

STARTERS

SHE CRAB SOUP

House made / crab meat / sherry / parsley / 13
-May contain shells

BASKET OF BREAD

Whole wheat focaccia / olive oil / sea salt / sun-dried tomato tapenade
whipped butter / VGO / 6

CRISPY BRUSSELS SPROUTS

House fried / togarashi / sweet soy / cauliflower puree / GFO / 7

BLISTERED SHISHITO PEPPERS

Sea salt / paprika lemon aioli / GF VGO DF / 7

TUNA WONTON NACHOS**

Togarashi seared tuna* / wonton chips / wasabi aioli / avocado / scallions
DF / 16

CHEESE BOARD

Cheese / fig jam / crostinis / mustard / grapes / GFO V / 17
-Charcuterie upgrade +5

SPICY TUNA TACOS**

Sweet soy / avocado / tobiko / micro cilantro / DF / 11

CRISPY CALAMARI**

Lightly dusted pepperoncini / Fresno chilies / spicy marinara sauce / DF / 16

PORK BELLY BURNT ENDS

Soy sauce / brown sugar / garlic / marinated cucumbers / honey / sesame
seeds / DF / 12

FRIED GOAT CHEESE**

Panko crusted /grilled figs / balsamic glaze / honey / fresh rosemary / 14

MARGHERITA PIZZA

Tomato / fresh mozzarella / fresh basil / garlic oil / balsamic reduction glaze
VGO GFO / 12
-Substitute vegan cheese +2

MAMA SORRENTINO'S MEATBALLS

House made / beef / pork / red sauce / ricotta / mozzarella / basil / grilled
garlic crostini / GFO / 11

SALADS

add chicken +8, shrimp +10, steak* or salmon +16

HOUSE

House greens / slivered almonds / slow roasted tomatoes / cucumbers
heart of palm / balsamic vinaigrette / VG GF / 7
-Contains nuts

CAESAR

Romaine / garlic parmesan croutons / parmesan / cherry tomatoes
Caesar dressing / GFO / 7
-Anchovies upon request

WEDGE

Bacon / red onion / cherry tomatoes / buttermilk bleu cheese dressing
GF VO / 10

SALMON SALAD

Spring mix / red onion / slow roasted tomatoes / feta / cucumber
avocado / balsamic vinaigrette / GF DFO / 23

SUSHI

PARADISE**

Salmon* / cucumber / green onion / masago / eel sauce / micro cilantro
sesame seeds / DF / 14

BUDDHA

Asian pear / green onion / bleu cheese / sweet potato / Fresno chili
GF VGO / 9

CALIFORNIA

Lump crab meat / avocado / cucumber / sesame seeds / GF DF / 9

YELLOW BELT

Hamachi* / scallion / cucumber / sesame seeds / ponzu / 11

SENSEI

Spicy tuna* / cream cheese / crunch / scallions / sweet soy / 14

COBRA

Lump crab meat / cucumber / carrot / eel sauce / avocado / masago
spicy aioli / DF / 16

MIYAGI

Shrimp tempura** / avocado / tuna* / acevichado sauce / DF / 16

MILLION DOLLAR

Filet* / avocado / cream cheese / tuna / spicy aioli / eel sauce
sriracha / scallions / 18

RAINBOW

Hamachi* / unagi / tuna* / crab / avocado / masago / GF DF / 22

EYE OF THE TIGER**

Shrimp tempura** / crab / avocado / spicy aioli / eel sauce / spicy tuna*
masago / DF / 22

SASHIMI PLATE

Tuna* / hamachi* / salmon* / shrimp / house greens / cherry tomatoes
avocado / GF DF / 16

OYSTERS

includes six per order

FRIED**

Dusted / flash-fried / wasabi aioli / Thai chili / 14

RAW

Local VA oysters* / mignonette granita / hot sauce / cocktail sauce / saltines
GFO DF / 14

ROCKEFELLER

Local VA oysters / spinach / bacon / GFO / 16

Culinary Director - Tyler Barbaro
Executive Chef - Todd Johnson
Beverage Director - Christine O'Flanagan
Registered Dietitian - Julie Barbaro

20% gratuity added to parties of 8 or more.

DF = Dairy Free DFO = Dairy Free Option GF = Gluten Free GFO = Gluten Free Option V = Vegetarian VO = Vegetarian Option VG = Vegan VGO = Vegan Option
*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please inform your server of any allergies or intolerances.

**All items have potential for cross-contamination with some or all of the following: shellfish, fish, dairy, wheat and sesame.

