



SMALL PLATES

SMASH BURGER SLIDERS* (3) <i>Creekstone Farms beef, American cheese, pickles, onions, Locket sauce, brioche buns, crispy fried shallots</i>	18 ROASTED RED BEET HUMMUS  <i>garlic toum, sliced radishes, pickled red onion, ras el hanout, house-made garlic naan</i>	16
FRIED CALAMARI  <i>cherry peppers, artichokes, olives, marinara, grilled lemon</i>	19 CHESAPEAKE CRAB IMPERIAL DIP  <i>jumbo lump crab, capers, red peppers, parmesan crumbs, garlic ciabatta</i>	22
TUNA POKE* <i>sesame ginger marinade, seaweed salad, wasabi guacamole, spicy aioli, pickled ginger cream, wonton chips</i>	21 WINGS (8)  <i>mild, honey mustard, teriyaki, or spicy apricot served with celery and smoked blue cheese dressing</i>	19

SOUP + SALADS

FRENCH ONION SOUP GRATINÉE <i>savory beef & onion broth, brioche croutons, gruyere, mozzarella</i>	14 BABY SPINACH SALAD  <i>granny smith apples, red onion, candied walnuts, fried goat cheese, honey mustard vinaigrette</i>	16
BLACKENED CHICKEN CAESAR <i>romaine, brioche crumble, house-made caesar dressing</i>	19 GRILLED SMOKED SALMON*  <i>mixed greens, marinated tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette</i>	27
LOBSTER COBB SALAD    SMALL - 17 <i>¼ lb lobster salad, mixed greens, romaine, marinated tomatoes, chopped egg, grilled corn, carrots, cucumber, avocado, applewood bacon, champagne vinaigrette</i>	33 STEAK WALDORF*   SMALL - 18 <i>filet mignon tips, mixed greens, red grapes, marinated tomatoes, celery, dried cranberries, candied walnuts, blue cheese crumbles, tarragon aioli, apple, champagne vinaigrette</i>	29
MEDITERRANEAN  <i>quinoa, baby arugula, house pickled beets, avocado, marinated tomatoes, beet hummus, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette</i> +shrimp 12 +chicken 12 +salmon* 16	18 SESAME CRUSTED TUNA*  <i>mixed greens, Napa cabbage, carrots, cucumber, red onion, marinated tomatoes, crispy wontons, micro cilantro, peanuts, Thai peanut vinaigrette</i>	28

SANDWICHES

LOCKET BURGER* <i>Creekstone Farms beef, Tillamook cheddar, lettuce, tomato, onion, pickles, Locket Sauce, brioche bun, fries Substitute a ‘Beyond Burger’ for \$2.00</i>	21 D.C. HOT CHICKEN <i>fried chicken breast, mumbo sauce, pickles, chipotle aioli, vinegar slaw, brioche bun, fries</i>	19
KEY BRIDGE CLUB <i>house smoked turkey breast, applewood bacon, gruyere cheese, lettuce, tomato, dijonnaise, toasted brioche, fries</i>	19 THE ITALIAN <i>rustic sub roll, mortadella, soppressata, prosciutto, rosemary ham, provolone, lettuce, tomato, onion, Italian vinaigrette, choice of mixed green or fries</i>	18
DECLAN’S B.L.T. <i>applewood bacon, lettuce, tomato, dijonnaise, toasted brioche, fries</i>	17 FIG & BRIE GRILLED CHEESE  <i>toasted ciabatta, fig marmalade, served with a mixed greens salad</i>	16
LOCKET FRENCH DIP <i>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!</i>	26 NONNA’S MEATBALL SUB <i>rustic sub roll, wagyu meatballs, marinara, provolone, mozzarella, parmesan, choice of mixed greens or fries</i> **contains pork	17

NEAPOLITAN PIZZA

CRUSHED TOMATO MARGHERITA  <i>hand crushed tomato sauce, fresh basil, fresh mozzarella</i>	17 FIG + PROSCIUTTO GORGONZOLA <i>roasted garlic puree, whipped ricotta, baby arugula, hot honey</i>	21
RUSTIC ITALIAN <i>soppressata, local Italian sausage, roasted red peppers, mozzarella, red chili flakes</i>	19 WILD MUSHROOM  <i>shiitake, portobella, cremini + oyster mushrooms, pesto, mozzarella, truffle oil, baby arugula, pickled red onion, red wine gastrique</i>	20

ENTRÉES

HICKORY SMOKED ATLANTIC SALMON*  <i>Mediterranean quinoa salad, garlic spinach, smoked tomato butter, basil oil</i>	32
BLACK PEPPER CRUSTED TUNA*  <i>ratatouille, smoked paprika aioli, sun-dried tomato vinaigrette</i>	36
CRAB CAKES  <i>spicy remoulade, warm pee wee potato salad, dressed arugula</i>	42
SCALLOPS  <i>butternut squash puree, caper brown butter, charred lemon emulsion, micro celery</i>	42
TUSCAN RIGATONI <i>broccolini, baby spinach, sundried tomatoes, EVOO, garlic, white wine, fresh basil, Parmigiano-Reggiano (can be made vegan, without cheese )</i>	24
CHICKEN PAILLARD <i>angel hair pasta, roasted mushrooms, baby arugula, sun-dried tomatoes, brown butter sauce</i>	27
5 OZ FILET MIGNON*  <i>roasted garlic mashed potatoes, grilled asparagus, chianti jus</i>	42

SIDES

GRILLED ASPARAGUS  12	FRIES  8	GARLIC WHIPPED POTATOES  9
LEMON GARLIC SPINACH  12	SWEET POTATO FRIES  8	CRISPY BRUSSEL SPROUTS  12
		WITH APPLE VINAIGRETTE

 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
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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