

Greens & Kettle

Beet Salad <i>gf</i>	12
Roasted Beets, Goat Cheese, Rocket, Fig & Balsamic Glaze, Pumpkin Seeds	
Caesar Salad	10
Brioche Croutons, Parmesan Crisp	
The Wedge	12
Crisp Iceberg Lettuce, Bacon, Blue Cheese Dressing, Pickled Red Onion	
Kale & Sprout Salad <i>gf</i>	12
Baby Kale, Brussel Sprout Leaves, Cajun Pecans, Crannies, Mandarin Orange, Goat Cheese, Citrus Vinaigrette	
French Onion Soup	12
Rich Beef Stock, Crusty Crouton, Gruyere	
Yesterday's Soup	10
Chef's Seasonally Inspired Preparation	

Add Chicken \$5 Add Shrimp \$8 Add Salmon \$12

Appetizers

Local Cheese Plate	14
Artisanal Cheese, Mission Fig Jam, Nuts, Dry Fruit, Apples, Crostini	
Tuna Tataki	14
Sesame Crusted Yellow Fin, Wonton Crisp, Pacific Salad, Ginger Sesame Ponzu, Charred Lemon, Sweet Chili Sauce	
Chesapeake Bay Crab Dip	14
Lump Crab Meat, Boursin, Cream Cheese, Cheddar-Jack, Crispy Wontons	
Three Cheese Raviolis	13/24
Button Mushrooms, Cremini Mushrooms, Cognac, Shallots, Cream	
Chilled Raw Oysters* <i>gf</i>	16
Vodka Mignonette, Cocktail Sauce, Lemon	
Little Neck Clams* <i>gf</i>	12
Local Clams, Vodka Mignonette, Cocktail Sauce, Lemon	
Chilled Colossal Shrimp <i>gf</i>	18
Cocktail Sauce, Dragon Aioli, Lemon	
Grilled Pita Plate	15
Lobster & Shrimp Salad, Hummus, Olive Tapenade, Fire Roasted Peppers, Feta	
BBQ Shrimp	14
3 Blackened Jumbo Shrimp, Coconut BBQ Sauce	
Port Jeff Stuffies	13
Top Neck Clams, Shrimp, Diced Red Bell Pepper, Celery, Butter, Herbs, Panko	
Jumbo Lump Crab Cakes	14
Chipotle Aioli, Apple & Jicama Slaw	
WAVE Calamari	14
Flash Fried, Spicy Marinara	
Carpaccio of Beef <i>gf</i>	16
Slice Raw Tenderloin, Arugula, Pommery Mustard Vinaigrette, Shaved Parmigiano	

Main Fare

Shrimp & Lobster Roll <i>Wine Pairing: Chardonnay, Channing Daughter</i> Toasted Bun, Bibb Lettuce, Slaw <i>gf</i> (No Bun, Over Mixed Greens)	21
Salmon Burger* <i>Wine Pairing: Rose, De Loach, Calif.</i> House Made Burger, Grilled Onion, Avocado, Slaw	18
Fish & Chips <i>Wine Pairing: Sauvignon Blanc, Raphael Vineyard</i> Beer Battered Cod, Fries, PJ Porter Tartar	18
French Dip <i>Beer Paring: New Belgian Fat Tire</i> Homemade Roast Beef, Boursin Cheese, Caramelized Onions, Crusted Baguette, Fries, Au Jus	15
Short Ribs <i>Wine Pairing: Cabernet Sauvignon, C. Smith, Washington</i> Thai Chili BBQ Demi, Roasted Root Vegetables, Herb Polenta Cake	38
Atlantic Cod <i>gf</i> <i>Wine Pairing: Chardonnay, Tom Gore, Sonoma</i> Ginger Basmati Rice, Roasted Acorn Squash, Lemon Aioli	27
Faroe Island Salmon <i>Wine Pairing: Pinot Noir, Love Noir, Calif</i> Shrimp Risotto, Blood Orange Beurre Blanc, Asparagus	26
French Breast Chicken <i>Wine Pairing: Chardonnay, Tom Gore, Sonoma</i> Marinated, Pan Roasted, Fingerling Potatoes, Roasted Broccoli, Pan Jus	24
Meatloaf <i>Wine Pairing: Chardonnay, Tom Gore, Sonoma</i> CAB, Applewood Wrapped, Pan Gravy, Mash Potato, Roasted Root Vegetables	24
Linguine White Clam <i>Wine Pairing: Pinot Grigio, Ruffino, Italy</i> Fresh Clams, EVOO, White Wine, Sweet Garlic, Lemon, Parsley	28
Steak Burger* <i>Beer Pairing: Montauk Session IPA</i> CAB, LTO, Fries, <i>Add American, Swiss or Cheddar \$1.50</i>	14
16oz. Rib Eye* <i>gf</i> <i>Wine Pairing: Cabernet Sauvignon, Charles Smith</i> CAB, Generous Marbling Throughout, Favorable Cut	43
10oz. Filet Mignon* <i>gf</i> <i>Wine Pairing: Merlot, Macari Vineyard, LI</i> CAB Center Cut, Lean and Tender (8oz. Also Available)	44 40

Steaks are served ala carte with
Cipollini & Roasted Garlic Compound Butter
Crispy Onion Straws

Available Sauces
Béarnaise or Red Wine Demi

Side Dishes

Lobster-Mac & Cheese	19	Brussel Sprouts <i>gf</i>	8
Grilled Asparagus <i>gf</i>	8	French Fries	7
Sautéed Spinach <i>gf</i>	8	Truffle Fries	8
Roasted Root Vegetables <i>gf</i>	8	Sweet Potato Fries	8
Truffle Mac & Cheese	12		

Executive Chef John Bauer

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.