



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 shallots

FRIED CALAMARI 19

cherry peppers, artichokes, olives, marinara, grilled lemon

TUNA POKE* 21

sesame ginger marinade, seaweed salad, wasabi guacamole, spicy aioli,
pickled ginger cream, wonton chips

ROASTED RED BEET HUMMUS 16

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

BEEF CARPACCIO 21

tonnato aioli, shaved parmesan, potato gaufrette,
baby arugula, micro celery

CHESAPEAKE CRAB IMPERIAL DIP 22

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

CHARCUTERIE BOARD 26

aged gouda, idiazabal, truffle toma, prosciutto, soppressata,
marinated olives, cornichon, pickled onions, honeycomb, rustic bread

SOUPS + SALADS

FRENCH ONION SOUP GRATINÉE

savory beef & onion broth, brioche,gruyere, mozzarella

BACON & BLUE

artisan romaine, smoked blue cheese dressing, Nueske's bacon lardons,
balsamic roasted tomato, radish, crispy shallots
+filet tips 14 | +chicken 12 | +salmon* 16

LOBSTER COBB SALAD

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

14 CLASSIC CAESAR 14

romaine, parmesan crisp, house-made caesar dressing
+shrimp 12 | +chicken 12 | +salmon* 16

16 BURRATA 19

grilled vegetable panzanella, baby arugula, basil pesto, aged balsamic

MKT STEAK WALDORF* 29

filet mignon tips, mixed greens, red grapes, marinated tomatoes, celery,
dried cranberries, candied walnuts, blue cheese crumbles, tarragon aioli,
champagne vinaigrette

ENTRÉES

BLACK PEPPER CRUSTED TUNA* summer vegetable ratatouille, smoked paprika aioli, sun-dried tomato vinaigrette 39

HICKORY SMOKED ATLANTIC SALMON* Mediterranean quinoa salad, garlic spinach, smoked tomato butter, basil oil 35

SEARED DIVER SEA SCALLOPS* garlic and herb vegetable risotto, pickled onions, charred lemon emulsion 38

HOUSE-MADE SPICY BUCATINI guanciale, onion confit, spicy tomato sauce, pecorino 28

PENNE POMODORO house-made penne, roasted mushrooms, English peas, marinara, basil, evoo 26

72-HOUR DRY-AGED CHICKEN colcannon potatoes, mustard chicken jus, grilled lemon 34

NEW FRONTIER BISON NEW YORK STRIP* mushroom and potato hash, red wine jus, habanero mustard 40

14 OZ NY STRIP* cowboy butter, chianti jus, choice of side | make it Oscar Style +12 56

7 OZ FILET MIGNON* roasted garlic mashed potatoes, grilled asparagus, chianti jus 58

LOCKET BURGER* Creekstone Farms beef, Tillamook cheddar, lettuce, tomato, onion, Locket sauce, brioche bun, fries 21

*Substitute a 'Beyond Burger' for \$ 2.00

NEOPOLITAN PIZZA

CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, basil, fresh mozzarella

17 FIG + PROSCIUTTO GORGONZOLA 21

roasted garlic puree, whipped ricotta, baby arugula, hot honey

RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

19 WILD MUSHROOM 20

shiitake, portobella, cremini + oyster mushrooms, pesto,
mozzarella, truffle oil, baby arugula, red wine gastrique

SIDES

GRILLED ASPARAGUS 12

ROASTED MUSHROOMS 12

GARLIC WHIPPED POTATES 9

LEMON GARLIC SPINACH 12

SMOKED GOUDA MAC 13

add lobster / +12

HERB + PARMESAN 11

CRISPY LAYER POTATOES

Vegan

Vegetarian

Dairy-free

Gluten-free

Contains nuts

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

DINNER