

WINES BY THE GLASS

CHAMPAGNE/ SPARKLING

- Villa Sandi, Prosecco, NV 12.
Roederer Estate, Sparkling Rosé, NV 14.
Piper-Heidsieck, Brut, Champagne, NV 19.

WHITE WINES

- Pinot Grigio, Santa Marina, Provincia di Pavia, 2010 10.
Riesling, Dr. Loosen, Mosel, Germany, 2009 10.
Gruner Veltliner, Sophie, Austria, 2010 11.
Sauvignon Blanc, Sea Glass, Santa Barbara, 2010 11.
Chardonnay, B.R. Cohn, Sonoma, 2009 12.

RED WINES

- Merlot, De Lyeth, Sonoma, 2007 10.
Cabernet Sauvignon, Mondavi, California, 2009 11.
Malbec, Loca Linda, Mendoza, Argentina, 2010 11.
Zinfandel, Klinker Brick, California, 2009 12.
Meritage, De Lyeth, Sonoma, 2007 12.
Rioja, "La Montesa", Crianza, Remondo, 2007 13.
Syrah, Terlato Family Estate, Russian River, 2005 14.
Pinot Noir, Carpe Diem, Edna Valley, 2007 15.

For more selections a full wine list is available

LUNCH BAR MENU

Daily soup 12.

Maryland crab salad, avocado, lemon-caper olive oil 14.

Sea Grill chowder, smoked bacon, lobster, shrimp, clams 16.

Jumbo lump crab cake, stone ground mustard sauce 22.

Roasted and marinated beets, arugula, toasted walnuts,
gorgonzola cheese, citrus vinaigrette 14.

Grilled calamari, spaghetti squash, salsa verde 14.

Terrine of Berkshire pork and chanterelle mushrooms,
fennel-arugula salad, seckel pear mostarda 14.

Crab cake "BLT", avocado, double smoked bacon, tomato, Creole aioli,
house-made kettle chips, mesclun greens 18.

"Mediterranean" Market fish, roasted lemons, black olives,
cranberry beans, tomato, Della Robbia Tuscan olive oil 28.

Grilled chicken breast, wilted arugula, haricot vert,
smoked bacon, cranberry vinaigrette 26.

Chef's select sushi combination platter 24.

OYSTERS \$18.

Tempura oyster roll, romaine, spicy aioli

Gratin of oysters, tarragon, shallots, Pernod

Chilled oysters, watermelon granité

Beer-battered fried oysters, dill, honey-mustard

Selection of East and West Coast oysters, cucumber mignonette