



## APPETIZERS

### *"The World Is Your Oyster"*

**Fried Eastern Shore.....\$9**

Old bay beurre blanc

**Oysters Eurasia.....\$12**

Spinach, bacon, cream cheese, panko, parmesan

**\*Raw.....\$mp**

Cucumber, basil and honey mignonette

**\*Beef Tenderloin Carpaccio ..... \$12**

Truffled egg salad, baby arugula, balsamic mustard vinaigrette

**Chef's Steak & Eggs.....\$12**

Guinness braised short ribs, white polenta, crispy poached egg, braising jus

**Spanish Octopus..... \$13**

Chorizo, snap peas, roasted pork broth, pickled cherry tomato

**Chinese Vegetable Spring Rolls..... \$9**

Ponzu, spicy mustard

**Cast Iron Seared Crabcake..... \$13**

Mushroom-miso broth, bok choy, pickled beech mushrooms, smoked soy aioli

**Wild Boar & Beef Bolognese..... \$12**

Cavatelli pasta, parmesan, cured egg yolk

**Tallegio & Country Ham Flatbread...\$10**

Tallegio cheese, chestnut honey, pistachio, arugula, VA ham

**\*Shoyu Tuna Tartare.....\$14**

Bourbon barrel smoked soy, spicy aioli, avocado puree, cucumber, pickled fresno peppers, nori chips

## APPETIZERS

**Buttermilk Fried Calamari..... \$11**

Fresh tubes and tentacles, spicy tomato & roasted garlic sauce, charred lemon

**Duck Confit Ravioli..... \$12**

Roasted duck broth, parsnip puree, crispy brussels, roasted apples, chive

**Sautéed Eastern Shore Clams..... \$12**

Chicken sausage, white wine, chili pepper, pickled tomatoes, baguette

## SNACKS

**Deviled Eggs ..... \$5**

**Pimento Eggs ..... \$6**

Pimento cheese, bacon, chicken skin

**Fried Green Tomatoes (2)..... \$6**

Melted pimento cheese

**Edamame ..... \$5**

Sea salt, lemon

**Sauteed Broccoli..... \$6**

Parmesan, lemon, cured yolk

**Fried Pickle Chips..... \$5**

Smoked soy aioli

**Truffle Parmesan Fries..... \$7**

Truffle aioli

**Pommes Frites..... \$4**

**Truffle Mac & Cheese..... \$8**

***SUNDAY IS OYSTER DAY!***

*EVERY SUNDAY, ENJOY OUR  
OYSTERS ANY STYLE FOR \$1*

## SOUPS & SALADS

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**Hot & Sour Soup** ..... \$7  
Carrot, tofu, shiitake, chicken, scallions,  
cilantro

**Potato & Leek Soup**..... \$8  
Blue crab, crispy prosciutto, garlic oil,  
leek powder

**The Wedge** ..... \$9  
Smokey bleu cheese dressin', crisp  
iceberg, deviled egg, tomato,  
applewood bacon, crispy shallots

**The Swanky Caesar** ..... \$8  
Crisp romaine, parmesan puff pastry,  
melted parmesan, worcestershire  
reduction roasted garlic caesar dressing

**Beet & Burrata Salad**.....\$10  
Grains, avocado, preserved lemon, black  
pepper cracker, toasted almonds

**Shaved Brussel's Sprouts Salad**..... \$9  
Apple, toasted pecan, goat cheese, shaved  
radish, maple vinaigrette, balsamic pearls

### ADD IT:

\*Tuna..... \$11  
Grilled Shrimp..... \$8  
Grilled or Fried Chicken..... \$5  
Fried Oysters..... \$7  
\*House Smoked Salmon..... \$6

## ENTREES

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**\*Balsamic Glazed Ahi Tuna**..... \$28  
Mushroom risotto, roasted Brussel's  
sprouts, pinenut-olive relish

**\*NY Strip Steak Frites**..... \$28  
Herbed French fries, black garlic butter,  
crispy shiitake mushrooms, red wine jus

**Shrimp & Pork Belly Ramen Bowl**..... \$20  
Smoked pork belly, ramen noodles, soft egg,  
bok choy, bonito, roasted pork broth,  
sambal

**Herbed Parisian Gnocchi**.....\$18  
Blistered tomato, squash, zucchini, spinach,  
preserved lemon, parmesan

**Grilled Atlantic Salmon**.....\$24  
Israeli couscous, peas, shaved fennel, fresh  
basil, lemon pesto

**Crispy Duck Breast**.....\$26  
Farro risotto, roasted cremini mushrooms,  
sautéed swiss chard, roasted grapes

**48 Hour Beef Short Rib**..... \$25  
Roasted marble potatoes, broccoli,  
butternut squash puree, pearl onions, jus

**Eurasia Cheeseburger**..... \$14  
Ground half pounder, crispy onions, brioche  
bun

**Sautéed Shrimp & Gouda Grits**.....\$25  
Fried grit cake, surry country sausage,  
roasted red peppers, basil, old bay butter

**Seared Diver Scallops**.....\$28  
Black rice, coconut curry, carrots,  
grapefruit salad

**Crispy Chicken Thighs**.....\$22  
Marble potatoes, green beans, roasted  
shallot, mustard jus, pickled mustard seeds

### Substitutions \$2

*\*Some items are cooked to order. Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of food borne illness.*

DON'T FORGET ABOUT OUR PRIVATE DINING AREA!  
BOOK YOUR NEXT PARTY WITH US.  
SEATED DINNERS UP TO 30 PEOPLE.