



Dinner Menu

Appetizers

- GALBI – KOREAN SHORT RIBS** 21
Traditional marinated boneless short ribs, kimchi
- JUMBO LUMP BLUE CRAB CAKE** 16
Maryland style crab cake, micro-greens, lemon aioli
- FRIED CALAMARI** 16
Cabbage slaw, ginger sesame dressing, house tare
- WINGS** 8pcs 15
Traditional Buffalo hot wings | Korean
- OLD BAY SHRIMP COCKTAIL** 14
Four jumbo shrimp, traditional cocktail sauce
- HUMMUS + PITA** 13
House-made hummus dip, crumbled feta cheese, carrot and celery sticks, warm pita triangles
- BLISTERED SHISHITO PEPPERS** 12
Spicy salt, Wasabi ginger dip
- FLATBREAD**
Barbecued chicken 13 | Margarita 11

Salads + Sandwiches

- CAPRESE SALAD** (gluten free) 15
Vine ripe heirloom tomatoes, fresh mozzarella, frisée, balsamic syrup and olive oil
- GRILLED WEDGE SALAD** (gluten free) 15
Whole romaine heart, olive oil, bacon bits, blue cheese crumble, blistered cherry tomatoes
- CAESAR SALAD** 13
Farm fresh romaine lettuce, shaved parmesan, rustic bread croutons, Caesar dressing
- HARVEST SALAD** (gluten free) 13
Organic garden greens, heirloom tomato wedges, pecans, oranges, raspberry walnut vinaigrette

add protein to any salad:

4 oz. filet of beef* 15 | salmon 12 | jumbo shrimp 12
grilled chicken 8

- AMERICAN WAGYU BEEF BURGER** * 21
Flame grilled, Amber 16 cheddar cheese, sliced tomato, onions and lettuce, toasted brioche bun, crispy fries
add bacon 2



GRILLED CHICKEN PANINI 18

Ciabatta panini, fire roasted chicken, grilled peppers & onions, tomato, provolone, fresh herb aioli

CAPRESE PANINI 16

Fresh mozzarella cheese, sliced tomato, garden greens, aged balsamic vinegar, toasted ciabatta bread

Signature Steaks

All steaks are flame grilled over lava rocks, garlic mash, herb butter, mushroom compote, seasonal vegetable

ISLAND SPICED RIBEYE 12 OZ * 43**FILET OF BEEF TENDERLOIN 8 OZ *** 36**NEW YORK STRIP 10 OZ *** 32**YOUR CHOICE OF STEAK AU POIVRE** + 3

Crushed peppercorn crust, cognac cream sauce

Signature Entrées

JUMBO CRAB CAKE & SHRIMP 34

Maryland style crab cake, jumbo herb butter shrimp, chipotle ranch sauce, herb roasted fingerling potatoes

STEAMED FRESH CATCH FILET (gluten free) 30

Wok sautéed bok-choy, edamame, ginger garlic soy, julienne green onion, Sichuan chili peppers oil essence

HONEY AND GARLIC GLAZED SALMON * 28

Stir fry vegetables and brown rice

CHICKEN FRANCAISE 26

Olive oil, lemon, capers, parsley, white wine, garlic butter, Linguine pasta

MEDITERRANEAN KABOBS

Saffron Yogurt Chicken 24 | Ground Beef 26

Chicken + Ground Beef 28

Served with basmati rice and grilled tomato, cucumber tzatziki sauce, sumac spices

PASTA BOLOGNESE 23

Ground fresh angus beef, garlic, onions, crushed tomato, olive oil, basil, parmesan cheese, chili flakes

WOK STIR FRIED BROWN RICE BOWL* (vegetarian) 22

Market vegetables, brown rice, garlic-hoisin soy sauce, sunny side up fried egg

Market Vegetables 6 | Sea Salt Fries 6

Brown Rice Pilaf 5 | Garlic mash potatoes 5

Desserts

Opera Square Cake 12 | Warm Peach Blueberry Galette 12

Chocolate Lava Cake 13

*May contain raw or under cooked meats, seafood, shellfish or eggs. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

