustard, teriyaki, or spicy apricot
served with celery and smoked blue cheese dressing

SALADS

BLACKENED CHICKEN CAESAR 19

romaine, parmesan crisp, housemade caesar dressing

GRILLED SMOKED SALMON* 27

mixed greens, marinated tomatoes, pee wee potatoes, balsamic
onions, goat cheese, champagne vinaigrette

LOBSTER COBB SALAD 18

¼ lb lobster salad, mixed greens, romaine, marinated tomatoes,
chopped egg, grilled corn, carrots, cucumber, avocado,
applewood bacon, champagne vinaigrette

MKT MEDITERRANEAN 18

quinoa, baby arugula, house pickled beets, avocado, marinated tomatoes,
beet hummus, balsamic onions, sunflower seeds, fried goat cheese,
grilled lemon, champagne vinaigrette
+shrimp 12 | +chicken 12 | +salmon* 16

BRUNCH

NUTELLA FRENCH TOAST 19

brioche, Nutella mousse, macerated berries, candied hazelnuts, maple syrup

AVOCADO TOAST* 20

smashed avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil, feta, micro cilantro, Italian rustico

KEY BRIDGE BREAKFAST* 22

french toast, two eggs any style, applewood bacon, home fries, fresh fruit

SMOKED SALMON PLATE* 24

Scottish smoked salmon, toasted brioche, cream cheese, sliced tomato, red onion, capers, mixed greens

CRAB & SPINACH OMELET* 27

gruyere cheese, fines herbes, hollandaise, mixed greens

CARBONARA PIZZA* 18

mozzarella, pecorino, parmesan, guanciale, black pepper, farm egg

CRAB CAKE BENEDICT* 27

English muffin, poached eggs, Old Bay hollandaise, grilled asparagus, home fries

LOCKET EGGS BENEDICT* 22

English muffin, poached eggs, Virginia ham, hollandaise, home fries

STEAK & EGGS* 34

7oz Allen Brothers NY strip, two eggs any style, asparagus, home fries, hollandaise

BREAKFAST SANDWICH* 19

toasted brioche, applewood bacon, two fried eggs, Tillamook cheddar, home fries

MONUMENTAL BURGER* 24

Creekstone Farms beef, sunny side up egg, applewood bacon, gruyere cheese, caramelized onions,
tarragon aioli, brioche bun, hollandaise, home fries | Substitute a 'Beyond Burger' for \$ 2.00

ENTRÉES

HICKORY SMOKED ATLANTIC SALMON* 35

Mediterranean quinoa salad, garlic spinach, smoked tomato butter, basil oil

BLACK PEPPER CRUSTED TUNA* 39

summer vegetable ratatouille, smoked paprika aioli, sun-dried tomato vinaigrette

CRAB CAKES 38

spicy remoulade, corn & tomato relish, Old Bay fries

PENNE POMODORO 26

house made penne, roasted mushrooms, English peas, marinara, basil, evoo

CHICKEN PAILLARD 27

angel hair pasta, roasted mushrooms, baby arugula, sun-dried tomatoes, lemon caper butter

5 OZ FILET MIGNON* 42

roasted garlic mashed potatoes, grilled asparagus, chianti jus

SIDES

GRILLED ASPARAGUS 12 APPLEWOOD BACON 9

LEMON GARLIC SPINACH 12 PORK BREAKFAST SAUSAGE 9

HOME FRIES 8 TWO FARM EGGS* any style 7

VG Vegan

V Vegetarian

D Dairy-free

G Gluten-free

N Contains nuts

S Contains shellfish

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

BRUNCH