

Soups *and* Appetizers

Soup du jour 11

French onion soup *Gruyère gratin* 12

UL snapper soup *hard boiled egg, sherry* 11

Cheesesteak spring roll *spicy ketchup, hand-cut fries* 15

Oysters on the half shell *shallot mignonette* 21 **GF**

Crispy deviled eggs *candied bacon, onion and pepper jam* 17

Spicy tuna tartare *crispy sushi rice, pickled jalapeños, shiso dressing* 18

Salads

ADD TO ANY SALAD: chicken 8, shrimp 12, salmon 12, steak 14, or crab cake 22

Classic Caesar *croutons, shaved Parmesan* 15

Meredith *orange segments, blue cheese, chopped bacon, candied walnuts, maple vinaigrette* 15 **GF**

Iceberg wedge *blue cheese, bacon, tomatoes, blue cheese dressing* 15 **GF**

Quinoa *arugula, chickpeas, roasted peppers, olives, feta, lemon vinaigrette* 14 **GF**

Panzanella *heirloom tomoatoes, cucumbers, basil, toasted sourdough, red wine vinaigrette* 16

GF *Gluten Free*

V *Vegetarian*

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Please notify your server if you have any allergies.

Entrées

All sandwiches are served with housemade chips

Chicken Parmesan sandwich *buffalo mozzarella, marinara, basil, seeded roll* 22

Greek turkey wrap *tomatoes, cucumbers, mixed greens, olive-feta tapenade, flour tortilla* 19

UL crab cake sandwich *Old Bay rémoulade, potato bun* 32

Maine lobster roll *tarragon, lemon aioli, split top brioche* 29

Meredith burger *cheddar, bacon, mushroom, lettuce, tomato, onion, potato bun* 19

Double smash style burger *Cooper Sharp, thin sliced pickles, tomato malt aioli, potato bun* 19

UL crab cake entrée *fingerling potatoes, asparagus, Old Bay rémoulade* 37

Linguini and clams *lemon garlic butter, fresh oregano* 29

Grilled Atlantic salmon *charred shishito peppers, edamame, grilled corn, corn purée* 34 **GF**

Shrimp pad thai *tofu, egg, bean sprouts, scallions, peanuts, crushed red pepper, tamarind sauce* 32 **GF**

Sautéed Jersey fluke *Véronique Romanesco cauliflower, grapes, carrot purée, vermouth sauce* 32 **GF**

Chicken salad and fried oysters *cocktail and tartar sauce* 19

Toasted fregola bowl *pickled onions, confit tomatoes, wilted arugula, broccolini, white bean purée* 19 **V**

From the Grill

8oz. Filet mignon
55

12oz. Australian
wagyu ribeye
90

12oz. Black angus
NY strip
54

All steaks are served with steak fries, creamed spinach and red wine sauce

Mike McFadden
CHEF

Mi-Sun Olderich
MANAGER

