



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

SEAFOOD TOWERS

THE CAPTAIN* 64

dozen oysters, 6 jumbo shrimp, tuna tartare

THE SYDNEY* 144

dozen oysters, 8 jumbo shrimp,
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

bell peppers, broccolini, tossed in sweet Thai apricot glaze,
pickled jalapeños, furikake, micro cilantro

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,
garlic ciabatta

WINGS (8) 18

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

SALADS

BLACKENED CHICKEN CAESAR

romaine, brioche crumble, house-made caesar dressing

19 GRILLED SMOKED SALMON* 27

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

LOBSTER COBB SALAD | SMALL - 17

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

33 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 brioche, Nutella mousse, macerated berries, candied hazelnuts, maple syrup 19

AVOCADO TOAST* smashed avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil, feta, micro cilantro, Italian rustico 20

KEY BRIDGE BREAKFAST* french toast, two eggs any style, applewood bacon, home fries, fresh fruit 22

SMOKED SALMON PLATE* Scottish smoked salmon, toasted brioche, cream cheese, sliced tomato, red onion, capers, mixed greens 24

CRAB & SPINACH OMELET* gruyere cheese, fine herbes, hollandaise, mixed greens 27

CARBONARA PIZZA* mozzarella, pecorino, parmesan, guanciale, black pepper, farm egg 18

CRAB CAKE BENEDICT* English muffin, poached eggs, Old Bay hollandaise, grilled asparagus, home fries 27

LOCKET EGGS BENEDICT* English muffin, poached eggs, Virginia ham, hollandaise, grilled asparagus, home fries 22

STEAK & EGGS* 7oz Allen Brothers NY strip, two eggs any style, asparagus, home fries, hollandaise 34

BREAKFAST SANDWICH* toasted brioche, applewood bacon, two fried eggs, Tillamook cheddar, home fries 19

MONUMENTAL BURGER* 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 24

ENTRÉES

HICKORY SMOKED ATLANTIC SALMON* Mediterranean quinoa salad, garlic spinach, smoked tomato butter, basil oil 32

BLACK PEPPER CRUSTED TUNA* summer vegetable ratatouille, smoked paprika aioli, sun-dried tomato vinaigrette 36

CRAB CAKES spicy remoulade, corn & tomato relish, Old Bay fries 38

MEZZE RIGATONI house made pasta, asparagus, English peas, roasted mushrooms, baby spinach, marinara, sundried tomatoes, EVOO, fresh basil, Parmesan Reggiano (can be made vegan, without cheese) 24

CHICKEN MILANESE breaded chicken cutlet, baby arugula, shaved celery, red onion, marinated tomatoes, fresh mozzarella pearls, sundried tomato vinaigrette, shredded parmesan, lemon chicken jus 27

5 OZ FILET MIGNON* roasted garlic mashed potatoes, grilled asparagus, chianti jus 42

SIDES

GRILLED ASPARAGUS 12 APPLEWOOD BACON 9

LEMON GARLIC SPINACH 12 PORK BREAKFAST SAUSAGE 9

HOME FRIES 8 TWO FARM EGGS* any style 7
sautéed peppers, onions, fresh herbs

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

BRUNCH



HANDCRAFTED COCKTAILS

BERRIES N' THE BEES <i>Open Road Distilling Co. American Gin, lemon, strawberry honey, rhubarb bitters, honey maple foam</i>	14
BOBBIN' FOR APPLES <i>Appleton Estate Rum, Laird's Apple Brandy, cinnamon syrup, lemon, crushed ice</i>	16
BRIDGING THE GAP <i>Open Road Distilling Co. Independence bourbon, Aperol, maple, lemon, Angostura orange bitters</i>	16
DARK STAR PARK <i>Amaras Joven Mezcal, Amaro Montenegro, pineapple, strawberry honey, lime, Fee Brothers Aztec bitters</i>	17
KEY BRIDGE MANHATTAN <i>Open Road Distilling Co. Eagle Eye Rye, Cocchi Vermouth di Torino, Benedictine, black walnut bitters</i>	17
MAPLE OLD FASHIONED <i>Open Road Distilling Co. Eagle Eye Rye, Grade A maple syrup, aromatic bitters, orange bitters</i>	17
SHADOW MEMORY <i>Tres Agaves Blanco Tequila, Amaras Joven Mezcal, Ancho Reyes Poblano liqueur, passionfruit syrup, lime, spicy rim</i>	15
THE SECRET GARDEN <i>Open Road Distilling Co. American Vodka, St. Elder, fresh cucumber juice, ginger honey, lemon</i>	14
PIÑA COLADA <i>Plantation Stiggin's pineapple rum, Leblon cachaca, cream of coconut, pineapple, passionfruit, coconut water, fresh lime</i>	17

