



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*

dozen oysters, 6 jumbo shrimp, tuna tartare

THE SYDNEY*

dozen oysters, 8 jumbo shrimp,
4oz lobster tail, tuna tartare, lobster salad

144

SMALL PLATES

PARKER HOUSE ROLLS

warm garlic butter, grated parmesan

8

SMASH BURGER SLIDERS* (3)

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

18

FRIED CALAMARI

cherry peppers, artichokes, olives, marinara, grilled lemon

19

TUNA POKE*

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

21

ROASTED RED BEET HUMMUS

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

16

BEEF CARPACCIO

smoked tuna tonnato, shaved parmesan, potato gaufrette, micro celery

21

CHESAPEAKE CRAB IMPERIAL DIP

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

22

CHARCUTERIE BOARD

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

30

SOUP + SALADS

FRENCH ONION SOUP GRATINÉE

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

14

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

16

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

CLASSIC CAESAR

romaine, brioche crumble, house-made caesar dressing
+shrimp 12 | +chicken 12 | +salmon* 16

14

BABY SPINACH SALAD

granny smith apples, red onion, candied walnuts, fried goat cheese,
honey mustard vinaigrette

16

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

29

ENTRÉES

HICKORY SMOKED ATLANTIC SALMON*

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

32

WAGYU BEEF BOLOGNESE

bucatini pasta, shaved parmesan, fresh rosemary, extra virgin olive oil

28

TUSCAN RIGATONI

broccolini, baby spinach, sundried tomatoes, EVOO, garlic, white wine, fresh basil, Parmigiano-Reggiano
(can be made vegan, without cheese)

24

72-HOUR DRY-AGED CHICKEN

colcannon potatoes, mustard chicken jus, grilled lemon

32

CRAB CAKES

spicy remoulade, warm pee wee potato salad, dressed arugula

42

BLACK PEPPER CRUSTED TUNA*

ratatouille, smoked paprika aioli, sun-dried tomato vinaigrette

36

NEW FRONTIER BISON NEW YORK STRIP*

mushroom and potato hash, red wine jus, habanero mustard

40

STEAK FRITES*

12oz sliced New York strip, chimichurri, blistered cherry tomatoes, roasted garlic,
Parmigiano-Reggiano + fresh herb fries

52

7 OZ FILET MIGNON*

roasted garlic mashed potatoes, grilled asparagus, chianti jus

58

SCALLOPS

butternut squash puree, caper brown butter, charred lemon emulsion, micro celery

42

LOCKET BURGER*

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

21

NEAPOLITAN PIZZA

CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, basil, fresh mozzarella

17

FIG + PROSCIUTTO GORGONZOLA

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

21

RUSTIC ITALIAN

soppressata, 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

20

SIDES

GRILLED ASPARAGUS

12

ROASTED MUSHROOMS

12

GARLIC WHIPPED POTATOES

9

LEMON GARLIC SPINACH

12

SMOKED GOUDA MAC

13

CRISPY BRUSSEL SPROUTS WITH APPLE VINAIGRETTE

12



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



HANDCRAFTED COCKTAILS

BERRIES N’ THE BEES <i>Open Road Distilling Co. American Gin, lemon, strawberry honey, rhubarb bitters, honey maple foam</i>	14
LOCK MARTINI <i>Open Road Distilling Co. American Vodka, Carpano Dry Vermouth, salted cucumber, elderflower, black pepper</i>	15
BOULEVARD SMASH <i>Open Road Distilling Co Independence Bourbon, blackberry, lemon, Angostura aromatic bitters</i>	16
LOCKKEEPER <i>Open Road Distilling Co. American Gin, passionfruit, grapefruit, fresh basil, Q Mixers soda water</i>	15
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>Planteray Stiggin’s pineapple rum, Leblon cachaca, cream of coconut, pineapple, passionfruit, coconut water, fresh lime</i>	17
BRIDGE LIGHT SPRITZ <i>Amontillado Sherry, Aperol, Carpano Dry Vermouth, ginger honey, Q Mixers soda water</i>	13

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
MIDNIGHT CURRENT <i>blackberry, passionfruit, lime, Q Mixers soda water</i>	11
GARDEN WINDOW <i>fresh basil, lemon, grapefruit, simple syrup, Q Mixers tonic water</i>	10

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
SANCERRE COMTE DE LA CHEVALIÈRE <i>FRANCE</i>	19 75
ALBARINO ABADIA DE SAN CAMPIO <i>SPAIN</i>	15 59
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
ROSÉ BANSHEE <i>CALIFORNIA</i>	14 55

BUBBLY

PROSECCO AVISSI <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
MERLOT NORTHSTAR ‘POLARIS’ <i>WASHINGTON</i>	16 63
NEBBIOLO GD VAJRA <i>ITALY</i>	19 75
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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