GREAT BEGINNINGS

PEANUT SOUP (GF) (VN) our traditional classic $8.50

SHE CRAB SOUP (GF) spiced sherry cream, a touch of Chesapeake, lump crab garnish $11.50

CAULIFLOWER TEMPURA (GF) (VN) pepper jam glaze, spring onion, sesame seed $10.00

OYSTERS ON THE HALF SHELL (GF) (VN) pepper jam glaze, spring onion, sesame seed $14.00

REGENCY GARDEN SALAD (V) (GF) tender baby greens, grape tomato, red onion, sliced cucumber, goat cheese, sunflower seed $10.00

CAESAR SALAD (contains seafood) traditional chopped romaine, parmesan, herbed croutons, caesar dressing $12.00

THE JOURNEY

OUR SIGNATURE CRAB CAKE our unique large crab cake, Chesapeake spice, apple wood smoked bacon corn chowder $42.00

REGENCY SHRIMP AND GRITS (GF) aged white cheddar “byrd mill” grits, crispy buttermilk cornmeal, okra, old bay butter gravy $29.75

PAN ROASTED SALMON (GF) strawberry tarragon salsa, herb risotto, citrus butter sauce $31.00

CHAR-GRILLED TENDERLOIN OF BEEF (GF) garlic broccolini, truffle potato cake, bernaise $43.00

DOUBLE CUT LAMB CHOPS (GF) sweet potato, pancetta sprouts, brandy butter pan jus $35.00

PAN SEARED STATLER CHICKEN BREAST (GF) herb marinated, garlic broccolini, rich pan sauce $31.00

PASTA PRIMAVERA (V) summer squash, tomatoes, asparagus, mushroom, fresh basil, alfredo sauce or marinara $25.00 add Grilled Chicken (3.00), Pan Roasted Salmon (4.00), or 4 Sautéed Shrimp (6.00)

THE MEMORY

VANILLA BEAN CREME BRULEE orange-rosemary sorbet, tasted cornmeal biscotti $10.00

FRIED CHOCOLATE HAND PIES caramelized white chocolate ice cream, vanilla compressed strawberries, melted marshmallow $10.00

COCONUT DACQUOISE creme anglaise, cherry sauce, cherry-marzipan ice cream $10.00

A service charge of 20% will be added to parties of 8 or more
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness