

Dinner MENU

The Bait Box

Happy Mother's Day!

FOR THE TABLE

Truffle Cacio e Pepe Flatbread 14 | Pecorino, toasted black pepper, truffle oil, garlic.

Bacon Jalapeño Hushpuppies 12 | Hot cornmeal fritter, bacon, jalapeño, hot honey, cream cheese cheddar dip.

Clams Casino 16 | Bacon, Cooper sharp, onions, and peppers, lemon + butter.

Crab Bisque Cup 8 Bowl 12

ENTREE

French Pork Chop 30

Cherry + fig glaze, roasted beet and carrot, fried chick peas, pomegranate seeds.

Filet Mignon 40

8 ounce filet, peppercorn cream sauce, mashed potatoes, onion straws and spring vegetable medley.

Broiled Crab Cakes 32

Twin broiled crab cakes, roasted fingerling potatoes, spring vegetable medley.

Chicken Gnocchi Pesto 20

House made gnocchi and pesto, burrata cheese and grilled chicken.

Emerald Salad 16 Add Steak 10 Crab Cake 15

Baby kale, snap peas, radishes, green grapes, shelled edamame, toasted pistachios with green goddess dressing.

Oyster Po' Boy Sliders 16

Fried fresh oysters, shredded lettuce, pickles and old bay remoulade. Served on mini brioche buns with fries or potato salad.