

UP ON MARKET

All-Day, Every-Day Full Service Dining

Appetizers

<i>Duck Rilletts, duck confit on toasted baguette, topped w/ Apple Fennel Slaw</i>	\$17
<i>Oysters Crispy-fried,* Caper Remoulade Sauce</i>	\$19
<i>Gulf Shrimp Indochine,* flash-fried & glazed in spicy Southeast Asian sauce</i>	\$19
<i>Bacon-Wrapped Scallops,* w/ Special Miso Sauce</i>	\$24
<i>Jumbo Lump Crab-Cake,* on Greens w/ choice of side sauces</i>	\$29
<i>Empanades, filled wonton triangles flash-fried & drizzled in sauces:</i>	
<i>Filet Mignon, Sweet & Jalapeño-Peppers hand-chopped, Jalapeño crema</i>	\$17
<i>Lump Crab & Cream Cheese, Old Bay crema</i>	\$17
<i>Mushroom, Onion & Chevre, Jalapeño crema</i>	\$14
<i>Fresh Asparagus, encrusted & flash-fried, paired w/dipping sauces</i>	\$13
<i>Hummus (In-house), garlic, spices, fresh parsley, pepper, olive oil, w/ warmed Pita</i>	\$17

Entrée Salads

<i>Field Greens, radicchio, red onions, tomato & Champagne Shallot vinaigrette</i>	\$12
<i>Caesar, crisp Romaine, lemon juice, olive oil, garlic, anchovies, Parmesan & House-Made croutons</i>	\$16
<i>French Lentils, carrots & onions warmed in Dijon vinaigrette, tossed in field greens, arugula, radicchio & fresh tomatoes</i>	\$16
<i>Add To Any Salad,</i>	
<i>Chicken* \$9; Gulf Shrimp (5)* \$16; Salmon* \$14; Filet Mignon* (4oz.) \$28</i>	

House-Made Soups

<i>Lump Crab Bisque -- Cup \$9 / Bowl \$12</i>
<i>French Onion or Cream of Mushroom -- Cup \$6 / Bowl \$9</i>

Pasta Entrées

(Penne, Linguini or Gluten-free Fusilli)

<i>Wagner's Sage Sausage, in a spicy creamy tomato wine sauce</i>	\$24
<i>Smoked Nova Salmon, folded into creamy garlic Parmesan sauce w/capers</i>	\$26
<i>Fruits de Mer*, Scallops, Mussels, Shrimp & Jumbo Lump Crab in Garlic Cream <u>OR</u> Spicy Arrabiata</i>	\$59
<i>Lobster Fra Diavolo (12 oz.),* spicy red pepper, tomatoes, garlic, onion, oregano, wine</i>	\$66
<i>Add To Pastas, Chicken* \$9; Gulf Shrimp (5)* \$16; Scallops (4)* \$21; Filet Mignon* (4oz.) \$28</i>	
<i>Alfredo creamy garlic butter Parmesan sauce</i>	\$20
<i>Arrabiata (vegan), tomatoes, garlic, red chili, olive oil</i>	\$18
<i>Primavera (vegan), asparagus, peas, artichoke hearts, lemon sauce</i>	\$26
<i>Wild Mushroom Fettuccini, Black Truffle Butter or Oil (vegan)</i>	\$28

N.B. \$5 upcharge to split Entrées