



The MENU

BREAD & BOUNTY Choice of ONE side

Crab Cake Sandwich 44

Fresh no filler jumbo lump crab cake on a fresh knotted challah bun with aioli, tomato, onion, and fresh greens (GF) (DF)

Wharf 38° Smash Burger 22

Fresh Black Angus smashed patties, charred onions, topped with creamy melted cheese and bacon jam on a fresh knotted challah bun with dijonaise and fresh greens

Honey Mustard Grilled Chicken Panini 19

Marinated grilled chicken breast with spinach, avocado, pickled onion, honey mustard, and ricotta cheese on ciabatta bread

Bodega Cold Cut Grinder 23

Shaved fresh country ham, salami, turkey, capicola and provolone stuffed with fresh greens, vinegar, tomato and onions with spicy pepper relish on rustic French bread

SALADS

5 oz NY Strip (Medium) 18 - Marinated Shrimp (5) \$13 - Crab Cake \$36
4 oz Seared Tuna 19 - 6 oz Seared Chicken Breast 8

Chef's Summer Panzanella 18

Heirloom tomato, crispy basil, marinated focaccia, olive oil, shallots and black pepper balsamic dressing

Sweet Corn Summer Salad 17

Charred sweet corn, confit tomato, fried black beans, roasted red pepper, and cilantro over romaine lettuce, cotija cheese and a creamy lime dressing topped with fried tortilla strips (GF) (V)

Mango Coconut Salad 19

Compressed mango, crushed cucumber, frisee lettuce, candied Virginia peanuts topped with puffed rice and a toasted coconut dressing (GF) (V)

SIDES

Side Menu Salad 8

Stewed Tomatoes 9

Mac & Cheese 11

Hand Cut Fries 8

Fried Brussel Sprouts 10

Sweet Summer Corn Bread 7



APPETIZERS

Seymour Crab Dip 23

Traditional Seymour creamy jumbo lump crab dip with citrus notes, with a choice of fresh bread or Ritz crackers (\$2 for both) (GF)

Crawfish Hushpuppies 14

Butter poached crawfish tails folded into sweet corn batter, fried and topped with local honey and charred lemon butter

Caprese Fritto 15

Shaved Heirloom tomatoes topped with crispy parmesan tuile and breaded fried mozzarella, with a sweet basil pesto and balsamic reduction (V)

Summer Onion Dip 12

Roasted sweet onion petals folded into a sour cream dip served with housemade herb dusted kettle chips (GF) (V)

ENTREES Choice of ONE side

Jumbo Lump Crab Cake 44

Fresh no filler jumbo lump crab cake with a side of fried Brussels sprouts (GF) (DF)

T-Bone Steak & Truffle Potatoes 48

Tallow poached and black pepper crusted T-bone steak served with fried truffle potatoes and house steak sauce (GF)

Grilled Chesapeake Rockfish 26

Fresh Local Chesapeake rockfish steak over creamy polenta, topped with a parsley gremolata and preserved lemon chutney (GF) (P)

Summer Falafel Bowl 20

Turmeric Jasmine rice with a chickpea and tahini falafel, marinated tomatoes, crushed cucumbers, blistered olives, pickled onions and house made Tzatziki (GF) (V)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Please inform your server of any food allergies.