
STARTERS

Served all day.

Sesame Crusted Tuna TaTaki

Sesame seed crusted and pan seared, served rare on a bed of ginger dressing and garnished with micro greens. Served with Asian slaw. \$15

Ocean City Crab Cakes

These hand-built crab cakes are complemented with an arugula and Napa cabbage slaw and smoked paprika aioli. \$15

Drunken Cheese Curds

These beer battered cheese curds are served on top of our house-made chili sauce and topped with diced jalapeños. \$13

Smoked Salmon Dip

Made fresh in-house, our smoked salmon dip is served with an assortment of cheeses, warm crostini, cornichon pickles and grilled Naan bread. \$14

Tuna and Salmon Poke

This Hawaiian inspired dish consists of fresh, cubed salmon and tuna served raw, marinated in a Hawaiian sea salt, soy sauce, chili peppers and green onions, on a bed of wakame and white sushi rice. Finished with toasted sesame seeds and fly fish roe. \$15

Steak Bites

A combination of our signature steaks, dusted and sautéed with a blackened seasoning. Served with our spicy aioli, house pickles, fried onion strings and grilled Naan bread. \$14

Sweet Chili Shrimp Nachos

Jumbo shrimp sautéed in our house-made chili sauce. Served with an Asian slaw atop golden fried wontons. Finished with toasted sesame seeds and green onion curls. \$14

Escargot Stuffed Mushrooms

Escargot sautéed in a savory garlic butter, stuffed into button mushrooms and then baked. Finished with a drizzle of herb oil, sprinkled with Parmesan cheese and served with crostini. \$15

Truffled Mushroom Fries

Lightly breaded and fried crispy jumbo portabella mushroom slices drizzled with white truffle oil and melted Parmesan cheese. Served with warm béarnaise. \$14

Duck Lettuce Wraps

Ground duck breast sautéed in a Asian chili glaze and topped with carrots, water chestnuts, wild mushroom, and garnished with crisp rice noodles. Served with Asian slaw. \$15

SOUPS & SALADS

11am– 10pm. Served with fresh bread.

Bowl of Soup & House Salad

Choice of French Onion or Soup Du Jour. \$10

Asian Shrimp Salad

Salad greens tossed with house made ginger vinaigrette, carrots, radishes, grape tomatoes, and jumbo shrimp. Garnished with cilantro and sesame seeds. \$14

Black & Blue Wedge

“Pittsburgh style” steak (served rare) with blue cheese crumbles built on iceberg wedges. Finished with tomatoes, cucumbers, red onion, blue cheese dressing and topped with Parmesan croûtons. \$14

Mariachi Chicken Salad

Mixed greens tossed in a creamy chipotle dressing and topped with a blackened chicken breast. Finished with shredded pepper jack and J60’s roasted corn black bean salsa. \$14

Duck Breast Caesar

Chopped Romain hearts tossed in a house made ceasar dressing, topped with Parmesan crisp, seared duck breast and grape tomatoes. \$18

Lunch

11am– 3pm. Served with fresh bread.

MAINS

Ahi Tuna Tacos

Pan seared Ahi Tuna crusted with toasted sesame seeds and cooked rare. Finished with radishes, cucumbers, red cabbage, cilantro micro greens and a ginger dressing. Served with white rice, Asian Slaw and a side of wasabi soy. \$12

Steak and Egg Sandwich

Grilled then sliced steak in a garlic toasted bun with fried shallots and a medium cooked egg nested in the center of the bun. Served with steak fries. \$12

Shrimp Po Boy

Bread fried shrimp on a bagget with a smoked paprika remoulade, shredded lettuce, tomatoes and Parmesan cheese. Served with steak fries. \$14

Philly Cheese Steak Slider

All natural roast beef thinly sliced and grilled. Topped with sautéed green & red peppers and house made queso. \$10

Crab Sliders

Breaded, balled and fried crab cakes on house baked buns with shredded lettuce, a side of hollandaise sauce and steak fries. \$16

Smoked Salmon Salad Sandwich

Smoked Salmon dip topped with house smoked salmon, micro greens and house pickles. \$14

Blackened Chicken Pasta

A cajun’d cream sauce in rigatoni pasta with red and green peppers and crostini. \$14

Shrimp Scampi Pasta

A a butter garlic sauce in rigatoni noodles with roasted red peppers and spinach. Served with crostini. \$16

Teres Major

5oz hand-cut Teres Major cooked to order, sliced and served with broccolini and garlic mashed potatoes. \$12

Dinner

3pm– 10pm

MARKET PRICE

Must have a minimum order of three.

Blue Point

East coast oysters shucked in-house and served with raw horseradish and grilled lemon

Chili Lime

Raw oysters topped with a chili and lime vinaigrette and finished with fresh caviar and lime zest.

Baked

Baked with your choice of garlic or chili butter and served with grilled lemon.

Scallops

Pan seared scallops on grilled crostini, topped with a saffron butter. Served on a bed of baby spinach.

Caviar

An Italian blini topped with saffron creme Fraiche and black caviar, garnished with micro greens. Served with capers, sliced green onion, and chopped egg.

ENTRÉES

5pm– 10pm

Venison Pasta

Venison Tenderloin chopped and sautéed with red peppers, portabella mushrooms and shallots, then tossed with rigattoni noodles and a cajun'd cream sauce. \$24

Chicken Parmigiano Pasta

Spicy house breaded chicken breast served over linguine noodles tossed in our homemade San Marzano sauce and topped with fresh and melted mozzarella. Served with crostini. \$15

Basil Pesto Pasta

Spinach, diced red peppers and diced tomatoes sautéed in a pesto basil sauce, mixed with pappardelle noodles and topped with Parmesan. Served with crostini. Chicken \$16 Shrimp \$20

Baked Seafood Mac

A mix of salmon, shrimp and lobster blended with our house made mac sauce and topped with Parmesan croûton crumbles. Served with crostini. \$20

Beef Stroganoff

Select beef tips atop papperdelle noodles tossed with garlic, shallots and sherried mushrooms. Finished with onion straws and a chive sour cream. Served with crostini. \$18

Asian Glazed Chicken Breast

A marinated fresh chicken breast, grilled pineapple rings and finished with melted mozzarella and lime zest. Served with forbidden rice and mixed vegetables. \$16

Pan Seared Sea Scallops

Fresh sea scallops pan-seared to a golden brown and topped with our saffron sauce. Served with broccolini, forbidden rice and grilled lemon. \$32

The Crab Cake Entrée

This house made crab cake is served over a bed of forbidden rice, broccolini, and grilled lemon. \$16

Lemon Garlic Salmon

Fresh cut 8oz Atlantic salmon grilled to order and served with forbidden black rice, broccolini and topped with our homemade garlic butter. \$22

STEAKS

5pm– 10pm. Served with house salad, fresh bread and two sides.

Filet Mignon

6 \$30
9 \$38

Ribeye

14 \$30
26 \$48

Teres Major

10 \$19
15 \$24

New York Strip

10 \$26
16 \$34

Venison Tenderloin

6 \$42
9 \$48

TOPPERS

Sherried Mushrooms

Sautéed mushrooms finished with sherry demi glaze. \$4

Lobster Sauce

A rich, lobster-filled, seasoned cream sauce. \$6

Crusted Blue Cheese Sauce

A sauce of blue cheese, sour cream and toasted Parmesan cheese to bring out the rich beef flavor of your steak. \$4

Crab & Spinach Oscar

Decadent topper of lump crab, sautéed spinach and béarnaise sauce. \$6

Roasted Shallot Bordelaise

Red wine reduction, cracked pepper, roasted shallots and a demi glaze. \$4

Whiskey Apricot Butter

House made compound butter. A sweet and savory addition. \$4

SIDES

Forbidden black rice
garlic mashed potatoes

sherried mushrooms
hash browns

baked potato
twice baked potato

broccolini
mixed vegetables