

LUNCH

TO BEGIN

Soup Du Jour	10
Fried Oysters <i>Cocktail Sauce, Caper Remoulade</i>	13
Margherita Flatbread <i>Marinara Sauce, Mozzarella, Basil Pesto</i>	12
Cheesesteak Dumplings <i>Sriracha Ketchup, Wasabi Aioli</i>	12
Ahi Tuna Tartare* <i>Sriracha Aioli, Avocado Relish, Wontons</i>	18
Crispy Calamari <i>Sriracha Honey Glaze, Calabrian Chilies, Basil Aioli</i>	13
Fresh Burrata ^{GF} <i>Marinated Tomatoes, Pesto, Balsamic, Arugula, Toasted Points</i>	15
Fried Green Tomatoes <i>Cornmeal Crusted, Chipotle Aioli</i>	10
Buffalo Chicken Bites <i>Blue Cheese Crumbles, Hot Sauce</i>	10

SIGNATURE SALADS

Seafood Wedge ^{GF} <i>Crab, Shrimp, Onions, Cucumbers, Tomatoes, Russian Dressing</i>	18	Steak Salad* <i>Spinach, Onion, Blue Cheese Crumbles, Tomato, Bacon, Red Wine Vinaigrette, Matchstick Potatoes</i>	19
Mixed Greens Salad ^{GF} <i>Candied Walnuts, Onions, Tomatoes, Cucumbers, Honey Mint Balsamic</i>	9	Cobb Salad ^{GF} <i>Tomato, Bacon, Blue Cheese Crumbles, Avocado, Egg, Onions, Chipotle Ranch</i>	13
Asian Salad ^{GF} <i>Sesame Tuna, Red Cabbage, Wakame, Peanuts, Bean Sprouts, Fried Rice Noodles, Soy Ginger Vinaigrette</i>	16	Blue Bell Caesar ^{GF} <i>Hearts of Romaine, Parmigiano-Reggiano, Multigrain Croutons</i>	9
Arugula Salad ^{GF} <i>Shaved Vegetables, Cherry Tomatoes, Red Onion, Locatelli, Poppy Seed Vinaigrette</i>	12	Bibb Salad ^{GF} <i>Bibb Lettuce, Strawberries, Blueberries, Spiced Pecans, Feta Cheese, Champagne Vinaigrette</i>	12

ADD IT ON ▼

Chicken +6 // Grilled Shrimp +9 // Steak* +8 // Crabcake +12 // Salmon* +8

ENTREES

Lobster Roll* <i>Fresh Maine Lobster, Citrus Aioli, Split Top Bun, French Fries</i>	25
Grown Up Grilled Cheese <i>Changes Daily, Tomato Bisque, Potato Chips</i>	14
Hot Roast Beef Sandwich* <i>Cheddar, Horseradish, Caramelized Onions, Brioche Bun, French Fries</i>	16
Roasted Turkey Club* <i>Traditional Turkey Club, Country White Toast, Potato Chips</i>	14
Buttermilk Fried Chicken Sandwich <i>Bacon, Lettuce, Honey Mustard, French Fries</i>	15
Grilled Salmon 'ABLT' Wrap <i>Avocado, Bacon, Bibb Lettuce, Tomato, Wheat Wrap, Mixed Greens Salad</i>	15
Chicken Salad Melt* <i>Bacon, Tomato, Swiss, Croissant, Chips</i>	15
The "Philadelphia Plate" <i>Chicken Salad, Fried Oysters, Multigrain Crisps</i>	17
The "Mediterranean Plate"* <i>Hummus, Baba Ghanoush, Olives, Cucumbers, Tomatoes, Feta Cheese, Almonds</i>	15
Baked Mushrooms <i>Vegetable and Mascarpone Stuffing, Spicy Marinara Sauce</i>	12
Maryland Crab Cake <i>Caper Remoulade, Fingerling Potatoes, Haricot Verts</i>	18
Filet Mignon Duo* <i>Two 3oz Filets, One Topped with Crab Meat & Bearnaise, One Topped with Blue Cheese & Bacon, Matchstick Potatoes</i>	25
Roasted Salmon ^{GF} <i>Fingerling Potatoes, Roasted Corn, Tomatoes, Avocado, Arugula</i>	18

BURGERS

Ultimate Burger* <i>Blue Cheese, Onion Marmalade, Bacon Aioli, French Fries</i>	17
All American Burger* <i>Cheddar, Bacon, Secret Sauce, French Fries</i>	17
Black Bean Veggie Burger* <i>Avocado Spread, Pico de Gallo, Pepper Jack Cheese, Mixed Greens</i>	15

RAW BAR

½ DOZEN EAST & WEST COAST
OYSTER SELECTIONS
*Classic Mignonette, Horseradish,
Lemon Wedges*

16/31

½ DOZEN
CHERRY STONE CLAMS
Cocktail Sauce, Lemon Wedges

11

CHILLED SHRIMP COCKTAIL
Cocktail Sauce, Lemon Wedges

19

COLOSSAL CRAB COCKTAIL
*Chilled Cucumber Tomato Salad,
Citrus Aioli, Cocktail Sauce*

