

# LUNCH



**Jalapeño Corn & Crab Bisque | 9**

lump crab, old bay, scallion

**Town & Dock Calamari | 12**

spicy mayo, lemon, micro greens

**Boom Boom Shrimp | 11**

spicy mayo, lemon, scallion

**PEI Mussels | 11**

garlic wine broth, pesto, garlic confit, herbs, crostini

**Off the Hook Crab Dip | 14**

bavarian pretzel, fontina

**Rustic Romaine Caesar | 8**

shaved pecorino, house caesar, buttery focaccia crouton, boquerone

**Chesapeake Cobb | 19**

jumbo lump crab, smoked bacon, avocado, chopped egg, fontina, cherry tomato, pickled onion, old bay chipotle aioli

**Grilled Asparagus | 12**

braised bacon, blistered tomato, roasted shallot, balsamic reduction

**Our Famous Tacos | 12**

blackened cod or buttermilk battered rock shrimp, pico de gallo, pickled red onion, spicy mayo, flour tortilla, lime, cabbage

**Crab Cake Sandwich | 22**

5 oz jumbo lump crab cake, lto, tartar, brioche

**Hooked Burger | 14**

spicy mayo, sharp cheddar, spring mix, tomato, onion, brioche

**Crispy Chicken Sandwich | 13**

house slaw, dill pickle, tomato, brioche

**Fish n Chips | 15**

house slaw, remoulade, fries, lemon

**ADD A PROTEIN**

shrimp 14 | chicken breast 12 | salmon 15 | crab cake 20

## C H A R D O N N A Y

HAYES RANCH ca | 9/34  
 WILLIAM HILL ca | 11/40  
 TREFETHAN DOUBLE T ca | 52  
 SCOTT FAMILY ca | 61  
 FLOWERS sonoma coast | 110

## S A U V I G N O N B L A N C

FRENZY new zealand | 12/44  
 KIM CRAWFORD new zealand | 13/48  
 OYSTER BAY marlborough | 44  
 STERLING napa | 48  
 WHITE HAVEN new zealand | 50

## P I N O T G R I G I O

TORRESELLA italy | 11/40  
 THE NED new zealand | 12/44  
 SANTA MARGHERITA trentino | 62

## R O S É & M O R E

BOORDY REISLING md | 10/38  
 CHATEAU ST JEAN ca | 10/38

## B U B B L E S

CANELLA SPLIT italy | 9  
 CHANDON BRUT ca | 60  
 VUEVE CLIQUOT BRUT france | 125

## P I N O T N O I R

DUBOEUF WILDFLOWER france | 10/38  
 POPPY monterey | 12/44  
 BLOCK NINE ca | 44  
 WILLAMETTE ESTATE ca | 69  
 FLOWERS sonoma coast | 115

## C A B E R N E T

WILDER columbia valley | 11/40  
 TENSLEY central coast | 14/52  
 FRANCIS COPPOLA sonoma | 45  
 DECOY sonoma | 72  
 THE FARM napa | 93  
 CAYMUS napa | 150

## O T H E R R E D S

GRAYSON CELLARS MERLOT ca | 10/38  
 EL LIBRE MALBEC mendoza | 9/34  
 ANGRY BUNCH ZIN ca | 11/41  
 STUMP JUMP RED BLEND au | 10/38

## C O C K T A I L S

### CATHEAD

cathead honeysuckle vodka, koval cranberry liquor, prickly pear san pellegrino, lemon

### ORANGE CRUSH

house-infused orange vodka, triple sec, fresh squeezed orange juice, blood orange san pellegrino

### GRAPEFRUIT CRUSH

house-infused grapefruit vodka, triple sec, fresh squeezed grapefruit juice, pompelmo san pellegrino

### SAZERAC

sagamore spirit rye whiskey, mata hari absinthe, bitter truth old time aromatic bitters, simple syrup, lemon twist

### SANGRIA DEL DIA

ask your server for today's selection

### BURNT OLD FASHIONED

1776 rye whiskey, fee bros orange bitters, luxardo cherry, grilled orange, simple syrup

### COCONUT MOJITO

bacardi silver rum, rum haven coconut rum, lime, mint-infused simple syrup, coco lopez, soda water

### BLUEBERRY LEMONADE

cold river blueberry vodka, lemonade, soda water, muddled blueberry

### HENDRIX COOLER

hendrix gin, st. germain elderflower liqueur, muddled cucumber and lime, splash of simple syrup

### SPICY MARGARITA OF THE WEEK

alto's silver 100% agave tequila, muddled jalapenos, house-made sour, fresh fruit of the week

### ROSÉ SPRITZ

santa julia sparkling rosé, caperitif, fee brother's orange bitters

F O L L O W U S O N F A C E B O O K & I N S T A G R A M