



## wine and small bites

wednesday, january 17

**stuffed oysters** wild chesapeake bay oysters /  
creamy shrimp and lobster dip / pounded crispy rice  
(GF) 12

**tuna nachos** grilled yellowfin tuna (sushi grade /  
served rare) / spicy watermelon and chili glaze /  
pickled ginger and brussel slaw / corn chips 12

**pork potstickers** steamed and pan seared pork  
dumplings / soy glaze / coconut soy glaze 9

**tuna poke bowl** yellowfin tuna bowl / sushi rice /  
cucumber / heirloom carrot / seaweed salad /  
pickled ginger / sriracha mayo 12

**chips on fish** potato chip encrusted mahi mahi /  
lemon caper dill aioli 11

**pork belly steamed buns** house smoked pork belly /  
hoisin / spicy garlic pickle / steamed bao buns 9



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vino

**RED Shark Smooch** \$3  
cabernet / organic ginger brew / grapefruit rim

**WHITE Shark Smooch** \$3  
moscato / organic ginger brew / grapefruit rim

**Veramonte Sauvignon Blanc** \$6  
*Chile (organic)*  
Nose: Vibrant and aromatic / lime and tangerine with subtle floral notes. Palate: Smooth and fresh. Nice mouthfeel and long finish.

**Veramonte Carmenere** \$6  
*Chile (organic)*  
Deep ruby-red in color. Nose: light cherries with a spicy touch of black pepper. Palate: Sweet and round tannins, well balanced acidity and soft texture.

regional craft brews \$4 each

**Evolution Craft Brewing Company** *pine'hop'le IPA*  
*Salisbury, MD*  
Tropical take on classic American IPA.  
Tropical fruit with juicy hops.  
6.8% ABV, 65 IBU

**Honor Brewing Company** *golden ale*  
*Chantilly, VA*  
Smooth and full bodied American style golden ale.  
US grown pilsner and white whet malts. Hops from Washington and Oregon. Long and cold fermentation with Bavarian yeast. Herbal and citrus tones. Bready malt character.  
4.9% ABV, 17 IBU

**3<sup>rd</sup> Wave Brewing Co.** *sandstorm belgian tripel*  
*Delmar, DE*  
Smooth and creamy with a hazy light golden color.  
Hints of banana and clove along with spicy / woody hops flavors. Subdued sweetness on the finish.  
8.9% ABV, 33 IBU

**½ PRICE BOTTLES OF WINE**  
*flight wines excluded*

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