



MENU ADDITIONS

BLUE CRAB BISQUE

tarragon & sherry 13

GRILLED SPRING ASPARAGUS SALAD

*house made ricotta, spring onions,
radish, crimini mushrooms, lemon brioche crumb, balsamic vinaigrette 14*

GF CHILLED MAINE LOBSTER TAIL

mango salsa, avocado, lime aioli 18

GF GRILLED TOMAHAWK PORK CHOP

celery root mash, dandelion greens & shaved fennel salad, roasted garlic demi 35



SPARKLING

Comte de Bucques Brut
Bourgogne Mousseux, France NV 11/35

Desiderio Jeio Prosecco
Veneto, Italy NV 11/35

WHITE

Era Organic Pinot Grigio
Veneto, Italy 2017 11/35

Vitese Organic Chardonnay
Sicilia, Italy 2017 10/35

Marie Antoinette White Burgundy
Pouilly-Fuisse 2017 15/58

Frenzy Sauvignon Blanc
Marlborough, New Zealand 2018 11/35

Domaine Daulny Sancerre
France, 2016 14/47

Royal Tokaji "Late Harvest"
Hungary, 2016 12/42

ROSE

La Ferme De Gicon
Cotes du Rhone, France 2017 10/35

RED

Mark West Pinot Noir
Santa Lucia Highlands 2016 12/45

Terre da Vino Barolo
Piedmont, Italy 2013 15/65

Chateau Negrit Bordeaux
Montagne Saint-Emilion, France 2015 13/42

Secateurs Shiraz Blend
South Africa 2016 11/42

Chateau La Gardera Cabernet Sauvignon
& Merlot Blend
Bordeaux, France 2014 16/72

NON-ALCOHOLIC

NAVARRO PINOT NOIR
Anderson Valley 2017 10/36

NAVARRO GEWURTZTRAMINER
Anderson Valley 2018 10/36



OYSTER SELECTION

RAW GF LOCAL OYSTERS

cocktail sauce & Beach Plum mignonette 2.50

RAW GF CHEF'S FEATURED OYSTERS

cocktail sauce & Beach Plum mignonette 3.50

WI OYSTERS BIENVILLE

classic NOLA sauce, shrimp, tasso ham, crumb topping 16

APPETIZERS

GF BEET & GOAT CHEESE SALAD

arugula, walnuts, mustard seed vinaigrette 12

HAND PULLED BURRATA

*charred peppers, roasted cherry tomatoes, olives marjoram,
jalapeño vinaigrette, grilled focaccia* 15

GF CHARRED BABY SPANISH OCTOPUS

*green garbanzo beans, cucumber, heirloom tomato, citrus vinaigrette,
romesco, toasted hazelnuts* 16

WASHINGTON INN CRAB CAKE

roasted corn salsa, red pepper aioli 15

BRAISED LAMB CAVATELLI

broccoli rabe, manchego cheese 15



ENTREES

WASHINGTON INN CRAB CAKES

roasted corn salsa, red pepper aioli, chunky scallion mash, seasonal vegetables 34

SEAFOOD CIOPPINO

clams, shrimp, scallops, fish, spicy tomato broth, garlic aioli, toasted focaccia 31

GF MEDITERRANEAN BRANZINO

*grilled lemon, caramelized fennel, fingerling potatoes,
oven roasted plum tomato, black olive tapenade 38*

PLANCHA SEARED ORGANIC SALMON

pineapple salsa, bamboo rice, green beans, ginger soy 29

GF THE VEGAN

*grilled cauliflower, poached golden beets, sautéed spinach,
coconut curry mousse, toasted coconut 24*

GF FREE RANGE MEYERS STEAK

roasted cipollini onions, broccolini, brandy mustard cream, chunky scallion mash 32

GF GRILLED FILET MIGNON

duck fat roasted potatoes, sage & parmesan, mushroom melange, asparagus, truffle aioli 45

*Please see server for additional information regarding split charges
\$10 split plate charge for all Entrees*

