

PERENNIAL



SMALL PLATES

SPICY TUNA

*basil horseradish aioli,
jalapeño, hibiscus ginger*

19

POACHED SHRIMP COCKTAIL

*celeriac slaw, blood orange,
fresh basil*

17

FRIED LOBSTER TAIL

honey butter, lemon lavender salt

28

CRISPY CAULIFLOWER

peanut butter, cashew

15

OYSTERS ON THE HALF SHELL

*seasonal mignonette,
malted cocktail*

22

BEEF CARPACCIO

*tiger sauce, micro cress,
pearl onion*

22

CHARRED OCTOPUS

romesco, blistered pepper, pickled fennel & red onion

28

SOUP & SALAD

GARDEN SALAD

*cucumber, baby carrot, cherry
tomato, pepperocini, brioche
crouton, red wine vinaigrette,
manchego cheese*

15

WEDGE

*iceberg, smoky ranch,
crispy capicola, chopped egg*

16

CAESAR

*gem lettuce, torn croutons,
parmesan*

14

ASPARAGUS & PEA SOUP

*capicola, garlic chips,
lemon*

12

BURRATA

arugula pesto puree, peperonata, lavash, pinenuts & marcona almonds

28

STEAKS & CHOPS

USDA BLACK ANGUS PRIME STEAKS

8oz FILET MIGNON62

8oz WAGYU FLAT IRON55

12oz NEW YORK STRIP72

14oz COWGIRL RIBEYE84

RACK OF LAMB70

SAUCES | 4

AU POIVRE
CHIMICHURRI

BÉARNAISE
TIGER SAUCE

ACCOUTREMENTS

BLUE CRAB 21

CRAB CAKE 28

GRILLED CHICKEN 20

BLACK TRUFFLE BUTTER 12

GRILLED SHRIMP (3) 14

GRILLED SALMON 21

SIDES

SAUTÉED BROCCOLINI.....12

ROASTED ARTICHOKES...14

BLUE CRAB FRIED RICE.....16

HAND-CUT FRIES.....9

ROASTED BABY CARROT...14

WHIPPED YUKON POTATOES...9

SPRING SUCCOTASH...10

GRILLED ASPARAGUS.....10

FROM THE SEA

CRAB FRA DIAVOLO

*jumbo lump, linguine, basil,
spicy tomato sauce, mint*

38

GRILLED SWORDFISH

*broccolini, pearl onion, chimichurri,
lemon caper beurre blanc*

36

JAIL ISLAND SALMON

*spring succotash, salsa verde,
chipotle & adobo vinaigrette*

32

CRISPY SKIN BRONZINO

maryland seafood cacciatore

34

UTZ CRUSTED SEA BASS

*root vegetable slaw,
chow chow vinaigrette*

48

JUMBO LUMP CRAB CAKE

*fries, root vegetable slaw,
remoulade*

SINGLE 32 DOUBLE 64

SCALLOP

*sunchoke puree, asparagus,
maitake & chanterelle mushrooms, au poivre vert*

35

FROM THE LAND

BERKSHIRE PORK CHOP

char siu, blue crab fried rice

40

GARGANELLE PASTA

*spinach, sundried tomato, bell
pepper, mornay, parmesan, truffle*

29

BRICK OVEN

*ROASTED HALF CHICKEN
whipped yukon potato, pan jus*

35

BOLOGNESE

beef, pork, parmigiano, rigatoni

31

BRAISED SHORT RIB

*baby carrot, whipped ricotta,
balsamic, pickled raisin*

42

CRESCENT FARMS

*DUCK BREAST
apricot and cherry chutney,
charred broccoli*

42

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.

A customary gratuity of 20% will be added to all parties of 8 or more guests.