19

SHRIMP CEVICHE
*Shrimp, Jalapeno, Tomato,
Onion, Avocado, Tortilla Chips*

14

SNOW CRAB CLAWS
Citrus Aioli, Cocktail Sauce

22

(*This Menu Item can be prepared Gluten Free- (GF) This item is Gluten Free | Parties of 8 people or more will be charged a 20% Gratuity

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BEVERAGES

COCKTAILS

ITALICUS SPRITZ

Italicus Rosolio Di Bergamotto, Sparkling Wine, Club Soda, Olives

PINEAPPLE INFUSED MARGARITA

Hornitos Plata Tequila, Lemon, Lime, Triple Sec, Pineapple Juice

THE 1743

Ketel One Grapefruit & Rose, St. Germain, Lemon, Lime, Grapefruit, Sparkling Wine

BBI FROSÉ

Fresh Raspberrie Puree, Vodka, Rosé Wine

PEACH-MINT JOHN DALY

Ketel One Peach & Orange Blossom, Mint Infused Iced Tea, Lemon

BLOOD ORANGE BOURBON SMASH

Knob Creek Bourbon, Mint Simple Syrup, Blood Orange Puree

BEER

DRAFT

*Miller Lite
Allagash White
Stella Artois
Cape May IPA "Bounding Main"
Guinness
Yard Philly Pale Ale
Dogfish Head Liquid Truth Serum
Ballast Point Grapefruit Sculpin
Vault Hops & Clouds
Pizza Boy "Don't Hop Believing"*

BOTTLES

*Miller Lite
Bud Light
Budweiser
Coors Light
Yuengling Lager
Stella Artois
Lagunitas IPA
Stone Delicious IPA
Sierra Nevada Hazy Lil Thing
Cape May Rotating
Chimay Blue Grand Reserve
Conshocken Brewing Type A IPA
Downeast Cider Original*

SPARKLING WINE

CHAMPAGNE/PROSECCO	Marquis De La Tour Sparkling · France	8/30
	La Marca Prosecco Split · Treviso, Italy	13
	Lamberti Prosecco · Veneto, Italy	39
	Veuve Clicquot "Yellow Label" · France	99

ROSE

ROSE	Cielo · Veneto, Italy	8/33
	Domaine Saint Mitre Papillon · France	10/38

WHITE WINE

SAUVIGNON BLANC	Domaine Jouclary · France	10/40
	Whitehaven · Marlborough, New Zealand	14/49
	Ghost Block · Napa Valley, CA 2013	53
	Cade · Napa Valley, CA 2018	68
PINOT GRIGIO	Cielo · Veneto, Italy	9/33
	Santa Margherita · Alto Adige, Italy	16/54
CHARDONNAY	Deux Roches Bourgogne "Tradition" · France	12/42
	Duckhorn Vineyards · Napa Valley, CA	15/55
	Sonoma Cutrer · Russian River, CA 2016	45
	Mer Soleil "Silver" Unoaked · Monterey County, CA	49
	Rombauer · Carneros, CA 2017	82
	Far Niente · Napa Valley, CA 2017	135
OTHER WHITES	St. Urbans-hof "Single Post" Reisling · Germany	9/33
	Terlaner Classico · Alto Adige, Italy 2017	49
	Jean Paul Balland Sancerre · Loire Valley, France 2017	55
	Do Ferreiro Albarino · Rias Baixas, Spain 2016	55
	Domaine Michel Cheveau Pouilly Fuisse · Burgundy	72

RED WINE

PINOT NOIR	Montpellier · Central Coast, CA	9/32
	Duckhorn Migration · Russian River, CA	16/57
	Paul Hobbs Crossbarn · Sonoma Coast, CA 2016	63
	Flowers · Sonoma Coast, CA 2017	105
MERLOT	Cannonball · Sonoma County, CA	9/33
	Clos Pegase "Mitsuko's Vineyard" · Carneros/Napa	49
	Plumpjack · Napa Valley, CA 2016	129
	Jarvis · Napa Valley, CA 2014	199
CABERNET SAUVIGNON	Michael Sullberg "Reserve" · CA	11/39
	Browne Family "Heritage" · WA	14/45
	J. Lohr "Hilltop" · Paso Robles, CA 2016	68
	Round Pond · Rutherford, Napa Valley, CA 2015	127
MALBEC	Odette Estate · Stag's Leap District, CA 2015	240
	Dona Paula "Los Cardos" · Argentina	9/33
	Sottano · Mendoza, Argentina 2016	48
	Bramare · Mendoza, Argentina 2015	88
OTHER REDS	Luca Bosio Barbera · Piedmont, Italy	12/42
	Joel Gott "Shatter" Grenache · Maury, France	13/48
	Seghesio "Angela's Table" Zinfandel · Sonoma, CA	14/45
	Chateau Recoungne · Bordeaux, France	12/42
	Frank Family Zinfandel · Napa Valley, CA 2015	82
	Orin Swift "Slander" Pinot Noir · CA	20/74
CRUVINET SELECTIONS	Orin Swift "Papillon" · Napa Valley, CA	33/130
	Frank Family Cabernet · Napa Valley, CA	22/88
	Shafer TD9 Merlot Blend · Napa Valley, CA	30/120

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