

STARTERS

CHESAPEAKE BAY CRAB CAKE	19.50
jumbo lump crabmeat, creole mayo and Old Bay	
CRISPY SOUTHERN SHRIMP	17
flash fried shrimp, tossed with banana peppers, pepperoncini, mixed peppers, hot honey aioli	
BACON WRAPPED BBQ SCALLOPS	18
over Mexican street corn	
SWEET POTATO & SMOKED GOUDA EMPANADAS	14
roasted sweet potatoes, smoked gouda, pineapple chutney	
FRIED CALAMARI	15
with sauteed prosciutto & garlic and lemon aioli	
LOBSTER & SHRIMP DIP	18
blend of lobster & shrimp, pepperjack cheese, artichokes w/ herbed tortillas	
EGGPLANT MILANESE	14
fried eggplant filled with pesto risotto topped w/ vodka sauce & balsamic glaze	
TUNA DUO	17
tuna tartare, marinated soy sesame seeds, seared tuna, avocado crema, ponzu	
EDAMAME DUMPLINGS	14
with Asian soy dipping sauce	
CHEESESTEAK POTSTICKERS	15
served with bourbon ketchup and marinara	
CLASSIC BRUSCHETTA	14
diced tomatoes, black olives, fresh mozzarella, fresh basil, balsamic glaze & parmesan cheese	
NEAPOLITAN STYLE MEATBALLS	15
with San Marzano tomato sauce & garlic toast	
NASHVILLE CHICKEN BITES	15
crispy chicken bites in Nashville sauce with ranch dressing and pickles	
FIG & PROSCIUTTO FLATBREAD	17
crispy prosciutto, Mission figs, dry bleu cheese crumbles, caramelized onions, fresh mozzarella on a crispy flatbread	
SHRIMP SCAMPI FLATBREAD	17
diced shrimp, garlic, mozzarella and EVOO on a crispy flatbread	
MARGARITA FLATBREAD	13
Old World classic San Marzano sauce, fresh mozzarella, basil and EVOO on a crispy flatbread	
FRENCH ONION SOUP	10
SOUP DU JOUR	5/7

SALADS

CORK SALAD	7/12	
mixed greens with apples, candied walnuts, dried cranberries, bleu cheese crumbles and house dressing		
CAESAR SALAD	7/12	
Romaine lettuce tossed with Caesar dressing & parmesan cheese & housemade croutons		
HARVEST PEAR SALAD	8/14	
crispy romaine, caramelized pears, beets, candied walnuts, barrel feta, cucumbers, honey red wine vinaigrette		
ADD CHICKEN -8	ADD SHRIMP-12	ADD SALMON-15
ADD A CAESAR SALAD OR CORK SALAD TO AN ENTREE		4

THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ENTREES

NEW ORLEANS CRAB CAKES 46

jumbo crabmeat, creole mayo, Old Bay seasoning

SEAFOOD SALMON 39

Jail Island salmon with jumbo shrimp and crabmeat in a Meyer lemon sauce

APRICOT GINGER SALMON 32

pan roasted salmon with a scallion potato cake, wilted spinach and a ginger batter

AHI TUNA 32

black sesame crusted w/a wasabi scallion cake, spicy Thai vinaigrette and Asian vegetables

PESTO SEAFOOD GNOCCHI 37

shrimp, scallops & crabmeat with roasted red peppers, cherry tomatoes and spinach housemade gnocchi in a light basil cream sauce

SHRIMP & CRAB BOLOGNESE 41

jumbo crabmeat & shrimp with tomato, white wine cream sauce over homemade pappardelle

KOREAN FRIED CHICKEN 29

Asian vegetable slaw, spicy watermelon gastrique, pickled jalapeno

BRAISED BEEF SHORTRIBS 31

served over gorgonzola risotto, red peppers, bleu cheese crumbles & marsala sauce

PULLED SHORTRIB PAPPARDELLE 29

housemade pappardelle pulled shortrib, house marinara & diced mozzarella

SICILIAN CHICKEN 29

marinated grilled chicken breast topped with ndjua sausage, sliced tomato, spinach, fresh mozzarella, over linguine pasta, garlic, oil parsley

JERK CHICKEN PASTA 29

jerk chicken over mixed peppers, green onions, mushrooms & diced tomatoes in a jerk cream sauce with cavatappi pasta

SMOKED SHRIMP SCAMPI 36

bbq spiced shrimp, over spinach, oven roasted tomatoes, roasted garlic, white wine scampi sauce butter, over linguine pasta

KOBE MEATLOAF 28

with crispy shoestring onions and mushroom gravy

MEDITERRANEAN PORK LOIN 26

pan roasted pork loin, with chimichurri, feta, olives, caper, cherry tomato, mint risotto

CHICKEN MILANESE 28

breaded & pan fried with greens, tomatoes & balsamic glaze, side of linguini aglio e olio

PRETZEL CHICKEN 28

pretzel encrusted chicken breast served w/mashed sweet potatoes, topped with a honey mustard viniagrette

WEDDING CHICKEN 29

parmesan crusted chicken in a sundried tomato Sherry sauce

TRADITIONAL CHICKEN DISHES 26

Parmesan, Marsala or Francaise

LONG ISLAND DUCK BREAST 39

pan seared Long Island duck, with Charleston cornbread dressing

CARIBBEAN BRAISED CURRY LAMB 39

over sweet potato gnocchi, piquillo peppers, pineapple chutney

NEW ORLEANS SEAFOOD GUMBO 43

shrimp, crab, 1/2 lobster tail, andouille sausage, okra, seafood brodo

PEACH WHISKEY PORK FILET 26

wrapped in bacon & finished with a peach whiskey sauce

FILET MIGNON MKT

8 ounce filet mignon available plain or with a bacon butter

CORK BURGER 16

hand formed burger with lettuce, tomato, onion, cheddar cheese on a brioche bun with French fries

STEAK OF THE DAY MKT

All entrees are served with a house salad. Specialty salads are an additional cost. Entrees, with the exception of pasta dishes, come with chef's starch and vegetable.