



GOOD FOOD
GOOD COMPANY

starters

- GF

BRAISED OCTOPUS TENTACLE
TZATZIKI, BEET POTATO PUREE, CITRUS OLIVE OIL INFUSION
24
- GF

COLOSSAL SHRIMP COCKTAIL
HORSERADISH COCKTAIL SAUCE, LEMON
19
- Ⓥ

MEDITERRANEAN TOMATO BITES
SMOKED GOUDA, CHERRY TOMATOES, KALAMATA OLIVES, FETA, BASIL AND OREGANO
16
- CALAMARI**
HOUSE MARINARA
18
- CRAB CAKE**
CHESAPEAKE CRAB, REMOULADE, A TOUCH OF BEURRE BLANC
20
- SEASONAL CHARCUTERIE**
ARTISAN CHEESES, CURED MEATS, PROSCIUTTO DI PARMA, SEASONAL JAM, KALAMATA OLIVES, CORNICHONS, TEAR DROP PEPPERS, CROSTINI
32
- Ⓥ

MEDITERRANEAN DIPS
STONE BAKED PITA GRILLED WITH OLIVE OIL AND FRESH GARLIC OR FRESH CUT VEGETABLES
14
- CHOOSE ONE

HUMMUS CHICKPEA, GARLIC, TAHINI, CITRUS
BABA GHANOUSH EGGPLANT, GARLIC, TAHINI, CITRUS
CRAZY FETA WHIPPED FETA, JALAPEÑO
TZATZIKI GREEK YOGURT, CUCUMBER, DILL, GARLIC
- Ⓥ

MEDITERRANEAN DIPS SAMPLER
26



soup & salads

- HOUSE MADE SEASONAL SOUP**
SERVED WITH GRILLED BAGUETTE
13
- Ⓥ

CAESAR
HEARTS OF ROMAINE, HOUSEMADE CROUTONS, PARMESAN CHEESE, HOUSE CAESAR DRESSING
13
- Ⓥ

THE SALT SALAD
ARUGULA,TOMATO, RED ONION, CUCUMBER, BELL PEPPER, ARTICHOKE, HOUSEMADE CROUTONS, FETA
13
- Ⓥ

SEASONAL SALAD
SPRING MIX, ROMAINE, ARUGULA, SPINACH, TOMATO, RED ONION, PEPPER MEDLEY, HOUSEMADE CROUTONS, ORANGE WEDGE, CANDIED WALNUTS, CHOICE OF DRESSING
14
- HOUSEMADE DRESSINGS**
RANCH, BALSAMIC, AIOLI MUSTARD VINAIGRETTE, CITRUS VINAIGRETTE

add one

- FRESH CATCH MKT
- GRILLED CHICKEN BREAST 14
- GULF SHRIMP(6) 16
- FLANK STEAK 18
- SCALLOPS(3) 24

hand helds



SERVED WITH FRENCH FRIES

- CRAB CAKE SANDWICH**
CHESAPEAKE CRAB, ARUGULA, ONION, TOMATO, REMOULADE, BEURRE BLANC, TOASTED BUN
23
- SALT BURGER**
1855 BLACK ANGUS, CHEDDAR CHEESE, ARUGULA, BACON, TOMATO, ONION, HOUSE SPECIAL SAUCE, TOASTED BUN
19



signatures

- ALBONDIGAS**
VEAL AND LAMB MEATBALLS WITH CHEF’S BLEND OF HERBS AND SPICES, PANKO BREADCRUMBS, POMODORO SAUCE, OVER MEDITERRANEAN RICE
SERVED WITH CHOICE OF ONE SIDE
42

GF

ARROZ A LA MARINERA
GULF SHRIMP, MUSSELS, CLAMS, AND SCALLOPS COOKED IN A FUME BROTH WITH SAFFRON AND WHITE WINE, OVER MEDITERRANEAN RICE
44

CRAB CAKES ENTRÉE
CHESAPEAKE CRAB, REMOULADE AND A TOUCH OF BEURRE BLANC
SERVED WITH CHOICE OF TWO SIDES
38
- GF

COASTAL CATCH OF THE DAY
CHOOSE YOUR STYLE
SERVED WITH CHOICE OF TWO SIDES
MKT

PICCATA
WHITE WINE, OLIVE OIL, LEMON JUICE, CAPERS, BUTTER

OR

SALSA VERDE
GRILLED OR PAN SEARED, TRADITIONAL SPANISH SAUCE WITH TOMATILLOS, OLIVE OIL, GARLIC, WHITE WINE, AND PARSLEY
- CAPELANTE SCOTTATE**
SEARED DIVER SCALLOPS, SQUID INK PASTA, WHITE WINE AND FUME REDUCTION WITH CHERRY TOMATOES, ONIONS, AND GARLIC
44

SEAFOOD LINGUINI
CLAMS, MUSSELS, GULF SHRIMP, AND SCALLOPS WITH YOUR CHOICE OF POMODORO SAUCE OR WHITE FUME
46

sides

- WILD MUSHROOMS, MASHED POTATOES, CHEF’S SEASONAL VEGETABLES, FRENCH FRIES, CREAMED SPINACH
8
- MEDITERRANEAN RICE, SIDE GREEN SALAD
7

from the grill

SERVED WITH TWO SIDES

- INVOLTINO DI POLLO**
8 OZ CHICKEN BREAST STUFFED WITH SMOKED GOUDA, SPINACH, SUNDRIED TOMATOES, ROASTED PINE NUTS
34

- GF

FILET MIGNON
8 OZ. CENTER CUT
58
- GF

COWBOY STEAK
18 OZ.
70

- GF

PORK RIBEYE
SEASONED WITH HATCH CHILIS, FRESH ORANGE JUICE, CORIANDER, ANNATTO
36

OVER THE TOP GULF SHRIMP(6) 16 ASHER BLUE CRUST 6 CHIMICHURRI 4

GF GLUTEN FREE, Ⓥ VEGETARIAN

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. --SECTION 3-603.11, FDA FOOD CODE