

raw bar

OYSTERS (6) mignonette, cocktail sauce KUMAMOTO Humboldt Bay CA 22 SEWANSECOTT Virginia 20 38° NORTH Chesapeake Bay MD 18 CLAMS (6) mignonette, cocktail sauce CHINCOTEQUE Virginia 14	THE CLOCK TOWER mignonette, cocktail sauce 1lb Lobster 8 Oysters 4 Clams 4 Shrimp Lump Crab Cocktail 120	COCKTAILS SHRIMP (4) cocktail sauce 24 LOBSTER 1lb lobster, ginger aioli 28 CITRUS LUMP CRAB old bay aioli 20 WHITE STURGEON CAVIAR classic garnishes, toast 12g / 35
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ocean apps

CAESAR & CRAB CAKE CROUTONS	19
lemon, parmesan	
OCTOPUS, GRILLED & TIRADITO STYLE	18
avocado and mint	
LOBSTER COBB SALAD.	25
pancetta, egg, avocado, cheddar	
TUNA TARTARE.	22
avocado, soy-lime dressing	
MARYLAND CRAB "CAKE & COFFEE".	21
lobster cappucino	
HAMACHI CRUDO & BABY GREENS.	20
black sesame puree, orange, truffle vinaigrette, crispy rice	

farm apps

"CLOTHESLINE" CANDIED BACON.	16
maple and black pepper, pickles	
BUFFALO MOZZARELLA & PASTRAMI SALMON.	18
pumpkin seeds, pomegranate, mustard oil	
STEAK TARTARE WITH FOIE GRAS	21
fried grapes and almond crisps	
CHOPPED VEGETABLE SALAD.	16
feta cheese, avocado, oregano-mustard vinaigrette	
LOBSTER BISQUE	16
lobster dumplings, fennel puree, root vegetables	

ocean meats

SKUNA BAY SALMON artichoke puree and chips, vegetable vinaigrette	32
DOVER SOLE soy brown butter with capers.	61
GINGER STEAMED BLACK SEA BASS leeks, bok choy, white basil ponzu	36
GRILLED LOBSTER zucchini carpaccio, spicy tomato-horseradish and grapefruit sauce.	49

farm meats

COLORADO LAMB CHOPS & OCTOPUS peppadew and palm puree, curry chimichurri	45
ASIAN BBQ CRACKLING PORK SHANK citrus bbq sauce, noodles	32
DUCK STEAK AU POIVRE crisp brussels sprouts leaves, pickled salsify, butternut and orange.	36
"SALT BRICK" CRISPY SKIN CHICKEN cauliflower puree, broccoli rabe pesto, lemon	33

steak cuts

DRY AGED	NEW YORK STRIP STEAK / 16oz / 30 days.	54
	COWBOY RIB EYE / Prime / 22oz / 30 Days.	57
SALT AGED	KANSAS CITY / Prime / Bone-In Strip Steak / 20oz / 45 Days	59
	PORTERHOUSE FOR TWO / Prime / 36oz / 45 Days	110
	TOMAHAWK RIB EYE FOR TWO / Prime / 32oz / 45 Days.	110
WET AGED	FILET MIGNON / 10oz	52
	BONE-IN FILET MIGNON / 14oz	64
	THE BUTCHER'S - BUTTER STEAK / Prime / Rib Cap / 10oz (market available)	52

STEAK TOP HATS

BERNAISE CRAB FONDUE 15 ~ TRUFFLED FRIED EGG 10 ~ GARLICKY RED COAT PRAWNS 16

sides

WHIPPED POTATOES 12 ~ MUSHROOMS & SHALLOTS 12 ~ SAUTEED KALE pine nuts and parmesan 12
HIPSTER FRIES parmesan, shishitos, beef jerky 16 ~ BRUSSELS SPROUTS bacon & honey 13 ~ CREAMED SPINACH 12
FRENCH FRIES 12 ~ SPINACH & VEGETABLE STIR FRY 12 ~ COUCH POTATOES rosemary, onions, olive oil 12 ~ BROCCOLI RABE 12

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*