



SMALL PLATES

SMASH BURGER SLIDERS* (3)

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

FRIED CALAMARI

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

TUNA POKE*

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

18 ROASTED RED BEET HUMMUS

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

19 CHESAPEAKE CRAB IMPERIAL DIP

jumbo lump crab, capers, red peppers, baked with parmesan crumbs, garlic ciabatta

21 WINGS (8)

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

SOUP + SALADS

FRENCH ONION SOUP GRATINÉE

savory beef & onion broth, brioche croutons, gruyere, mozzarella

BLACKENED CHICKEN CAESAR

romaine, brioche crumble, house-made caesar dressing

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

MEDITERRANEAN

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

14 BURRATA CAPRESE

whole milk burrata, marinated tomatoes, basil pesto, dressed baby arugula, brioche croutons, balsamic glaze, fresh basil

19

GRILLED SMOKED SALMON*

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

33

STEAK WALDORF* | SMALL - 18

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

18

SESAME CRUSTED TUNA*

mixed greens, Napa cabbage, carrots, cucumber, red onion, marinated tomatoes, crispy wontons, micro cilantro, peanuts, Thai peanut vinaigrette

SANDWICHES

LOCKET BURGER*

Creekstone Farms beef, Tillamook cheddar, lettuce, tomato, onion, pickles, Locket Sauce, brioche bun, fries | Substitute a 'Beyond Burger' for \$ 2.00

KEY BRIDGE CLUB

house smoked turkey breast, applewood bacon, gruyere cheese, lettuce, tomato, dijonnaise, toasted brioche, fries

DECLAN'S B.L.T.

applewood bacon, lettuce, tomato, dijonnaise, toasted brioche, fries

LOCKET FRENCH DIP

rustic sub roll, thinly sliced ribeye, melted gruyere, crispy fried shallots, horseradish aioli, french onion broth, choice of mixed greens or fries | WHILE IT LASTS!

21 D.C. HOT CHICKEN

fried chicken breast, mumbo sauce, pickles, chipotle aioli, vinegar slaw, brioche bun, fries

19 THE ITALIAN

rustic sub roll, mortadella, soppressata, prosciutto, rosemary ham, provolone, lettuce, tomato, onion, Italian vinaigrette, choice of mixed green or fries

17

SUMMER CAPRESE SANDWICH

toasted artisan ciabatta, whole milk burrata, basil pesto, oven roasted tomatoes, baby arugula, balsamic glaze, choice of mixed greens or fries

26

NONNA'S MEATBALL SUB

rustic sub roll, wagyu meatballs, marinara, provolone, mozzarella, parmesan, choice of mixed greens or fries
**contains pork

NEAPOLITAN PIZZA

CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, fresh basil, fresh mozzarella

17 PARMA HAM + GRILLED PINEAPPLE

marinara, mozzarella, provolone, red onion, dressed arugula

RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella, red chili flakes

19 WILD MUSHROOM

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

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

FRIES

8

GARLIC WHIPPED POTATOES

9

LEMON GARLIC SPINACH

12

SWEET POTATO FRIES

8

HERB + PARMESAN CRISPY LAYER POTATOES

11



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

LUNCH



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

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
VIOGNIER 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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