

# LUNCH

## NIBBLES

- Ⓞ Truffled Pistachios \$6
- Ⓞ Warm Spiced Olives \$4
- Housemade Ricotta \$6  
*black mission fig compote, toasted baguette*

## APPETIZERS

- Ⓞ **Jumbo Lump Crab & Corn Chowder \$9**  
*onions, potatoes, thyme, snipped chives*
- Ⓞ **Chopped Salad \$9**  
*chickpeas, green beans, kalamata olives, pistachios, creamy lemon vinaigrette*
- Ⓞ **Burnt Romaine Heart \$10**  
*avocado, Bulgarian feta, grilled onions, tomatoes, green-garlic chimichurri vinaigrette*
- Spicy, Smoky, Cheesy Chicken Empanadas \$9**  
*aji amarillo aioli*
- Ⓞ **Broccoli Frito \$8**  
*pickled jalapeño aioli, parmesan cheese*
- Jumbo Lump Crabmeat Spring Roll \$11**  
*asian slaw, ginger-mustard vinaigrette*

## ENTRÉES

- Crispy Maine Lobster Tacos \$18**  
*avocado, queso blanco, spicy black beans and rice*
- Chicken Breast Milanese \$15**  
*parmesan, baby arugula, lemon dressing*
- \*Prime Burger \$15**  
Choice of garlic-herb French fries or Chopped Salad  
*Vermont white cheddar cheese, bacon, crispy onions, special sauce*
- Filet Mignon Cheesesteak Sliders \$14**  
Choice of garlic-herb French fries or Chopped Salad  
*caramelized onions, chihuahua cheese*
- Jumbo Lump Crab Cake Sliders \$15**  
Choice of garlic-herb French fries or Chopped Salad  
*mustard aioli*
- Ⓞ **\*Mustard Seed Crusted Salmon Salad \$16**  
*romaine lettuce, chickpeas, green beans, carrots, ginger-mustard vinaigrette*
- Ⓞ **Lemon Marinated Grilled Chicken Breast Salad \$14**  
*mesclun greens, Maytag blue cheese, green apples, toasted almonds, aged balsamic dressing*
- Ⓞ **Chilled Asian Shrimp Salad \$17**  
*mango, rice noodles, arugula, crushed peanuts, tamari-ginger dressing*
- Ⓞ **Jumbo Lump Crab & Avocado Salad \$17**  
*cucumber, passion fruit dressing*

\* This item may be served undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

Ⓞ Indicates Gluten Free