

## SMALL PLATES

**FRENCH ONION SOUP** — 9

**WARM GERMAN PRETZELS**  
DUSSELDORF MUSTARD, SPICED BUTTER — 10

**SHRIMP TOAST**  
SEARED SHRIMP, ROASTED TOMATO, GARLIC, HERBED FOCACCIA — 15

**BLUE CRAB DIP FOR 2**  
HOUSE MADE TORTILLA CHIPS — 19

**CRISPY BRUSSELS SPROUTS**  
BLUE CHEESE, PECAN, BALSAMIC — 14

**B STREET MUSSELS**  
ANDOUILLE SAUSAGE, PEPPERS, ONIONS, SHERRY, BUTTER, GRILLED FOCACCIA — 15

**CRISPY ARTICHOKEs**  
BASIL PESTO, SHAVED ASIAGO, LEMON — 12

**CORNMEAL FRIED OYSTERS**  
OUR HAND BREADED, SPICY COCKTAIL — 15

**BURRATA MOZARELLA**  
FRESH OFF THE VINE TOMATO, AND ROASTED TOMATO, BASIL PESTO, BALSAMIC REDUCTION, EVOO — 12

## ENTRÉE SALADS

ADD: ~CHICKEN 7~SHRIMP 9~ FILET TIPS 14 ~ SALMON 16 ~ CRAB CAKE 18

**BLACK AND BLUE**  
MIXED GREENS, ROASTED RED TOMATOES, BLUE CHEESE, BLUE CHEESE DRESSING, FIRECRACKER ONION STRAWS — 12

**CALYPSO SALAD**  
AVOCADO, MANGO, MIXED GREENS, TOASTED SUNFLOWER SEEDS, CALYPSO DRESSING — 12

**B STREET SALAD**  
TOMATO, CUCUMBER, CARROT, CHOICE OF DRESSING — 10

**CLASSIC CAESAR SALAD**  
CAESAR DRESSING, ASIAGO, AND CROUTON — 12

## STEAKS, CHOPS ETC

**GRASS FED LIVER AND ONIONS**  
MASHED POTATO, TODAY'S VEGETABLE, DEMI — 21

**PORK JAGER SCHNITZEL**  
CRISPY PORK TENDERLOIN, MASH, TODAY'S VEGETABLE, HUNTER SAUCE — 24

**FIRE GRILLED PERFECT NY STRIP STEAK**  
EATS LIKE FILET. WE CLEAN THESE STRIPS TO BE 100% EATABLE. FINGERLING POTATOES, TODAY'S VEGETABLE, OUR STEAK SAUCE — 36

**LOMO SALTADO (PERUVIAN BEEF STIR FRY)**  
SEARED PRIME BEEF TIPS, BELL PEPPER, ONION, TOMATO AND GARLIC, MILDLY SPICY SOY. TOSSED WITH FRENCH FRIED POTATOES. — 24

**STEAK FRY**  
SEARED STEAK TIPS, DEMI GLACE, FRIES AND TODAY'S VEGETABLE — 24

**SICILIAN MEATLOAF PARMESAN**  
LOCAL GROUND BRISKET AND SHORT RIB MIXED WITH ITALIAN SEASONINGS AND HOT ITALIAN SAUSAGE. TOPPED WITH TOMATO SAUCE AND MOZZARELLA AND BROILED. SERVED ON PESTO LINGUINE. — 24

**BRISKET PRESS**  
OUR FOCACCIA STUFFED WITH SLOW ROASTED BRISKET, A BLEND OF CHEESES, FRESH HORSERADISH DIJONNAISE. SERVED WITH FRIES — 20

**SMOKED PORK CHOPS**  
HORSTS SMOKED CHOPS, MASHED POTATOES, TODAY'S VEGETABLE, CIDER SAUCE — 23

## SEAFOOD

### SIMPLY GRILLED SALMON

FINISHED WITH LEMON-HERB BUTTER,  
ROASTED POTATOES, AND TODAY'S  
VEGETABLE — 27

### LEMON HERB BROILED HADDOCK

ROASTED POTATO, TODAY'S  
VEGETABLE — 26

### CRAB CAKE

ROASTED POTATOES, AND TODAY'S  
VEGETABLE, TAR-TAR SAUCE — 26/38

### PAN ROASTED SCALLOPS

JUMBO DRY PACKED SCALLOPS, A WEE  
BIT SPICY CREAMED CORN, HONEY  
BACON BRUSSELS — 32

### SCALLOP AND CRAB GRATIN

SCALLOPS AND CRAB RESTED IN  
AROMATIC CREAM AND BAKED  
CROUTON. SERVED WITH ROASTED  
POTATOES AND TODAY'S VEGETABLE.  
— 32

### FISH AND CHIPS

WILD DANISH COD, BEER BATTERED  
SERVED WITH ENGLISH STYLE CHIPS  
AND TAR-TAR SAUCE — 24

## PASTA

### SEAFOOD PASTA

SHRIMP, SCALLOP, CRAB, LINGUINE,  
MARINARA, OR ALFREDO (\$2) — 30

### CHICKEN PARMESAN

CRISPY CHICKEN CUTLET, MARINARA,  
FETTUCINI, MOZZARELLA AND  
ASIAGO — 24

### EGGPLANT PARMESAN

PAN CRISPY SEARED EGGPLANT, PESTO  
TORTELLINI, POMODORO SAUCE,  
SHAVED ASIAGO — 22

### FILET AND SHRIMP NAPOLI

FILET TIPS AND SEARED SHRIMP OVER  
LINGUINI IN ROASTED GARLIC CREAM  
SAUCE WITH SPINACH AND ROASTED  
TOMATO. — 32

### CHICKEN POBLANO PASTA

ADOBO MARINATED AND FIRE  
GRILLED BREAST OF CHICKEN,  
TORTELLINI, POBLANO CREAM SAUCE  
— 26

### PRIME BEEF BOLOGNAISE

PRIME GROUND BEEF FROM JW TRUTH  
IN BALTIMORE, CLASSICALLY  
PREPARED WITH REDUCTION OF  
TOMATO, WINE AND CREAM. SERVED  
WITH LINGUINE. FINISHED WITH  
GRATED ASIAGO — 24

### CHICKEN BELLA

FIRE GRILLED CHICKEN, ROASTED  
TOMATO, OLIVE, ARTICHOKE, SOFT  
HERBS, WHITE WINE BUTTER SAUCE,  
OVER LINGUINE. SHAVED ASIAGO — 25

### PASTA ALFREDO

CREAM, GARLIC, PARMESAN — 17

ADD: CHICKEN 8~ SHRIMP 10 ~  
FILET TIPS 14 ~ SALMON 17 ~  
CRAB CAKE 19

## SWEETS-9

### NY CHEESECAKE ALA TURTLE

### LAYER CAKE DU JOUR

### VANILLA BEAN CREME BRULÉ

### ASK ABOUT SPECIALS!

### KEY LIME PIE (GF)

### WARM BROWNIE ALA MODE

WE RESERVE THE RIGHT TO ADD GRATUITY OF 20% TO PARTIES OF 8 OR MORE; AND 25%  
TO PARTIES OF 8 OR MORE WITH SEPARATE CHECKS.

WE FRY IN NON GMO OIL; WE STRIVE TO UTILIZE NON GMO PRODUCTS. WE USE NO MSG,  
CORN SYRUP, OR HYDROGENATED OILS. WE WILL COOK BURGERS RARE, USE RAW EGGS  
IN DRESSINGS, AND JUGGLE KNIVES, ALL OF WHICH MAY HARM YOU.

SPLIT PLATE CHARGE \$5