



SALADS

<p>CAESAR SALAD 16 romaine lettuce, piquillo pepper confit, garlic croutons, house made Caesar dressing, white anchovies, cracked black peppercorn</p> <p>BURRATA 18 local burrata cheese, jamon serrano, baby arugula, cherry tomato confit, local honey, grilled focaccia</p> <p>SUMMER SALAD 16 citrus yogurt, mixed berries, feta, sliced almonds, amaranth, avocado green goddess dressing</p>	<p>PROSPECT POINT WEDGE SALAD 18 iceberg wedge, cherry tomato, lardons, valdeon blue cheese, pickled onions, blue cheese dressing</p> <p>HOUSE SALAD 16 mixed greens, cherry tomato, pickled onion, cucumber, candied walnuts, sherry vinaigrette</p> <p>SALAD ADDITIONS</p> <p>add grilled chicken 8 add scallops 8 add shrimp 11 add steak 11 add salmon 11</p>
---	---

TAPAS

<p>SHRIMP WITH MANGO SALSA 18 grilled gulf shrimp, mango, jicama, lime, Bermuda onion, scallion</p> <p>TUNA CEVICHE * 21 bluefin tuna, soy-lime vinaigrette, tomato, onion, pecans, avocado, cilantro, crispy amaranth, crispy wonton chips</p> <p>MARYLAND STYLE CRAB CAKE 26 Lump crab, old bay, remoulade sauce, arugula, pickled onion, cherry tomato</p> <p>LOBSTER ROLLS 21 Maine lobster, clarified butter, toasted rolls</p> <p>FRIED CALAMARI 16 town dock squid, house mixed breading, marinara or house sweet chili dipping sauce</p> <p>BRUSSEL SPROUTS 16 lightly fried brussel sprouts, orange segments, pomegranate seeds, orange reduction, Greek yogurt, crispy amaranth</p>	<p>CHARCUTERIE BOARD 28 chef's choice cheese & cured meat pairing with house made specialties</p> <p>CRISPY EGGPLANT 14 buttermilk fried eggplant, rosemary honey, sea salt</p> <p>SEAFOOD & CHORIZO 26 PEI mussels, littleneck clams, shrimp, chorizo, shallots, seafood brood, espelette pepper, crostini</p> <p>DIP TRIO 16 house made hummus, baba ganoush, tzatziki, served with pita bread</p>
---	--

JUMBO SHRIMP COCKTAIL | 4 PCS **14**
old bay, house made cocktail sauce, lemon wedge

OYSTERS ON THE HALF SHELL **3 EACH**
mignonette, lemon wedge

BURGERS & SANDWICHES

SERVED ON HOUSE MADE CIABATTA WITH FRENCH FRIES

<p>STONE WATER BURGER * 23 8 oz. special house blend patty, aioli, Nueskis bacon, aged cheddar cheese, beer battered onion ring, lettuce, tomato</p> <p>CALIFORNIA BURGER * 23 8 oz. special house blend patty, smashed avocado, aged cheddar cheese, lettuce, tomato, Bermuda onion</p> <p>GRILLED CHICKEN SANDWICH 18 garlic-herb chicken breast, smashed avocado, lettuce, tomato, Bermuda onion, Swiss cheese</p>	<p>MUSHROOM SWISS BURGER * 23 8 oz. special house blend patty, horseradish aioli, roasted mixed mushrooms, swiss cheese, crispy shallots</p> <p>WAGYU BEEF BURGER 29 8 oz. Wagyu beef burger, aioli, piquillo pepper confit, aged cheddar, arugula, sautéed onion</p>
---	---

* CONSUMING RAW OR UNDERCOOKED FOOD INCREASES YOUR RISK OF FOOD BORNE ILLNESS
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS



ENTREES

SUMMER HALIBUT mixed seasonal vegetable hash, sweet corn brodo, shoestring potatoes, herb oil	38	GOCHUJANG HONEY GLAZED PORK CHOP berkshire pork chop, sous-vide poached apples, lardons, fried okra, lemon crema	38
ATLANTIC SALMON wild caught salmon, roasted broccoli, wild rice, avocado salsa, black garlic sauce	38	CAMPONELLE SEAFOOD PASTA day boat scallops, shrimp, mussels, seasonal vegetables, garlic oil, parmesan cheese	44
DAY BOAT SCALLOPS large day boat scallops, seasonal risotto, parmesan, fried leeks	48	PERUVIAN 1/2 CHICKEN organic charcoal roasted chicken, french fries, aji amarillo	33

MI BRASA (A LA CARTE)

THE CONNECTION BETWEEN FOOD AND FIRE TRACES BACK TO THE EARLIEST ROOTS OF BOTH GASTRONOMY & MANKIND. COOKING OVER AN OPEN FLAME IS A GENUINE PRACTICE, DEVOID OF ANY DECEPTION, AND ABOVE ALL, ALLOWS FOR THE AUTHENTIC FLAVORS TO SPEAK FOR THEMSELVES.

10 OZ. PRIME FILET MIGNON	50	8 OZ. FAROE ISLAND SALMON	36
16 OZ. PRIME BONELESS RIBEYE	52	JUMBO GULF SHRIMP 6 PCS	36
16 OZ. PRIME NY STRIP STEAK	48	8 OZ. HALIBUT	38
14 OZ. BERKSHIRE PORK CHOP	35	DAY BOAT SCALLOPS 4 PCS	41
30 OZ. LOCAL BONE-IN RIBEYE	86		

SERVED WITH ROASTED GARLIC PEE WEE POTATOES, PIQUILLO PEPPER CONFIT, AND HOUSE MADE CHIMICHURRI

SERVED WITH ROASTED GARLIC PEE WEE POTATOES, PIQUILLO PEPPER CONFIT, LEMON BUTTER SAUCE, AND GRILLED LEMON

VEGAN & VEGETARIAN

ROASTED ASPARAGUS WITH ALMOND PRALINE roasted asparagus, English peas, crispy garbanzo beans, pickled onion, pea tendril salad	18	HEIRLOOM CARROTS Japanese curry spiced heirloom carrots, charred eggplant puree, vegan pistachio pesto, amaranth, whole wheat cracker	18
HASSELBACK EGGPLANT house made tomato sauce, fresh basil, vegan pistachio pesto, pine nuts	20	FARRO MUSHROOM RISOTTO farro, house mushroom blend, paella vegetable stock, lemon-tofu "crema", lemon zest, fried sage	22

SIDES

SAUCES

GARLIC MASHED POTATOES	8	GARLIC DEMI-GLACE	2
FRENCH FRIES	9	SWEET CHILI SAUCE	2
SWEET POTATO FRIES	9	CHIMICHURRI	2
HARICOT VERTS	9	REMOULADE SAUCE	2
GRILLED ASPARAGUS & PARMESAN	11	CHIPOTLE MANGO SAUCE	2
WILD MUSHROOMS IN CREAM SAUCE	11		
SAUTÉED BABY SPINACH	11		
SEASONAL RISOTTO	13		
TRUFFLE PARMESAN FRIES	13		
ONION RINGS	13		

* CONSUMING RAW OR UNDERCOOKED FOOD INCREASES YOUR RISK OF FOOD BORNE ILLNESS
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS