

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 / V VGO / 6

CRISPY BRUSSELS SPROUTS

House fried** / togarashi / sweet soy / cauliflower puree / GFO / 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 +5

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 crostinis / GFO / 12

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 / 15

ROCKEFELLER

Local VA oysters / spinach / bacon / GFO / 18

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.

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

CALIFORNIA COBB

Strawberries / feta / cucumber / bacon / romaine / hard-boiled egg / avocado / grilled corn / choice of dressing / GF VGO DFO / 16

SALMON* SALAD

Spring mix / red onion / slow roasted tomatoes / feta / cucumber / avocado / balsamic vinaigrette / GF DFO / 24

SUSHI & RAW

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

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 / 20

RAINBOW

Hamachi* / unagi / tuna* / salmon* / 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 / 18

SPICY TUNA TACOS**

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

LAND

All steaks can be prepared 'simply grilled'

FILET MIGNON*

USDA Choice / Maitre d'Hôtel butter / asparagus / goat cheese whipped potatoes / GF / 38

CHURRASCO STEAK

Marinated USDA Choice Black Angus flat iron* / crispy herb fried potatoes / elote / chimichurri / GF DFO / 28

CHICKEN CAPRESE

Fresh mozzarella / Roma tomato / grilled asparagus / goat cheese whipped potatoes / GF / 19

CHICKEN MARSALA

Lightly dusted / pan seared / marsala sauce / mushrooms / goat cheese whipped potatoes / charred broccolini / 20

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

SOCAL CRAB CAKES

Jumbo lump crab meat / fried green tomatoes / summer squash salad / tomato brandy remoulade / GF / 35

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

ROASTED VEGETABLES

Oven roasted / herb seasonings / GF VG / 7

GOAT CHEESE WHIPPED POTATOES

Goat cheese / garlic / seasonings / GF V / 5

CRISPY BRUSSELS SPROUTS

House fried** / togarashi / kosher salt / 7

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

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

SHORT RIB GNOCCHI

Potato gnocchi / house braised beef / parmesan / 26

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 / market

NAPA BURGER

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

SMASH BURGER

Wagyu double patty* / American cheese / 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 / 17
-Contains nuts

VEGAN BURGER

Impossible® patty / vegan cheese / crispy onion ring lettuce / avocado asparagus / GF VG / 17

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

5

STASH HOT TEAS

Ask your server for today's selection / 3.5

SAN PELLEGRINO

750ml / Sparkling or still / 7

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