

# PERENNIAL



## SMALL PLATES

MARINATED SHRIMP  
*avocado, tomato,  
fresh horseradish*  
14

FRIED LOBSTER TAIL  
*honey butter, lemon &  
lavender salt*  
22

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

TUNA CRUDO  
*fresh citrus, red chili, watermelon*  
16

BRICK OVEN ROASTED BRIE  
*seasonal preserves, 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

LOCAL 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 MIGNON .....49  
12oz BONE-IN FILET MIGNON.....53  
12oz NEW YORK STRIP ..... 61  
14oz COWGIRL RIBEYE ..... 64  
RACK OF LAMB ..... 54

### SAUCES | 3

HOUSE STEAK SAUCE  
CHIMICHURRI

BÉARNAISE  
TIGER SAUCE

## ACCOUTREMENTS

BLUE CRAB .....15 AU POIVRE 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

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, pulled tasso ham*  
38

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

## FROM THE LAND

BLACKENED CHICKEN PENNE  
*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