

PARLOUR

VICTORIA

Appetizers

FRESH BAKED BISCUITS

butter milk & sweet potato biscuits,
apple butter, mixed berry compote - 14

FRUIT COCKTAIL

seasonal fresh fruit, dried fruit,
mimosa syrup, fresh mint - 14

DEVEILED EGGS

bacon, chive, truffle, espelette - 14

SCALLOP CRUDO*

pickled mustard seed, radish, avocado,
cucumber broth - 19

CHESAPEAKE CRAB DIP

blue crab, artichoke, white cheddar,
gruyère, smoked gouda, with celery,
carrots & baguette - 32

FRUITY PEBBLE BEIGNETS

powdered sugar, cereal milk creme - 14

CEVICHE*

avocado, tomato, aji amarillo, red onion - 22

FRIED OYSTERS

local oysters served with old bay
remoulade - 4PC 18

GRILLED OYSTERS

maitre'd butter, parmesan cheese - 4PC 18

MOULES FRITES

blue mussels with your choice of broth
accompanied with baguette & fries - 28

BEER MUSSELS

coppa picante, tomato, red onion, spicy
beer broth

MAITRE'D

garlic white wine, maitre'd butter

CRAWFISH MAC & CHEESE

pimento cheese, caramelized sweet onion - 26

CHARCUTERIE & CHEESE

Daily Rotation of Chef's Artisanal Charcuterie and Cheeses

GRAND - 29 PETIT - 16

Shellfish TOWER

ROYAL

18 OYSTERS 18 MUSSELS 2 KING CRAB LEGS
18 CLAMS 8 SHRIMP COCKTAIL 2 TUNA POKE
MAINE LOBSTER 2 CEVICHE

295

GRAND

12 OYSTERS 6 SHRIMP COCKTAIL 1 TUNA POKE
12 CLAMS 12 MUSSELS 1 KING CRAB LEG
MAINE LOBSTER 1 CEVICHE

195

PETIT

8 OYSTERS 8 MUSSELS MAINE LOBSTER
8 CLAMS 6 SHRIMP COCKTAIL

95

Served with Traditional Sauces & Garnish

ARTISANAL CAVIARS

SIBERIAN STURGEON

deep mahogany color,
small to medium grain - 68

MALOSSOL OSSETRA

amber color, nutty flavor,
buttery - 95

SOUP & SALAD

Chicken +5 • Shrimp +8 • Salmon +8 • Lobster +18

CHICKEN & SAUSAGE GUMBO

andouille sausage, applewood smoked bacon,
chicken, rice - CUP 9 BOWL 15

CREAM OF CRAB SOUP

jumbo lump crab meat, cream, sherry - CUP 9 BOWL 15

CLASSIC CAESAR

baby gem lettuce, parmesan reggiano, croutons - 15

COBB SALAD

baby gem lettuce, bacon, egg, heirloom tomato,
radish, roasted corn, avocado, blue cheese, croutons,
buttermilk ranch dressing - 19

BURRATA SALAD

heirloom tomatoes, arugula pesto, herb crouton - 19

WATERMELON SALAD

pickled melon rind, goat cheese, blood orange,
watermelon vinaigrette - 15

CHILLED CUCUMBER SOUP

buttermilk granita, fresh dill - CUP 9 BOWL 15

Due to the increased operational costs of doing business
in Washington D.C., a 3.5% surcharge will be added to
your bill. This is not a tip and does not go to employees.
We appreciate your understanding.

*Raw Facts. Consuming raw or undercooked products such as chicken,
pork, beef and shellfish can be hazardous to your health. **Allergies.**
Please alert your server of any food allergies. **Gratuity.** A customary
gratuity of 20% will be added to parties of 8 or more guests.

Entrées

CRAB CAKE BENEDICT

poached eggs, remoulade hollandaise - 32

ENOKI MUSHROOM BENEDICT

sautéed spinach, demi sec tomato,
fine herbs, tabasco hollandaise - 24

BLUE CRAB HASH

caramelized onion & mushroom hash,
gruyère & cheddar, fried eggs - 28

BREAKFAST USA

3 eggs any style, smoked bacon, maple
sausage, crispy home fries, whole grain
toast - 24

BLACK ANGUS FLAT IRON STEAK & EGGS

2 eggs any style, breakfast potatoes,
au poivre style - 55

MARYLAND CRAB CAKES

mixed baby greens, old bay remoulade
SINGLE 32 DOUBLE 64

FRIED CHICKEN & WAFFLES

crispy chicken thighs, sweet potato liège
waffle, apple butter, praline pecans - 25

PEACH COBBLER FRENCH TOAST

brandied peaches, cinnamon oat crumble,
chai anglaise - 22

HAKE FISH N' CHIPS

homemade tartar sauce, fries - 28

GRILLED SHRIMP & GRITS

buttery grits, cajun tasso - 26

MAINE LOBSTER ROLL

chives, celery leaf, toasted split top bun,
drawn butter, choice of spring salad
or fries - 39

VICTORIAN BRUNCH BURGER

prime angus, fried egg, white cheddar,
bread & butter pickles, lettuce, tomato,
onion, churchill sauce, choice of fries
or side salad - 19

BLACKENED GROUPER

gullah crab rice, green tomato chow chow,
charred onion - 55

LIVE LOBSTER

live maine lobster served with drawn
butter - MKT

SIDES

NEUSKIES BACON - 8

LOADED CRAB FRIES - 15

HASH BROWN CASSEROLE - 16

CHARGRILLED BROCCOLINI - 14

SHELLS N' CHEESE - 12

GULLAH CRAB RICE - 16

