



MENU ADDITIONS

BLUE CRAB & SHRIMP BISQUE

tarragon and sherry 13

GF GRILLED SHRIMP

mango salsa, avocado, lime aioli 14

GF MONTANA WAGYU CARPACCIO

pickled cipollini onions, caper berries, shaved parmesan, baby greens, mustard aioli 21

GF TWIN MAINE LOBSTER TAILS

rock shrimp and lobster risotto, grilled asparagus, roasted tomato 49

GF GRILLED DURAC TOMAHAWK PORK CHOP

celery root, winter greens, bacon lardons, 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

Sandhi Chardonnay
Santa Barbara, California 2015 15/58

Frenzy Sauvignon Blanc
Marlborough, New Zealand 2018 11/35

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

Route Stock Cabernet Sauvignon
Napa Valley 2015 15/69

Secateurs Shiraz Blend
South Africa 2016 11/42



OYSTER SELECTION

^{RAW} GF DELAWARE BAY OYSTERS OR SOUTH BAY SALTS
2.50 beach plum mignonette

^{RAW} GF TODAY'S OYSTER SELECTION
beach plum mignonette 3.50

WI OYSTERS ROCKEFELLER
Pernod creamed spinach, bacon, crumb topping 14

APPETIZERS

GF CHARRED BABY SPANISH OCTOPUS
white beans, romesco, toasted hazelnuts 16

WASHINGTON INN CRAB CAKE
red pepper cream 15

GF SHAVED FENNEL & ARUGULA SALAD
toasted pine nuts, shaved parmesan, orange-sherry vinaigrette 12

GF HAND PULLED BURRATA
charred peppers, roasted cherry tomatoes, olives, marjoram, grilled focaccia 14

GF PROSCIUTTO DE PARMA
savoy cabbage salad, parmesan, balsamic, extra virgin olive oil 14



ENTREES

SEAFOOD CIOPPINO

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

WASHINGTON INN CRAB CAKES

scallion mashed potato, mixed vegetables, roasted red bell pepper cream 34

GF DAY BOAT HALIBUT

purple mash, butternut squash, artichoke, tomato, meyer lemon cream, chive 38

GF PLANCHA SEARED SALMON

roasted winter vegetables, sage pesto 29

GF THE VEGAN

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

RED WINE BRAISED SHORT RIBS

pappardelle, horseradish gremolata, shaved parmesan 32

GF GRILLED FILET MIGNON

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

Please see server for additional information regarding split charges

\$10 split plate charge for all Entrees

