

Meat & Cheese

Cured Meat

Board \$17 (Choose 4)

Mortadella IT \$3.5
Sweet Coppa Alps \$4
Chorizo Andalusia OR \$5.5
Finocchiona OR \$5.5
Sopressata OR \$5.5
San Daniele Prosciutto IT \$5
Bresaola IT \$5

Cheese

Board \$14 (Choose 4)

Ewe Calf to Be Kidding Me WI \$4
Toma Point Reyes CA \$4
Saint Angel FR \$4
Manchego SP \$4
Red Dragon UK \$4
Harlech UK \$4

Pickled Things

Assorted tray for many \$10
Assorted tray for one \$6

House \$4
Bread and Butter \$4
Dill \$4
Old Bay Green Tomatoes \$4
Sweet and Hot Jalapenos \$4
Seasonal Pickle \$4

Chef's Board \$25

Daily Assortment



Snacks

Lobster, Shrimp, & Crab Dip \$15

seafood in a cheesy mix of cheddar, pepperjack, cream cheese, ricotta, old bay, parsley, pita

Cheese Ball \$11

cream, goat, pepper jack, cheddar, toasted almonds, crostini

Cheeseburger Tartare \$14

raw filet, special sauce, arugula, shaved cheddar, pickles, tomato, sesame seeds, crostini

Tuna Tartare \$14

raw blue fin tuna, chanterelle-ginger infused soy sauce, sesame seeds, fried garlic, arugula, fried wontons

Clams \$14

little neck clams, Spanish chorizo, onions, garlic, white wine, butter, baguette

Mussels \$13

PEI mussels, yellow curry, coconut milk, cilantro, baguette

Baked Mac & Cheese \$12

orecchiette, cheddar, gouda, bread crumbs
add 'nduja \$3

Raw Bar Daily Options

Daily Selection of Oysters

Shrimp \$2.5
Shrimp Cocktail \$10

½ Lobster Tail \$6

Little Neck Clams \$1

**Ask about Seafood Platters,
Towers, & Shooters!!**

Soups & Salads

MD Crab Soup \$7.5

Chicken & Corn Chowder \$7

Tomato & Arugula Salad \$9
roasted tomatoes, dijon-balsamic vinaigrette, shaved manchego

Beet Salad \$11
balsamic marinated roasted beets, toasted almonds, arugula, crumbled goat cheese, honey-goat cheese vinaigrette

Chef's Salad \$17
Selection of meat and cheese, arugula, romaine, chopped veggies, herbed crouton, oregano vinaigrette

Entrees

Lobo Meatloaf \$18

beef, pork, and veal, dressed in our house made Korean bbq sauce served with potato & veggies

Chicken Roulade \$22

chicken breast stuffed with capicola, gruyere, and spinach, wrapped in prosciutto served over a roasted garlic sauce with potato & veggies

Thai Seafood Pot Market Price

daily selection of seafood in a thai coconut milk broth over white rice served with a medley of squash, zucchini, peppers, onion, and tomato, finished with fried garlic, and cilantro

Lobo Crab Cakes Market Price

two five ounce Maryland style crab cakes, house made, served with potato & veggies

Sandwiches served with house dill pickle and your choice of **Chips, Old Bay Chips, Pasta Salad, Seasonal Potato, or Seasonal Veggie**

Cold Cut \$14

prosciutto, capicola, genoa salami, pepperoni, romaine, tomato, provolone, house red wine vinaigrette, sub roll

Asian Pork \$13

house brined pork loin, spicy mayo, pickled daikon, shredded carrot, cucumber, cilantro, ciabatta

The Stack \$14

house roasted turkey, house brined pork loin, bacon, gouda, romaine, tomato, onion, 'nduja mayo, sourdough

Tomato & Arugula Panini \$11

shaved manchego, tomato, arugula, sweet onion, onion dip, olive oil

Roast Beef \$14

house roasted beef, provolone, caramelized onions, horseradish aioli, jus, sub roll

Cuban \$14

house brined pork loin, capicola, swiss, house pickles, dijonaise, ciabatta

Turkey \$14

house roasted turkey, bacon, pepperjack, romaine, tomato, onion, house aioli, sub roll

Tuna Melt \$15

blue fin tuna, thai basil lemon aioli, onion, celery, tomato, cheddar cheese, sourdough toast