

MENU ADDITIONS

SPANISH SHRIMP BISQUE 🍤 13

Spanish langoustines & crawfish, tarragon, sherry wine cream, crostini

HEIRLOOM BEET & GOAT CHEESE SALAD 🥬 14

organic baby arugula, frisee, walnuts, mustard seed vinaigrette

WASHINGTON INN CRAB CAKE 18

chive aioli, micro greens

YELLOWFIN TUNA POKE 🍣 19

cucumber, mango, avocado, seaweed salad, sushi rice, radish,
sliced scallion, soy sauce, sesame seeds, Sriracha aioli

THE VEGAN 🌱 27

grilled romanesco broccoli steak, seared royal trumpet mushrooms, eggplant
caponata, caramelized chicory, pistachios relish, parsley basil pesto, olive verde

8 OZ. CHATHAM NEW ZEALAND LOBSTER TAIL 59

parsley & Parmesan shrimp risotto, grilled asparagus,
roasted tomato, grilled lemon, drawn butter



SPARKLING

PROSECCO ROSÈ, LC VILLA Veneto, Italy NV 12/32

CHAMPAGNE, NICOLAS FEUILLATTE 'RÉSERVE EXCLUSIVE BRUT' Chouilly, France NV 20/72

WHITE

PINOT GRIGIO, SEAFOOD WHITE, FRIULI-GRAVE, FOSSA MALA Italy, 2019 11/39

RIESLING SPÄTLESE Selbach, Mosel, Germany 2017 12/45

SAUVIGNON BLANC, FRENZY Marlborough, New Zealand 2020 13/49

PINOT BLANC, VON WINNING Pfalz, Germany 2014 14/55

CHARDONNAY, CHRISTIAN MOREAU Chablis, France 2018 23/66

CHARDONNAY, WILLAKENZIE Willamette, Oregon 2016 17/65

ROSÈ

SYRAH BLEND, PEYRASSOL Provence, France 2019 14/36

GARNACHA, OLIVARES Jumilla, Spain 2020 13/35

PROVENCE ROSÈ, BY.OTT Côtes De Provence, France 2019 13/40

RED

'INFERNO' SEAFOOD RED, NEBBIOLO, NINO NEGRI Valtellina, Italy 2017 14/45

PINOT NOIR, ALAIN GRAIS, SAINT-ROMAIN Burgundy, France 2017 23/69

PINOT NOIR, MONTINORE Willamette, Oregon 2017 16/60

BARBERA, LA LUNA E L FALO Piedmont, Italy 2017 15/58

MERLOT/CABERNET BLEND, CAP SAINT-MARTIN Bordeaux, France 2015 16/58

MALBEC, CHACABUCO Mendoza, Argentina 2019 11/39

CABERNET SAUVIGNON, VIÑA ROBLES Paso Robles, California 2018 17/65

CABERNET SAUVIGNON, HENDRY HRW Napa Valley, California 2018 25/90



OYSTER SELECTION

CHEF'S FEATURED OYSTERS 3.75 each

Blue Point from Long Island Sound
local Beach Plum Mignonette, cocktail sauce & lemon

KEY WEST OYSTERS 16

cucumber, apple, pear, jicama, ginger, sesame oil, lime crème fraîche, wasabi tobiko

LOCAL SMOKED OYSTER'S ROCKEFELLER 16

creamy spinach, bacon, Panko crumb, Parmesan, smoked paprika

APPETIZERS

ROMAINE SALAD 13

tomato, crouton, creamy peppercorn Parmesan dressing

HAND PULLED BURRATA 15

charred peppers, prosciutto, roasted cherry tomatoes, olives & capers,
parsley vinaigrette, grilled sourdough

CHARRED BABY SPANISH OCTOPUS 17

green garbanzo beans, cucumber, heirloom tomato, baby arugula,
pickled radish, citrus vinaigrette, romesco

BRAISED LAMB CAVATELLI 16

broccoli rabe, Manchego cheese, lamb jus

BREAD BASKET 5

house made focaccia with garlic & Parmesan oil

ENTREES

GRILLED 8 OZ. FILET MIGNON 46

grilled asparagus, baby carrots, roasted potatoes, red pepper, caramelized onion, mushrooms,
herb butter, red wine reduction

GRILLED MEYERS RANCH FLATIRON STEAK 35

gruyere potato gratin, roasted Brussels sprouts, bacon diced carrots, brandy mustard cream

RACK OF NEW ZEALAND LAMB 45

white sweet potato mash, roasted broccolini, cherry puree, lamb demi glaze, radish salad

GRILLED 14 OZ. TOMAHAWK PORK CHOP 34

creamy celery root mash, bacon lardon braised collard greens, mostarda, rosemary demi

PLANCHA SEARED SCOTTISH SALMON 34

roasted sunchokes, Maitake mushroom, spring peas, lemon dill sauce, cucumber garni

LOCAL SEAFOOD CIOPPINO 34

shrimp, scallops, local fish, clams, & mussels, spicy tomato broth, garlic aioli, toasted focaccia

WASHINGTON INN CRAB CAKES 36

roasted asparagus, vegetable hash, chive aioli, micro greens