

STARTERS

GINGER DRESSED TUNA POKE	17
Avocado, nori, green onion, cilantro, wonton chips	
CRISPY BRUSSEL SPROUTS (VG)	13
Orange-soy glaze, pickled fresno peppers	
WARM CRAB & ARTICHOKE DIP	19
Lump crab, spinach, blend of cheeses, old bay, seasoned warm pita	
FRIED GREEN TOMATOES (V)	15
Creamy polenta, roasted sweet corn, heirloom tomatoes, basil aioli, pop-corn	
GRILLED NEW ZEALAND LAMB LOLLIPOPS (GF)	23
Roasted baby sweet peppers, whipped goat cheese, chimichurri	
FRITTO MISTO	17
Crispy calamari, shrimp, white fish, saffron lemon aioli	
½ DOZEN GRILLED OYSTERS (GF)	18
Garlic compound butter, parmesan, parsley	
FRIED MOZZARELLA (V)	13
Herbed panko, house-made marinara, parmesan	
SHRIMP DUMPLINGS	16
Chili oil, ginger orange soy sauce, cilantro	
SPANISH OCTOPUS	18
Fingerling potatoes, romesco, frisee, parsley	
GOLDEN POTATO & GOAT CHEESE CROQUETTES (V)	12
Arugula pesto, peach chutney	



SOUPS & SALADS

Add Grilled Chicken +10, Salmon +15, Shrimp +13, Crab Cake +17

SOUP OF THE DAY	MKT
Chef's seasonal selection	
FARM GREEN SALAD (VG)	12
Radish, tomatoes, carrot, corn, cucumber, mixed greens, herb dressing	
WATERMELON SALAD (V)	14
Thin sliced cucumbers, house-made queso fresco, kalamata olive tapenade, mixed greens, lemon-oil dressing	
HEIRLOOM CAPRESE SALAD (V)	15
Cherry tomatoes, burrata, balsamic glaze, fresh basil, olive oil, sea salt	
CAESAR SALAD	13
Romaine, shaved parmesan, croutons, anchovies, lemon-anchovy aioli	



MAINS

GRILLED SALMON (VO)	29
Hoisin glaze, king trumpet mushroom, red pepper, udon noodles, miso soup, togarashi	
CRISPY CHICKEN ROLLATINI	27
Herb and panko crusted, arugula pesto, sweet corn, zucchini, tomatoes, house-made marinara	
8OZ FILET MIGNON (GF)	48
pomme anna, wild mushroom puree, roasted celery root, baby carrots	
FRESH CATCH	MKT
Locally sourced with chef's seasonal set <i>Ask your Server</i>	
MOROCCAN COUS-COUS (VG)	19
Red pepper, carrots, onion, zucchini, cilantro, mint, cumin, cinnamon, coriander, chickpeas Add Grilled Chicken +10, Salmon +15, Shrimp +13, Crab Cake +17	
PISTACHIO CRUSTED AHI TUNA	36
Peach & heirloom tomato panzanella salad	
CLAMS & LINGUINE	29
Local clams, garlic, shallots, red pepper flakes, parsley, white wine pan sauce, parmesan	
14OZ BONE-IN RIBEYE (GF)	48
Grilled baby sweet peppers, zucchini, tomatoes, chimichurri	
EASTERN SHORE CRAB CAKES	37
Two 4oz crab cakes, creamy polenta, carrots, peppers, red onion, confetti slaw	
PAN SEARED SCALLOPS (GF)	45
Tri color quinoa, tabbouleh, coconut red curry	
BRAISED SHORT RIB (GF)	32
Potato & celery root mash, pickled onions, baby carrots, braised demi glaze, dressed greens	
DOUBLE STACKED SMASH BURGER	18
Lettuce, pickles, red onion, The Pines burger sauce, brioche bun, American cheese, fries	

GF: gluten free V: vegetarian VG: vegan VO: vegan option



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