

Menu



TO~GO

FIRST COURSE

* GRILLED WATERMELON & BURRATA \$14
Fresh Mint | Balsamic Reduction

* CHARRED OCTOPUS \$14
Arugula | Pickled Fennel
Heirloom Tomatoes | Red Onion
Lemon-Thyme Vinaigrette

* FILET TIP WRAPPED IN BACON \$14
Horseradish Cream

CRABCAKE APP \$14
Roasted Corn Succotash | Chipotle Aioli

* GRILLED PRAWNS \$14
Ishmael Pale Ale | Chorizo | Fennel
Roasted Plum Tomatoes | Gorgonzola

* CHESAPEAKE CHARGRILLED
OYSTERS \$14
6 Per Order | Compound Butter | Garlic | Lemon

EJS FAMOUS CORN & CRAB CHOWDER
\$11

SECOND COURSE

* SEARED DIVER SCALLOPS \$34
Creamy Corn Risotto
Spicy Cioppino Broth | Asparagus

ATLANTIC SALMON \$30
Gremolata Crust | Jasmine Rice
Bruschetta Broth

* 8oz CREEKSTONE
CHATEAUBRIAND \$34
Gorgonzola Fondue
Truffle Wild Mushroom Risotto
Haricots Verts

CRAB CAKES \$32
Roasted Corn Succotash | Chipotle Aioli
Asparagus

BLACKENED CHICKEN
TORTELLINI \$28
Spinach | Roasted Tomatoes
Pesto Cream Sauce

*Can Be Served Gluten Free

DESSERT

PEANUT BUTTER PIE \$5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.