

SMALL PLATES

- BLUE CRAB & CORN CHOWDER. 14
- RUSTIC COUNTRY TERRINE
Rhubarb Mustard, Pickles. 15
- HAND CUT STEAK TARTARE
Farm-Fresh Quail Egg, Caper Berries. 18
- RAZOR CLAMS
Bacon, Toasted Corn. 15
- MUSSEL POT
Oven-Roasted Tomatoes, Chorizo,
Lemon-Thyme Broth. 16

SALADS

- ICEBERG SLAB
Blue Cheese, Bacon, Walnuts, Louis Dressing. 13
- SALT-ROASTED BEETS
Baby Arugula, Goat Cheese, Cashews,
Sherry-Shallot Vinaigrette. 14
- HEIRLOOM TOMATO & WATERMELON
Aged Feta Cheese, Mint, Balsamic. 17
- ROMAINE HEART CAESAR
White Anchovies, Pink Peppercorn. 14
- FARMERS MARKET
Fresh Herbs, Crudités, Creamy
Parmesan Vinaigrette. 13
- FIELD GREENS
Sherry-Shallot Vinaigrette. 10

LARGE PLATES

- GRILLED DOUBLE-CUT BERKSHIRE PORK CHOP
Marinated Peppers, Broccoli Rabe. 29
- GRILLED SKIRT STEAK
Yuca Croquettes, Chimichurri. 27
- BRINED & ROASTED FREE-RANGE CHICKEN
Char-Grilled Asparagus, Truffle Potato. 25
- GRILLED SCOTTISH SALMON
Summer Beans, Toasted Corn Relish. 28
- CORNMEAL CRUSTED SKATE
Rocket Salad, Caramelized Pineapple. 26
- ASPARAGUS RISOTTO
Poached Hen’s Egg, Aged Parmesan. 19
- TRADING POST BLACK ANGUS BURGER
Vermont Cheddar, Hand-Cut Fries. 14

- TOMAHAWK CHOP FOR TWO
36-oz Bone-In Rib Eye, Chipotle Béarnaise,
Asparagus, Loaded Twice-Baked Potato. 98

RAW BAR

- SHELLFISH
East and West
Coast Oysters. 3 each
Little Neck Clams. 2 each
Jumbo Shrimp. 5 each
Chilled Lobster. 21
Diver Scallop Ceviche. 18
Maryland Jumbo Lump Crab. 18
Alaskan King Crab Legs. 34

- SEAFOOD DECKS
Collection of Chilled Shellfish
Including Oysters, Clams,
Lobster, Jumbo Shrimp, Lump
Crab, Scallop Ceviche.

- THE PECK SLIP
2-3 People. 55

- THE BURLING SLIP
4-6 People. 105

SIDES

- LOCAL ZUCCHINI
Toasted Sesame Seeds,
Sweet Soy. 8
- HAND-CUT FRIES
Curry Mayo. 7
- ANSON MILLS GRITS
Aged Cloth Bound
Cabot Cheddar. 8
- TRUFFLE POTATO PUREE. 8
- PARMESAN CREAMED SPINACH. 8
- CHAR-GRILLED ASPARAGUS
Chipotle Béarnaise. 8
- BROCCOLI RABE
Roasted Garlic,
Preserved Lemon. 8