

PARLOUR

VICTORIA

DINNER MENU

Appetizers

CRAWFISH MAC & CHEESE
pimento cheese, caramelized onion - 26

OYSTERS ROCKEFELLER
creamed spinach, fennel, pernod,
gruyère cheese - 4PC 18

BUTTERMILK BISCUITS
served with honey butter - 14

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

BEER MUSSELS
coppa picante, tomato, red onion,
spicy beer broth

MAITRE'D
garlic white wine, maitre'd butter

GRILLED OYSTERS
maitre'd butter, parmesan cheese - 4PC 18

DEILED EGGS
bacon, chive, truffle, espelette - 14

SCALLOP CRUDO*
pickled mustard seed, radish, avocado,
cucumber broth - 19

CEVICHE*
avocado, tomato, aji amarillo, red onion - 22

FRIED OYSTERS
local oysters served with old bay
remoulade - 4PC 18

FRIED LOBSTER TAIL
honey-butter, lavender salt - 25

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

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, 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, parmigiano reggiano, croutons - 15

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

WARM SPINACH SALAD
smoked burrata cheese, onion, bacon vinaigrette - 19

BEET SALAD
golden beets, candied striped beets, bruléed figs,
endive, citrus gel, pistachio - 19

*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.

From the Sea

VADOUVAN SPICED SCALLOPS
heirloom carrots, squash & seafood cannelloni,
vanilla carrot purée, coral tuile - 50

SEARED ROCKFISH
mussels, pancetta potato gnocchi,
sea beans, buttered leek brodo - 45

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

HOT HONEY GLAZED SALMON
acorn squash, pickled apple salad,
roasted parsnip & apple butter purée - 40

FROM THE LAND

BRAISED SHORT RIBS
herbed grits, chanterelle mushrooms, red wine
demi, heirloom carrots, cipollini onions - 55

8OZ BLACK ANGUS FILET
twice baked potato with bacon, ginger-honey
carrots, port wine bordelaise - 58
ADD CRAB IMPERIAL +15

BLACK ANGUS PRIME FLAT IRON
parmesan truffle fries, au poivre sauce - 39

MARYLAND CRAB CAKES
mixed baby greens, old bay remoulade
SINGLE 32 DOUBLE 64

BLACKENED BRANZINO
gullah crab rice, green tomato chow chow,
charred onion - 45

HAKE FISH N' CHIPS
homemade tartar sauce, handcut fries - 28

Live
LOBSTER
live maine lobster served
with drawn butter
- MKT -

EASTERN SHORE FRIED CHICKEN
choice of original or spicy nashville free range
chicken fried in house batter served with
sweet corn pudding
or fries - HALF CHICKEN 28 WHOLE CHICKEN 49

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

SIDES

Neuskies Bacon - 8
Loaded Crab Fries - 15
Bacon Braised Kale - 12

Gullah Crab Rice - 16
Chargrilled Broccolini - 14
Sweet Corn Pudding - 12

