



*And if I had a boat, I'd go out on the ocean.
And if I had a pony, I'd ride him on my boat....
-Lyle Lovett*

Welcome! We invite you to relax and be nourished in body and soul with comforting classics old and new made with fresh local ingredients simply prepared, and simply delicious.

*Tommy Karole, owner
Kevin Edgerton, executive chef*

~~~~~**Starters**~~~~~

**Cast Iron Skillet Poutine** - Hand Cut Fries, Ellsworth Cheddar Cheese Curds, Crispy Pork Belly, Pan Gravy 14~

**Crab Dip** - Lump Crab, Artichokes, Four Cheese Blend, Toasted Pita 16~

**House Corn Bread** - Two Hunks, Freshly Baked, Honey Butter 6.50~

**Lamb Lollipop Chops** *gf* - Herb Marinated, Red Wine Reduction 17~

**Prince Edward Island Mussels** - Choice of Smokey Tomato Broth or White Wine & Garlic Herb 15~

**Baked Oyster Rockefeller** *gf* - Plump Chesapeake Bay Oysters, Smoked Bacon, Spinach, White Wine Béchamel, Pecorino Romano 15~

**Brussels Sprouts** *gf* - Smoked Bacon, Truffle Parmesan, Cranberry Balsamic 12~

**Cheesesteak Egg Rolls** - Smoked Provolone and American Cheeses, Caramelized Onions and Peppers, Roasted Garlic Dipping Sauce 14~

**Roasted Corn & Crab Chowder Bowl** 10~

~~~~~**Salads**~~~~~

Add Chicken Breast *gf* 8~ **Grilled Shrimp** *gf* 9~ **5oz Lobster Tail** *gf* 16~

Iceberg Wedge *gf* - Blue Cheese, Creamy Blue Cheese Parmesan Dressing, Smoked Bacon, Oven Dried Tomatoes 12~

Classic Caesar *gf* - Romaine, Parmesan, House Made Dressing, Croutons 12~

House Salad *gf* - Mixed Greens, Heirloom Cherry Tomatoes, Cucumber, Carrots, Red Onion, Italian Vinaigrette 10~

~~~~~ **Classic Entrees** ~~~~~

**Fried Chicken**- ½ All-Natural Bird, Crispy and Juicy, Corn bread, Slaw 22~

½ **Rack House Smoked Baby Back BBQ Ribs** *gf* - Cole Slaw, Bourbon Baked Beans, Hickory BBQ Sauce 25~

**House Mac and Cheese** - Four Cheese Blend, Crispy Bacon, Herb Breadcrumbs 19~

~ add Sliced Chicken Breast 8~ add Shrimp Skewer 9~ add 5oz Lobster Tail 16~

**Veggie Mac and Cheese Skillet** - Four Cheese Blend, Charred Squash, Spinach, Tomatoes, Herb Breadcrumbs 20~

**For The Veggie Lovers** - Cous Cous Stuffed Red Bell Pepper, Charred Portabella & Summer Squash, Smoked Tomato Coulis 22~

~~~~~ **Seafood Features** ~~~~~

Wild Catch - Pan Seared, Cous Cous , House-Cured Pancetta, Broccolini, Smoked Tomato Coulis -32

Crab Stuffed Shrimp -(5) Jumbo Shrimp, Blue Crab Stuffing, Saffron Beurre Blanc, Sugar Snap Peas & Carrots, Corn Bread 32~

Maritime Medley - Flame Broiled Jumbo Lump Crab Cake, Jumbo Shrimp, Sea Scallops, Saffron Beurre Blanc, Sugar Snap Peas & Carrots ~ 31

Shrimp & Grits *gf* - (5) Jumbo Shrimp, NC Smoked Sausage, Tomato, Garlic Butter, Creamy Fresh Corn Grits, Sugar Snap Peas & Carrots 28~

Seafood Pot Pie - Hearty New England Clam Chowder, Flakey Crust, Seared Shrimp and Scallops, Sugar Snap Peas & Carrots 30~

Seafarer Pasta - Shrimp, Scallops & Jumbo Lump Crabmeat, Tomatoes, Spinach, White Wine Garlic Herb Butter, Bucatini Pasta, Garlic Crostini 30~

Fresh Made Cheese Ravioli - Jumbo Lump Crab, Smoked Tomato Parmesan Cream, Basil Oil, Garlic Crostini 32~

Fried Shrimp - (8) Butterflied Jumbo Shrimp, Corn Bread, Slaw 25~

~~~~~**Steaks and Chops**~~~~~

*Cooked Under our 1800 Degree Over-fired Broiler*

**NY Strip** *gf* - 12oz Cut, Au Poivre Style, Sugar Snap Peas & Carrots  
Pomme Frites 38~

**Ribeye** *gf* - 14oz Cut, Sugar Snap Peas & Carrots  
Yukon Gold Mashers, Garlic Compound Butter 46~

**Filet Mignon** *gf* - 8 oz Cut, Cognac Cream, Sugar Snap Peas & Carrots  
Potato Au Gratin 44~

**Pork Chop** *gf* - Jefferson Bourbon Barrel Smoked, Bourbon Peach Bacon Jam,  
Yukon Gold Mashed Potatoes, Sugar Snap Peas & Carrots 28~

***Make it a Surf & Turf** - Shrimp 9~ Lobster Tail 16~  
Seared Scallops 12~*

***Sides** - Potato Au Gratin 8~ Sugar Snap Peas & Carrots 6~ Cole Slaw 3~  
Corn Bread 4~ Yukon Gold Mashed Potatoes 5~ Hand Cut Fries 6~  
Broccolini 5~*

~~~~~**Homemade Desserts**~~~~~

Crème Brûlée

Key Lime Pie

New York Style Cheesecake

Chocolate Brownie with Caramel Truffle Ice Cream

**gf - gluten free*

**Please no more than 3 separate Checks per Table*

**\$5 Plate Sharing Charge*