



CARRY OUT

3 - 8 P M

DAILY

STARTERS

Boom Boom Shrimp | 10
spicy mayo, scallion

Tri-Tip Jumbo Jerk Wings | 10
apple cider gastrique, lime, scallion

Off the Hook Crab Dip | 14
sweet crab claw, bavarian pretzel, scallion

Tacos | 10

blackened fresh rockfish or buttermilk battered
rock shrimp, pico, pickled red onion,
spicy mayo, cabbage, lime

Town & Dock Calamari | 10
spicy mayo, micro celery, lemon

New Orleans Grilled Oyster | 9/16
parmesan, creole seasoning

Grilled Cheese Flatbread | 10
chorizo jam, goat cheese,
fontina, peppadew, onion

Andouille Chicken Gumbo | \$6
jasmine rice

SALADS

Rustic Romaine Caesar | 8
shaved pecorino, house caesar,
buttery focaccia crouton, boquerone

Braised Beet | 10
arugula, goat cheese, blueberry, red onion,
pepita seed, poppyseed vinaigrette

SANDWICHES

Blackened Burger | 11
muenster cheese, lettuce, fried onion,
spicy mayo, roasted tomato, brioche

Buttermilk Battered
Chicken Sandwich | 12
cheddar, house slaw, brioche

MAINS

Crispy Skin Salmon | 20
sage and shallot brussels, roasted butternut,
smoked bacon, dijon cream broth

Shrimp and Grits | 20
white cheddar grits, chorizo, garlic roasted
tomatoes, savory wine broth, fresh herbs

Fish & Chips | 18
chip fried cod, creamy chipotle slaw,
eastern shore tartar, steak fries

Pan Seared Scallops | 22
truffled orzo mac, sweet peas,
wild mushrooms, fried onion

Cioppino | 21
shrimp, fin fish, chorizo, scallops, mussels,
fennel, savory tomato broth, focaccia crostini

Bistro Filet | 20
house cut truffle pecorino steak fries,
creamed spinach, not so AI sauce

DAILY SPECIALS

PURCHASE ANY ENTREE GET
ANY DESSERT FOR \$5

1/2 PRICE BOTTLES OF WINE
with purchase of an entree

*we are only permitted to sell alcohol up to 40% of individual
sales receipt. all alcohol will be sealed and prohibited to be
unsealed on restaurant premises, inside or outside.