



wine and small bites
wednesday, february 21

BBQ shrimp gulf shrimp / creamy charleston style
BBQ sauce / corn pone (GF) 10

oysters on oysters spinach, shrimp and lobster
stuffed oysters / crispy oyster topper 11

stuffed portabella mushroom marinated and
grilled / balsamic glaze / carrot, spinach, onion,
oven roasted tomato 8

crab stuffed zucchini bacon wrapped zucchini /
lump crab, triple cream brie and quinoa stuffed 9

pork belly steamed buns house smoked pork belly /
hoisin / pickles / steamed bao buns 8

crab crostini blackened crab meat /
creamy mint spread / olive and artichoke tapenade /
wheat toast 10



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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

Burley Oak Brewing Company
Homegrown Session IPA
Berlin, MD
Contains 100% local pale barley. Exclusively hopped with citra. Dank aroma with a clean finish.
4% ABV, 40 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

3rd 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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