

PERENNIAL



SMALL PLATES

MARINATED SHRIMP
*avocado, tomato,
fresh horseradish*
14

FRIED LOBSTER TAIL
*honey butter, lemon &
lavender salt*
18

OYSTERS ON THE HALF SHELL
*seasonal mignonette,
malted cocktail*
22

TUNA CRUDO
fresh citrus, red chili, watermelon
16

BRICK OVEN ROASTED BRIE
*seasonal preserve, spiced cashew
cunninghams baguette*
12

SURRYANO HAM & MELON
*shaved cured ham,
heirloom melons, mint espellette*
13

SOUPS & SALADS

FROSTED CRAB SOUP
jumbo lump crab, corn husk oil
11

SILVER QUEEN CORN BISQUE
basil oil, marinated lobster
14

HEIRLOOM TOMATO &
FRESH RICOTTA
*fennel pollen, fresh herbs,
tomato vinegar*
12

WATERMELON & BEET SALAD
cucumber tzatziki, spiced cashews
12

CAESAR SALAD
*gem lettuce, torn croutons,
parmesan*
10

FRISÉE SALAD
*summer vegetables, 7 minute egg,
lardon, tarragon vinaigrette*
12

STEAKS & CHOPS

USDA BLACK ANGUS PRIME STEAKS | CHOICE OF SAUCE

8oz FILET MIGNON48
12oz BONE-IN FILET MIGNON.....48
12oz NEW YORK STRIP56
14oz COWGIRL RIBEYE59
RACK OF LAMB49

SAUCES | 3

HOUSE STEAK SAUCE
CHIMICHURRI

BÉARNAISE
TIGER SAUCE

ACCOUTREMENTS

BLUE CRAB15 AU POIVE CRUST..... 4
CRAB OSCAR.....19 BLACK TRUFFLE BUTTER....12
HALF MAINE LOBSTER.....18

SIDES

BRICK OVEN CHARRED SUMMER VEGETABLES 8

WHIPPED YUKON GOLD POTATOES 8

BLUE CRAB FRIED RICE 12

ROSEMARY ASH FINGERLING POTATOES 8

TOMATO & CUCUMBER SALAD 6

FRIES *roasted garlic mayonnaise* 6

FROM THE SEA

BRONZINO
*summer succotash,
pepperoni romesco, sauce vert*
32

JUMBO LUMP CRAB CAKE
*tomato & cucumber salad, fries,
remoulade*
SINGLE 24 DOUBLE 48

UTZ CRUSTED HALIBUT
chow-chow slaw, remoulade
38

KING CRAB RISOTTO
corn, jalapeño, basil
HALF 22 WHOLE 44

SEA SCALLOPS
heirloom grits, ham hock salad
38

BUTTER POACHED LOBSTER
*lemon, heirloom tomatoes,
fresh herbs*
MP

FROM THE LAND

BLACKENED CHICKEN PASTA
*homemade garganelli pasta,
cajun chicken, peas, pine nuts*
24

ROASTED MAITAKE
MUSHROOM
corn pudding, chimichurri
26

12oz PORK CHOP
char siu, blue crab fried rice
32

BRICK OVEN
ROASTED HALF CHICKEN
*whipped yukon gold potatoes,
pan jus*
28

A customary gratuity of 20% will be added to all parties of 8 or more guests. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health.

CRAFT COCKTAILS

PRINCIPESSA

wheatley vodka, dry vermouth, gran classico,
strawberry, rhubarb

15

TERRAFORM

bsc shot tower gin, green hat summer cup,
cynar, cucumber, lemon, ginger

14

RED HERRING

olmeca altos plata tequila, amontillado sherry,
passion fruit, bell pepper, vanilla, habañero

14

SILENT WORLD

buffalo trace bourbon, grapefruit, lemon,
honey, butter, black walnut

16

PARLOR TRICK

pierre ferrand 1840 cognac, port, blueberry,
lavender, chai

18

MAD HATTER

compass box blended scotch, pineapple rum,
manzanilla sherry, amaro braulio, chamomile

17

THRONE RHEUM

sagamore spirit rye whiskey, copper & kings apple brandy,
amaro dell'erborista, honey

18

BALTIMORE SOUTHSIDE

bacardi ocho rum, citrus, mint, club soda

15

WINE BY THE GLASS

SPARKLING

SANT'ANNA Prosecco 12

CARPENE MALVOTI Cuvée Brut Rosé. 12

TAITTINGER Cuvée Prestige Champagne 24

WHITE

ORNATO Pinot Grigio delle Venezie 2020. 11

GIESEN Marlborough Sauvignon Blanc 2020 12

DEEP WATER Big Salt Oregon White Wine 2020 12

BOLLIG-LEHNERT Trittenheimer Apotheke Kabinett Riesling 2018 13

NEYERS 304 Sonoma Coast Chardonnay 2018 14

ROSÉ

FÊTE DU ROSÉ Côtes de Provence 2020. 13

MIRAVAL Côtes de Provence 2020 15

RED

CVNE Rioja Crianza 2019 12

SCARPETTA Barbera del Monferrato 2019 12

BENMARCO Valle de Uco Malbec 2018 12

MARKHAM Napa Valley Merlot 2018 14

MEADOWCROFT Anderson Valley Pinot Noir 2019. 14

LAROSE-TRINTAUDON Haut Médoc 2019 18

CAPTÛRE Innovant Sonoma County Cabernet Sauvignon 2018 18

SWEET

CARMOS VINHOS 10yr Malmsey Madeira 16

GRAHAM'S 20yr Tawny 12

H&H 20yr Malvasia 12

WARRE'S LBV Port 2011. 12

BEER

DRAFT

FLYING DOG Chesapeake Wheat 10

GUINNESS BLONDE Lager 8

HEAVY SEAS Loose Cannon IPA. 7

DIAMONDBACK Green Machine IPA 9

LOCAL

BURLEY OAK Sorry Chicky 10

CHARM CITY MEADWORKS Cyser 9

FLYING DOG Pool Hopping Deck Beer 7

DOGFISH HEAD 60 Minute IPA 7

HYSTERIA Be Kind, Please Rewind American Pseudo Pils 7

RAR Nanticoke Nectar IPA 8

BOTTLES + CANS

BLUE MOON Belgian White. 7

BOLD ROCK Hard Cider. 6

BUDWEISER Lager 5

BUD LIGHT Light Lager 5

CORONA EXTRA Mexican Lager 7

ERDINGER Non-Alcoholic 7

FAT TIRE Amber Ale. 6

FOUNDERS Porter. 7

GULDEN DRAAK 9000 Quadruple **750ML** 40

GUINNESS DRAUGHT Stout. 6

HEINEKEN Lager. 6

MICHELOB ULTRA Lager. 6

MILLER LITE Light Lager. 5

STELLA ARTOIS Pilsner. 7

WHITE CLAW Black Cherry, Grapefruit, Lime, Mango. 6