

Soups

Chilled Beet Soup \$6

Watermelon & Feta Gazpacho \$6

Rhode Island Clam Chowder \$6

<u>Salads</u>

QC Salad \$14

Caesar Salad \$14

Wedge Salad \$14

Iceberg wedge with tomato, red onion, bacon & crumbled bleu cheese

Tenderloin Cobb Salad

Beef tenderloin, mixed greens, bleu cheese, hardboiled egg, tomato, bacon & avocado

Sandwiches

Lobster Roll \$38

Fresh picked lobster tossed with melted butter on a toasted brioche roll, with Old Bay French fries

Crab Salad \$34

Maryland blue crab salad on a toasted brioche roll, with sweet potato fries & coleslaw

Oyster Po Boy \$28

Cornmeal crusted fried oyster, shredded lettuce, pickles & remoulade sauce on a toasted baguette, with ranch fries & coleslaw

Small Plates

Shrimp Cocktail \$14

Brisket Mac & Cheese \$18

Sliced beef brisket & four-cheese mac & cheese

Esquites \$12

Charred corn with chipotle-lime butter & cotija cheese

Smoked Salmon Pita \$18

Smoked salmon, rondelle cheese, cucumber, dill, red onion, capers & grilled pita

Beef Satay \$14

Red curry marinated tenderloin skewers with peanut dipping sauce

Entrées

Chicken Milanese \$32

Panko crusted chicken breast with arugula, tomato & red onion salad with Reggiano Parmesan cheese & lemon vinaigrette

Flat Iron Steak \$34

Cast iron seared flat iron steak with horseradish whipped potatoes, haricot verts, crispy onions & red wine demi-glace

Fried Shrimp \$28

Panko crusted fried shrimp with coleslaw, ranch seasoned fries & remoulade sauce

Grilled Swordfish \$34

Grilled swordfish with basmati rice, Za'atar roasted chickpeas, braised swiss chard & scallion oil

Blackened Tuna \$34

Pan blackened tuna with cucumber-avocado salad

Desserts

Lemon Mascarpone Cake
Chocolate Mousse Cake
Carrot Cake
Key Lime Pie