LOW-PROOF COCKTAILS

BITTER BLOOM <i>Cappelletti, Lillet Blanc, strawberry balsamic shrub, lemon</i>	12
BRIDGE LIGHT SPRITZ <i>Amontillado Sherry, Aperol, Carpano Dry Vermouth, ginger honey, Q Mixers soda water</i>	13
ROSSLYN COBBLER <i>Cocchi di Torino sweet vermouth, amontillado sherry, strawberry balsamic shrub, turbinado, lemon</i>	12

MOCKTAILS

ALLY GOOSE <i>lime, ginger honey syrup, cucumber juice, tonic water</i>	10
LOCK & BERRY <i>strawberry balsamic shrub, lemon, ginger honey syrup, soda water</i>	13

DRAFT BEERS

ATLAS TROPIC THUNDER IPA	8.75
ASLIN CLEAR NIGHTS WEST COAST IPA	9.25
MODELO ESPECIAL	8
MILLER LITE	8
STELLA ARTOIS	9.25
ALLAGASH WHITE ALE	9.25
GUINNESS	8
PACIFICO CLARA	8

BRUNCH COCKTAILS

PASSIONFRUIT BELLINI <i>cava, passionfruit, orange liqueur</i>	8
CUCUMBER BELLINI <i>cava, cucumber, elderflower liqueur</i>	8
APEROL SPRITZ <i>Aperol, cava, soda water, orange expression</i>	13
BLOODY MARY <i>Open Road Distilling Co. American vodka, house-made Bloody Mary mix</i>	12

WHITES

PINOT GRIGIO VILLA SANDI <i>ITALY</i>	13 51
SAUVIGNON BLANC VAVASOUR <i>NEW ZEALAND</i>	15 59
CHENIN BLANC TERRE BRÛLÉE <i>SOUTH AFRICA</i>	13 51
ALBARINO ABADIA DE SAN CAMPIO <i>SPAIN</i>	15 59
VIIGNIER YALUMBA <i>AUSTRALIA</i>	14 55
BOURGOGNE CHARDONNAY PROSPER MAUFOUX <i>FRANCE</i>	18 71
CHARDONNAY OLEMA <i>CALIFORNIA</i>	16 63
RIESLING TRIMBACH <i>FRANCE</i>	14 55
ROSÉ ROSEBLOOD <i>FRANCE</i>	16 63

BUBBLY

PROSECCO VAVISSI <i>VENETO</i>	16 63
CAVA BRUT LOS DOS <i>SPAIN</i>	14 55
CHAMPAGNE 104 LAURENT PERRIER LA CUVÉE BRUT	31 123

REDS

PINOT NOIR BELLE GLOS 'BALADE' <i>CALIFORNIA</i>	19 75
PINOT NOIR ERATH <i>OREGON</i>	17 67
TEMPRANILLO QUINTA SARDON <i>RIOJA</i>	14 55
NEBBIOLO GD VAJRA <i>ITALY</i>	19 75
ROSSO ARGIANO NON CONFUDITIR <i>TUSCANY</i>	17 67
RHÔNE BLEND ST. COSME COTES DU RHONE <i>FRANCE</i>	14 55
CABERNET SAUVIGNON DAOU <i>PASO ROBLES</i>	16 63
CABERNET SAUVIGNON BARNARD GRIFFIN <i>WASHINGTON</i>	17 67
RED BLEND HARVEY & HARRIET <i>PASO ROBLES</i>	19 75

BOTTLED BEERS

BUD LIGHT	7
MICHELOB ULTRA	7
YUENGLING	7
CORONA	8
HIGH NOON GRAPEFRUIT	8
SURFSIDE ICED TEA & LEMONADE	8
HEINEKEN 0.0	7
ATHLETIC BREWING CO. RUN WILD IPA NA	7

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