

TONIGHT'S SPECIALS

CRAB AND CORN CHOWDER 🍲 14

roasted poblano cream, pancetta, crostini bread

HAND PULLED BURRATA 16

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

PORT WINE POACHED PEAR 🍷 17

goat cheese, baby arugula, prosciutto, port wine reduction, walnut-raisin bread

CHIPOTLE GRILLED SHRIMP 🍤 18

guacamole, cotija cheese, pepitas, crispy taro root chips

BRAISED CREEKSTONE RANCH SHORT RIB 36

potato gnocchi, roasted cipollini onions, kabocha squash, shaved parmesan

GRILLED SWORDFISH 🍷🍲 38

sesame sushi rice cake, flashed baby bok choy, miso-ginger beurre blanc, lobster salad

10 OZ. CHATHAM NEW ZEALAND LOBSTER TAIL 🍲 69

fresh pappardelle pasta, brandy-lobster cream, baby spinach, cherry tomatoes, chili oil

PLANCHA SEARED SALMON 34

fregola risotto, local mushrooms, roasted artichokes, asparagus, black truffle oil,
lemon beurre blanc, micro basil

WASHINGTON INN CRAB CAKES 🍲 39

fresh lump crabmeat, roasted asparagus, winter vegetable hash, chive aioli, micro greens

CELLAR FEATURE

GAMAY NOIR, JOLIE LAIDE 78 Bottle

El Dorado, California 2020

SPARKLING

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| PROSECCO ROSÈ, LC VILLA Veneto, Italy, NV | 12/32 |
| CHAMPAGNE, PIPER HEIDSIECK BRUT Champagne, France, NV | 20/72 |

WHITE

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| CHEF'S SEAFOOD WHITE, CHENIN BLANC, PASCAL BIOTTEAU, ANJOU BLANC France, 2019 | 12/39 |
| RIESLING, MULLER-CATOIR Pfalz, Germany, 2020 | 12/48 |
| WHITE BLEND, LUIGI BAUDANA "DRAGON" Langhe, Italy 2020 | 15/58 |
| SAUVIGNON BLANC, FRENZY Marlborough, New Zealand 2019 | 12/45 |
| ORGANIC/VEGAN BORDEAUX BLANC, ENTRE-DEUX-MERS Bordeaux, France, 2019 | 13/49 |
| PINOT GRIGIO, FOSSA MALA Friuli Grave, Italy, 2019 | 11/38 |
| VIOGNIER/SAUVIGNON BLANC, SAINT COSME Cote du Rhone, France, 2019 | 13/49 |
| CHARDONNAY, LINGUA FRANCA Willamette, Oregon, 2018 | 20/79 |
| CHARDONNAY, FRANK FAMILY Carneros, California, 2018 | 17/79 |

ROSÈ

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

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| BARBERA, LA LUNA E L FALO Piedmont, Italy, 2017 | 15/58 |
| PINOT NOIR, VILLA MARIA PRIVATE BIN Marlborough, New Zealand, 2019 | 14/58 |
| MALBEC BLEND, VALENÇAY Valençay, France, 2018 | 12/39 |
| SYRAH, SERACCO, ALAIN GRAILLOT Morocco, North Africa 2019 | 14/49 |
| RHONE BLEND, VIN DE PAYS DE VAUCLUSE Côtes du Rhône, 2018 | 13/40 |
| GAMAY, LOUIS JADOT MORGON Beaujolais, France, 2018 | 15/59 |
| MARGAUX, CHATEAU "LE KID D" ARSAC Bordeaux, France, 2018 | 18/69 |
| CABERNET SAUVIGNON, VIÑA ROBLES Paso Robles, California, 2018 | 17/65 |

OYSTER SELECTION

CHEF'S FEATURED OYSTERS 3.75 each

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

LOCAL FUJI APPLE SALAD 14

baby frisee, radicchio, arugula, toasted walnuts, smoked Moody blue cheese, cherry tomato, buttermilk-blue cheese dressing

ORGANIC BABY SPINACH SALAD 14

roasted shiitake mushrooms, chickpeas, red onion, dried cranberries, feta cheese, maple-dijon vinaigrette

YELLOWFIN TUNA POKE STACK 19

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

ESCARGOT GRATIN 15

Gruyere cheese, garlic, wine & herb butter, crostini

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

LOCAL SEAFOOD CIOPPINO 🐚 34

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

MEDITERRANEAN BRANZINO 🍷 GF 38

caramelized fennel, roasted fingerling potatoes & plum tomatoes,
black olive tapenade, lemon vinaigrette

PAN-SEARED MAHI MAHI 🍷 GF 39

summer succotash, purple mash potatoes, french beans, saffron beurre blanc, micro greens

GRILLED 8 OZ. FILET MIGNON 🍷 GF 54

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

RACK OF NEW ZEALAND LAMB 40

sun-dried tomato crust, goat cheese polenta, garlic sautéed broccoli rabe,
baby carrots, lamb demi glaze

GRILLED 14 OZ. TOMAHAWK PORK CHOP 🍷 GF 34

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

THE VEGAN 🍷 🌱 27

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