



## SALADS

<p><b>CAESAR SALAD</b> <b>16</b> romaine lettuce, piquillo pepper confit, garlic croutons, house made Caesar dressing, white anchovies, cracked black peppercorn</p> <p><b>BURRATA</b> <b>18</b> local burrata cheese, jamon serrano, baby arugula, cherry tomato confit, local honey, grilled focaccia</p> <p><b>FALL SALAD</b> <b>21</b> mixed greens, arugula, apple slices, raisins, candied walnuts, mulled wine dressing, apple butter spread, orange segments, goat cheese</p>	<p><b>PROSPECT POINT WEDGE SALAD</b> <b>18</b> iceberg wedge, cherry tomato, lardons, valdeon blue cheese, pickled onions, blue cheese dressing</p> <p><b>HOUSE SALAD</b> <b>16</b> mixed greens, cherry tomato, pickled onion, cucumber, candied walnuts, sherry vinaigrette</p> <p><b>SALAD ADDITIONS</b></p> <p>add grilled chicken <b>8</b> add scallops <b>8</b> add shrimp <b>11</b> add steak <b>11</b> add salmon <b>11</b></p>
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## TAPAS

<p><b>SHRIMP WITH MANGO SALSA</b> <b>18</b> grilled gulf shrimp, mango, jicama, lime, Bermuda onion, scallion</p> <p><b>TUNA CEVICHE *</b> <b>21</b> bluefin tuna, soy-lime vinaigrette, tomato, onion, pecans, avocado, cilantro, crispy amaranth, crispy wonton chips</p> <p><b>MARYLAND STYLE CRAB CAKE</b> <b>26</b> Lump crab, old bay, remoulade sauce, arugula, pickled onion, cherry tomato</p> <p><b>CRISPY EGGPLANT</b> <b>14</b> buttermilk fried eggplant, rosemary honey, sea salt</p> <p><b>FRIED CALAMARI</b> <b>16</b> town dock squid, house mixed breading, marinara or house sweet chili dipping sauce</p> <p><b>BRUSSEL SPROUTS</b> <b>16</b> lightly fried brussel sprouts, orange segments, pomegranate seeds, orange reduction, Greek yogurt, crispy amaranth</p>	<p><b>CHARCUTERIE BOARD</b> <b>28</b> chef's choice cheese &amp; cured meat pairing with house made specialties</p> <p><b>BIRRIA TACOS</b> <b>19</b> braised short rib in a flour tortilla with mozzarella cheese, served with sour cream, onion and cilantro on the side</p> <p><b>MUSSELS IN ESPELETTE CREAM</b> <b>26</b> PEI mussels, creamy pepper sauce (contains nuts), fresh basil, red onion petals</p> <p><b>LOBSTER ROLLS</b> <b>21</b> Maine lobster, clarified butter, toasted rolls</p> <p><b>DIP TRIO</b> <b>16</b> house made hummus, baba ganoush, tzatziki, served with pita bread</p>
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<p><b>JUMBO SHRIMP COCKTAIL   4 PCS</b> <b>14</b> old bay, house made cocktail sauce, lemon wedge</p> <p><b>OYSTERS ON THE HALF SHELL</b> <b>3 EACH</b> mignonette, lemon wedge</p>
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## BURGERS & SANDWICHES

SERVED ON HOUSE MADE CIABATTA WITH FRENCH FRIES

<p><b>STONE WATER BURGER *</b> <b>23</b> 8 oz. special house blend patty, aioli, Nueskis bacon, aged cheddar cheese, beer battered onion ring, lettuce, tomato</p> <p><b>CALIFORNIA BURGER *</b> <b>23</b> 8 oz. special house blend patty, smashed avocado, aged cheddar cheese, lettuce, tomato, Bermuda onion</p> <p><b>GRILLED CHICKEN SANDWICH</b> <b>18</b> garlic-herb chicken breast, smashed avocado, lettuce, tomato, Bermuda onion, Swiss cheese</p>	<p><b>MUSHROOM SWISS BURGER *</b> <b>23</b> 8 oz. special house blend patty, horseradish aioli, roasted mixed mushrooms, swiss cheese, crispy shallots</p> <p><b>WAGYU BEEF BURGER</b> <b>29</b> 8 oz. Wagyu beef burger, aioli, piquillo pepper confit, aged cheddar, arugula, sautéed onion</p>
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\* CONSUMING RAW OR UNDERCOOKED FOOD INCREASES YOUR RISK OF FOOD BORNE ILLNESS  
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS



## ENTREES

<b>SEARED SWORDFISH</b>	<b>38</b>	<b>PORK CHOP</b>	<b>38</b>
seared swordfish served with cranberry-yuzu sabayon, carrot purée, salt roasted turnips, spinach		butternut squash purée with walnut romesco, heirloom carrot, delicata, farro, and apricot salad, topped with crumbled feta	
<b>DAY BOAT SCALLOPS</b>	<b>48</b>	<b>FRIED BURRATA &amp; PASTA</b>	<b>28</b>
large day boat scallops, seasonal risotto, parmesan, fried leeks		chef selected seasonal stuffed pasta <i>* ask your server for today's offerings</i>	
<b>SEARED SALMON</b>	<b>38</b>	<b>PERUVIAN 1/2 CHICKEN</b>	<b>33</b>
wild caught salmon, poached golden potato medallions, cherry peppers, tomato, Kalamata olives		organic charcoal roasted chicken, french fries, aji amarillo	

## 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.

<b>10 OZ. PRIME FILET MIGNON</b>	<b>50</b>	<b>8 OZ. FAROE ISLAND SALMON</b>	<b>36</b>
<b>16 OZ. PRIME BONELESS RIBEYE</b>	<b>52</b>	<b>JUMBO GULF SHRIMP   6 PCS</b>	<b>36</b>
<b>16 OZ. PRIME NY STRIP STEAK</b>	<b>48</b>	<b>8 OZ. HALIBUT</b>	<b>38</b>
<b>14 OZ. BERKSHIRE PORK CHOP</b>	<b>35</b>	<b>DAY BOAT SCALLOPS   4 PCS</b>	<b>41</b>
<b>30 OZ. LOCAL BONE-IN RIBEYE</b>	<b>86</b>		
<b>50 OZ. LOCAL TOMAHAWK</b>	<b>145</b>		

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

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## VEGAN & VEGETARIAN

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

## SIDES

## SAUCES

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

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