



Starters

Ocean Plate 60*

1/2 lobster | 2 shrimp | jumbo lump crab
tuna tartare | 4 oysters

Half Dozen Oysters 22*

east & west coast selections
lavender mignonette

Colossal Shrimp Cocktail 22*

lemon | cocktail sauce

Maryland Style Crab Cake 22

garden greens | black mint remoulade

Calamari Fritte 22

mia bella sauce | banana peppers

Charcuterie 21

chef's selection

Cheese Plate 19

international & domestic cheeses

Polpette 17

dry aged beef | creamy polenta | parmesan

Burke's Candied Clothesline Bacon 22*

maple black pepper glaze | pickle

Burke's Hipster Fries 12*

maple bacon | shishito peppers | angry chili oil

Tuna Tartare 23*

yuzu vinaigrette | avocado | root vegetable crisps

Chicken Cobb Salad 26*

chopped greens | cucumber | heirloom tomato
bacon | grilled corn | fontina | buttermilk ranch

Caesar Salad 16

romaine | parmesan | croutons
add chicken 6
add shrimp 8

Butternut Squash Soup 12*

nutmeg | cinnamon | coconut milk | prosciutto

*** Gluten Free Item**

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Please tell your server about any food allergies.

18% gratuity will be added to parties of six or more guests



Mains

Lobster Roll 28

maine lobster | brioche roll | cajun fries

Dry Aged Burger 24

bacon | cheddar | fries

Maple Glazed Fried Chicken Sandwich 24

cole slaw | herbed fries | spicy aji aioli

Fiery Lamb Ragout With Sacchetti 37

grated parmesan | snap peas | crispy mint

Miso Glazed Salmon 37*

bonito butter sauce | asian vegetables

Surf & Turf 42

lasagna with dry aged beef | angry lobster tail
burke's cheese sauce

Salt Brick Beef*

All of our steaks are aged using Chef David
Burke's patented dry aging process using
Himalayan pink salt

<u>Cut</u>	<u>Weight</u>	<u>Price</u>
Prime Ribeye	20 oz	68
Prime Filet Mignon	12 oz	59
Wagyu Flat Iron	8 oz	52

served with cognac-peppercorn sauce |
B1 sauce | béarnaise

Sides

Truffled Steak Fries 13*

Creamed Spinach 13*

Wild Mushrooms 13*

Mashed Potatoes 13*

Bacon & Smoked Gouda Mac & Cheese 13

Lobster Mac & Cheese 25

Desserts

Espresso Chocolate Chunk Cookie 14

double chocolate chunk cookie | espresso gelato
chocolate covered espresso beans

Pecan Tart 15

Maple bourbon crème anglaise
Butter pecan gelato

Seasonal Mixed Berries 14

Sorbet of the day