

# Starters

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**CRISPY CALAMARI** GARLIC SAUCE **22**

**TIGER PRAWN AND CRAB COCKTAIL** **28**

**STONE CRAB CLAWS** MUSTARD SAUCE **MKT**

**PERUVIAN STYLE CEVICHE** TOASTED PITA CHIPS **18**

**LOBSTER BISQUE** **14**

**CRABBY DEVEILED EGGS** **16**

**TRUFFLE FRIES** PARMESAN, FINE HERBS, TRUFFLE AIOLI **14**

# Greens

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**THE EVERYTHING WEDGE** HERB BUTTERMILK DRESSING **16**

**CAESAR SALAD** ROMAINE LETTUCE, CROUTONS, ANCHOVY **16**

**SEASONAL SALAD** ARUGULA, KALE, ROASTED BEETS, WINTER CITRUS,  
PICKLED RED ONIONS, CHAMPAGNE VINAIGRETTE **16**

ALL SALADS CAN BE HAD WITH

SHRIMP **12**, CRAB CAKE **16**, CHICKEN **8**, SALMON **16**



# Something to Hold

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**THE VUE BURGER 26**

**THE IMPOSSIBLE BURGER 24**

**THE HEN HOUSE 24**

**CRAB CAKE SANDWICH** REMOULADE SAUCE **32**

**LOBSTER ROLL 36**

## Primaries

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**BUTTER CHICKEN** BASMATI RICE, CHARRED CAULIFLOWER, NAAN BREAD **38**

**SEAFOOD PASTA** CREOLE CREAM SAUCE, SHRIMP, CRAB, LOBSTER **46**

**CHARM CITY** MARYLAND CRAB CAKES, GRILLED CORN, TOMATO, MOZZARELLA, SHALLOT VINAIGRETTE **52**

**HALIBUT** SAUTEED ROOT VEGETABLES, TARRAGON LOBSTER SAUCE, ASPARAGUS SALAD **48**

**SALMON** ROASTED BABY CARROTS, FREGOLA, GREEK YOGURT **46**

**BEEF SHORT RIB** PARMESAN POLENTA, CRISPY ONIONS **48**

**FILET** HERB CONFIT MARBLE POTATOES, GRILLED ASPARAGUS, HOLLANDAISE SAUCE **58**

