

## APPETIZERS

<b>Sliders</b> Choice of fresh ground salmon, house-ground rib-eye, or quinoa & black bean	<b>3.5 ea</b>
<b>Chipotle Shrimp</b> Blue corn pancakes, corn salsa, chipotle cream	<b>13</b>
<b>Shrimp Cocktail</b> Poached gulf shrimp, bloody mary cocktail sauce	<b>12</b>
<b>Maryland Style Crab Cake</b> Meyer lemon aioli, arugula, artichokes	<b>12</b>

<b>Oysters Rockefeller</b> Classic baked oysters, bread crumbs, herbs, pernod	<b>15</b>
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<b>Oysters on the Half Shell</b> Wild & farmed varieties [Inquire with your server for today's selection]	<b>15</b>
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## SHAREABLES

<b>Green Chile Cheese Fries</b> French fries, pork green chile, aged cheddar cheese	<b>8</b>
<b>Jamaican Jerk Marinated Wings</b> Crispy fried, lime-cilantro dipping sauce, jicama, carrots	<b>8</b>
<b>Fried Calamari</b> Crispy pickled vegetables, roasted garlic marinara	<b>7</b>
<b>Mezze Platter</b> Olive salad, hummus, roasted elephant garlic crostini, breadsticks	<b>11</b>

<b>Cheese Plate</b> Chef's selection of gourmet cheeses, crackers, jams, tapenade	<b>10/15</b>
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<b>Charcuterie Platter</b> Chef's selection of cured meat, paté, pickles, mustard	<b>8/16</b>
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## SOUPS & SALADS

<b>New Mexican Pork Green Chile</b> Slow cooked new mexican green chile, cheddar cheese, white onions	<b>6/8</b>
<b>New England Clam Chowder</b> Chopped clams, celery, bacon, potatoes, cream, poblano pesto	<b>7/9</b>
<b>O's Salad</b> Chopped carrots, cucumbers, red onions, tomatoes, radishes, baby greens	<b>6</b>
<b>Classic Wedge</b> Blue cheese dressing, bacon candy, toy box tomatoes	<b>8</b>
<b>Caesar Salad</b> Spanish white anchovies, warm cornbread croutons, aged parmesan, baby romaine	<b>9</b>
<b>Cobb Salad</b> Bacon, avocado, blue cheese, chicken, tomato, eggs, red wine vinaigrette	<b>12</b>
<b>Grilled Halibut &amp; Arugula Salad</b> Chimichurri, roasted tomato, olive salad	<b>17</b>

18% gratuity to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SANDWICHES & ENTREES

<b>Homemade Grilled "Veggie Burger"</b> Black beans, vegetables, quinoa, udi's hamburger bun, LTO	<b>13</b>
<b>Monte Cristo Chicken Club</b> Black forest ham, organic chicken, roasted tomato, fresh basil, gruyère cheese, battered texas toast	<b>14</b>
<b>Rachael</b> Sliced turkey, sauerkraut, gruyère cheese, russian dressing, rye bread, fried egg	<b>13</b>
<b>Southwest Smoked Chicken</b> House-smoked chicken, chipotle mayo, aged cheddar, caramelized onions, warm flatbread	<b>14</b>
<b>Green Chili Cheese Burger</b> Pork green chile, smoked cheddar, udi's hamburger bun, LTO	<b>14</b>

[All sandwiches served with choice of fries, side salad or fruit cup]

<b>Beef Filet Medallions "Oscar"</b> King crab, hollandaise, asparagus	<b>29</b>
<b>Maryland Style Crab Cakes</b> lemon butter, potato rösti	<b>25</b>



## DINNER ITEMS

SERVED 5PM UNTIL 10PM DAILY

<b>New York Strip Au Poivre</b> 12 oz, cracked tellicherry pepper, brandied cream sauce, garlic mashed potatoes	<b>26</b>
<b>Grilled King Salmon</b> Jalapeño béarnaise, garlic mashed potatoes, baby vegetables	<b>26</b>
<b>Roasted Organic Chicken</b> Achiote brined ½ chicken, garlic mashed potatoes, creamed corn, natural jus	<b>19</b>
<b>Berkshire Pork Tenderloin</b> Coriander-crust, potato rösti, smoked chile cream	<b>23</b>
<b>36-Day Dry-Aged Cowboy Steak</b> 22 oz bone in rib-eye, béarnaise, truffle fries	<b>42</b>
<b>Cioppino</b> Lobster tail, shrimp, oysters, crab, calamari, halibut, zesty tomato broth	<b>30</b>

## SIDES

AVAILABLE FROM 11:30 AM UNTIL 10PM

<b>Truffle Fries</b>	<b>6</b>
<b>Garlic Mashed Potatoes</b>	<b>4</b>
<b>Creamed Corn</b>	<b>4</b>
<b>Potato Rösti</b>	<b>4</b>
<b>Sautéed Baby Vegetables</b>	<b>3</b>