

EVENING TIDE

Soups

Crab & Corn Chowder 13

French Onion Soup 8

Salads

Bacon Caesar 10

Summer Salad 12

baby spinach strawberry, pistachio, gorgonzola

Refuge Salad 12

artichoke heart, roasted red pepper, asparagus, beets and feta

Crispy Caprese 13

Fried green tomato, basil pesto mozzarella, balsamic

Starters

Charcuterie Plate mkt

assorted cured meats and cheeses with house-made accompaniments

Tempura Asparagus 14

Spicy remoulade, grilled lemon, pickled red onion

PEI Mussels 15

garlic white wine broth, tomato, spinach, grilled baguette

Crab Delight 17

Lump crab cake, avocado, gorgonzola, bacon, tomato

BLT Deviled Eggs 10

Basil pesto, Bacon crumble, cherry tomato, balsamic

Shrimp Cocktail 12

local shrimp, pickled beans, bloody mary cocktail sauce

Bacon & Brussels 12

apple, whipped feta, caramelized onion, bacon balsamic

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Entrees

MUSHROOM GNOCCHI 24

Sage brown butter, artichoke, apple, brandy, parm

BLACKENED TRIGGERFISH 27

Toasted orzo, prosciutto, asparagus, sauce veracruz

STEAK FRITES 28

Grilled hanger, frites, truffle parm aioli, cabernet demi

CIOPPINO 32

Mussels, clams, shrimp, maine lobster, tomato brodo

FILET MIGNON 34

Bacon mushroom gorgonzola bread pudding, asparagus

MARYLAND CRAB CAKE 28

Risotto, English peas, red pepper coulis

FRIED CHICKEN PICCATA 26

Schnitzel-style fried chicken, bucatini, lemon caper sauce

SHRIMP AND GRITS 26

Local shrimp, andouille, bell pepper, espresso demi

LOBSTER MAC AND CHEESE 28

Maine lobster, smoked gouda, cavatappi

SEARED SALMON 28

Summer quinoa, whipped feta, grilled citrus vinaigrette

FISH & CHIPS 24

Triggerfish, fries, spicy remoulade, house tartar

BREACH BURGER 17

Guinness onions, sharp cheddar, spring greens, pickles, garlic aioli

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