

APPETIZERS

Crab Cake \$18

Creole Tartar, Power Slaw

Drunken Clams' GF \$18

Jalapeno, Chorizo, Tequila, Garlic Butter

Fried Calamari \$14

Hot Cherry Peppers, Zesty Marinara

Steamed Mussels GF \$17

Beer Broth, Chorizo, Jalapeno

Burrata v \$16

Bruschetta, Crostini

Buffalo Cauliflower \$10

Blue Cheese Crumbles, Scallions

Brussels Sprouts \$11

Hot Honey, Bacon

Sriracha Charred Oysters \$18

Sriracha Lime Butter, Panko Bread Crumbs

Salmon Tartare \$16

Salmon, Avocado, Black Sesame Seed, Crispy Wonton

Pretzel Sticks \$11

Beer Cheese Dip; Add Crab Dip \$8

Tuna Sashimi Nachos \$18

Spicy Mayo, Teriyaki Sauce, Pickled Red Onion, Serrano Peppers, Scallions, Fried Wontons

Crab Dip \$18

Old Bay Potato Chips

Mac and Cheese \$14

Five Cheese Bechamel, Truffle Panko

Coconut Shrimp \$12

Thai Sweet and Sour Sauce

PASTA

Linguine with Clams \$28

Little Neck Clams, Crushed Red Pepper, Chopped Baby Clams, Garlic, White Wine

Seafood Ravioli \$26

Ravioli Stuffed With Shrimp, Scallops, Lobster and Mushroom in a Citrus Cream Sauce

Gnocchi \$24

Sausage and Kale, Parmesan Cheese

Seafood Scampi \$30

Shrimp, Mussels, Bay Scallops over Linguine

Roasted Poblano Tagliatelle v \$24

Poblano Cream Sauce, Corn, Tagliatelle Pasta
Add Chicken or Shrimp

ENTREES

Crab Stuffed Whole Lobster \$36

Old Bay Potato Chips, Creamy Lobster Reduction.

26 Fish N' Chips \$28

Slaw, Creole Tartar Sauce, Old Bay Fries

Crispy Pan Seared Salmon \$32

Southern Summer Succotash

Black Bass Filet \$32

Glazed Carrot Puree, Roasted Yukons, Sauteed Kale

Sweet Tea Brined Berkshire Pork Chop GF \$36

Broccolini, Braised Peaches

14oz. Bistro Ribeye GF \$34

Served Sliced with Roasted Yukons and Glazed Carrots

8oz. Grilled Filet Mignon GF \$38

Roasted Potato Puree, Broccolini

Lollipop Short Rib GF \$38

Roasted Garlic Potato Puree, Natural Jus, Shaved Horseradish

Buttermilk Fried Chicken & Waffles \$28

Chicken Breast, Maple Syrup

Bruschetta Chicken GF \$28

Oven Roasted Airline Chicken Breast, Bruschetta, Balsamic Demi Glaze, Light Tomato Risotto

RAW BAR

Oysters on the Half Shell GF RAW MP
Market Selection

Clams on the Half Shell GF RAW \$2

Shrimp Cocktail GF \$18

Cocktail Sauce, Lemon

SOUPS AND SALADS

Chopped Salad v GF \$16

Granny Smith and Red Delicious Apples, Candied Pecans, Dried Cranberry, Chopped Romaine, Creamy Lemon Dill Dressing

Mixed Green Salad GF v \$16

Avocado, Cucumber, Tomato, Red Onion, Red Wine Vinaigrette

Kale and Spinach Salad \$16

Fresh Berries, Goat Cheese, Red Onion, Blueberry Balsamic Vinaigrette

Wedge GF \$14

Iceberg Lettuce, Chunky Blue Cheese Dressing, Bacon Lardons, Red Onions, Grape Tomatoes

Caesar Salad v \$12

Romaine Lettuce, Fried Cheese Croutons, Parmesan Cheese

French Onion \$12

Swiss cheese, Provolone

Lobster Bisque \$16

Soup du Jour \$10

HANDHELDS

Bank Burger \$16

Brioche Bun, White American Cheese, Lettuce, Tomato, Onion, Pickle, Special Sauce, French Fries

Cold Lobster Roll \$26

Old Bay Aioli, Old Bay Potato Chips

Hot Lobster Roll \$28

Beurre Blanc Sauce, Old Bay Potato Chips

Margherita Flatbread v \$14

Mozzarella Cheese, Marinara Sauce, Basil

Shrimp Caesar Flatbread \$16

Provolone Cheese, Grilled Shrimp, Caesar Dressing, Romaine Lettuce

BBQ Mushroom Flatbread v \$14

Jack Cheese, Mushrooms, Carolina BBQ Sauce, Shallot

Kale and Calamari Flatbread \$16

Fried Calamari, Baby Kale, Tomatoes, Red Onions, Mozzarella, Marinara Sauce, Parmesan cheese

SIDES

Brussels Sprouts GF \$8

French Fries \$6

Crushed Yukon Potatoes GF \$6

Onion Rings \$6

Broccolini GF \$6

Old Bay Potato Chips \$6

Roasted Potato Puree GF \$6

Sauteed Spinach \$9

Gluten Free GF

Vegetarian v

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.