0117.25

LAND

all steaks can be prepared 'simply grilled'

FILET MIGNON*

USDA Choice / Maitre d'Hôtel butter / charred broccolini / goat cheese whipped potatoes / GF / 37

CHURRASCO STEAK

Marinated USDA Choice Black Angus flat iron* / crispy herb fried potatoes elote / chimichurri / GF DFO / 26

CHICKEN VELOUTÉ

Lightly breaded / prosciutto / sun-dried tomato velouté / mozzarella balsamic glaze / goat cheese whipped potatoes / haricot verts / 20

CHICKEN MARSALA

Lightly dusted / pan seared / marsala sauce / mushrooms / goat cheese whipped potatoes / charred broccolini / 19

SALSA VERDE PORK

Pulled pork / salsa verde / charro beans / Spanish rice GF / 19
-Add sliced avocado +1

SHORT RIB GNOCCHI

Potato gnocchi / house braised beef / parmesan / 25

CAULIFLOWER STEAK

Grilled / chimichurri / roasted seasonal vegetables / VG / 14

SEA

salmon & mahi mahi can be prepared 'simply grilled'

DYNAMITE SALMON

Spicy aioli / sesame rice / marinated cucumbers / GF DF / 26

MEDITERRANEAN MAHI MAHI

Pan seared / sun-dried tomato tapenade / basil / goat cheese whipped potatoes / grilled asparagus / GF / 26

CRAB CRUSTED FLOUNDER

Miso beurre blanc / goat cheese whipped potatoes / steamed spinach / 26

SIDES

ELOTE

On the cob / cotija / cilantro
GF V / 6

CRISPY HERB POTATOES

Fried fingerlings / kosher salt
parsley GF V / 5

ASPARAGUS

Grilled / Za'atar seasoned / GF V / 6

HARICOT VERTS

French-style / sun-dried tomatoes
GF VG / 6

ROASTED VEGETABLES

Oven roasted / herb seasonings
GF VG / 5

GOAT CHEESE WHIPPED POTATOES

Goat cheese / garlic / seasonings
GF V / 5

CRISPY BRUSSELS SPROUTS

House fried / togarashi / kosher
salt / 7

CHARRED BROCCOLINI

Grilled / seasoned / GF VG / 6

SWEET POTATO FRIES

GF V / 7

FRIES

GF V / 6

PASTA & GRAINS

add chicken +8, add shrimp +10,
add steak* or salmon +16

CACIO E PEPE

Bucatini / black pepper / parmesan / exotic mushrooms / truffles / cream
GFO V / 19

GARDEN VEGETABLE RAVIOLI

Ricotta stuffed / peas / caramelized onions / grilled asparagus / garlic pesto
lemon sauce / V / 19

BLACKENED CHICKEN PENNE

Red peppers / onion / broccoli / carrots / parmesan cream sauce
GFO VO / 22

HIBACHI STEAK FRIED RICE

Wok fried rice / flat iron steak* / carrots / sweet soy scallions / egg / ginger
yum yum / VO / 25

SHRIMP SCAMPI RISOTTO

Seared jumbo shrimp / creamy risotto / scampi sauce / fried garlic / GF / 21

HANDHELDS

gluten free bun +1 / add bacon or turkey bacon +2

LOBSTER ROLL

Served warm / 1/4 lb. lobster meat / lemon / bibb lettuce / brown butter
chives / fries / 26

NAPA BURGER

7 oz. Wagyu beef* / crispy onion ring / Monterey jack / mustard
mayonnaise / avocado / lettuce / fries / GFO DFO / 17

SMASH BURGER

Wagyu double patty* / American cheese / sesame seed bun / lettuce
pickles / grilled onions / grilled mushrooms / mustard / mayonnaise / fries
GFO DFO / 17

IMPOSSIBLE TACOS

Crispy corn tortillas / Impossible® ground beef / spinach / pickled red onions
avocado / almond avocado "crema" / grilled asparagus
GF VG / 16
-Contains nuts

VEGAN BURGER

Impossible® patty / vegan cheese / crispy onion ring lettuce / avocado
asparagus / GF VG / 16a

BEVERAGES

BLACKBERRY CUCUMBER SPRITZER

Cucumber / blackberry / lime
soda / 6

PASSION FRUIT ICED TEA

Passion fruit / lime / iced tea / 6

COKE PRODUCTS

3.5

MEXICAN COCA-COLA

355 ml / 4.5

FRENCH PRESS COFFEE

Provided locally by Carytown
Coffee / 5

STASH HOT TEAS

Ask your server for selection / 3.5

SAN PELLEGRINO

750ml / Sparkling or still / 7

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