

GET WHET

EASTERN SHORE CRAB BISQUE BLUE CRAB, SHERRY, OLD BAY CROUTONS

CLAM CHOWDER POTATOES, BACON & OF COURSE CLAMS

BD JAMBALAYA CRAWFISH, CRAB, SHRIMP, DUCK CONFIT & CHORIZO, TRINITY SLAW

ROASTED SWEET POTATO BROWN SUGAR AND A PINCH OF CURRY

Miso

EDAMAME SEA SALT, SESAME DIPPING SAUCE

OYSTERS RAW. CHICKEN FRIED. SHOOTERS. BAKED

GREENSLIP MUSSELS CHORIZO, TOMATOES, WHITE WINE AND GARLIC, GRILLED FOCACCIA

STEAMED CLAMS SHALLOTS, GARLIC, WHITE WINE, PARSLEY

COCKELS SHALLOTS, GARLIC, WHITE WINE, PARSLEY

COLOSSAL CRAB LUMP BLUE CRAB, CLASSIC COCKTAIL SAUCE

DK JUMBO LUMP CRAB CAKE PENNY'S MUSTARD SAUCE & LEMON

POKE TUNA, RED ONION, DAIKON, WAKAME, SESAME OIL, HAWAIIAN SEA SALT

SEVEN SPICE CRUSTED KOBE BEEF OR AHI TUNA PONZU, HERB SALAD, SESAME SEEDS

PRODUCE

BD HOUSE SALAD BABY SPINACH, HERB VINAIGRETTE, APPLE WOOD SMOKED BACON, GORGONZOLA.

BDBBLT BLEU CHEESE, GRAPE TOMATOES, BACON, BLEU CHEESE DRESSING, CRISP ROMAINE HEARTS.

GRILLED ASPARAGUS PANCETTA, ROASTED TOMATOES, PANKO FRIED POACHED EGG, HERB VINAIGRETTE.

TEMPURA SOFT SHELL CRAB SALAD SHREDDED RED PEPPER, SWEET ONION, CHOPPED TOMATOES,
ROMAINE & SPINACH SLAW, GREEN GODDESS DRESSING

CHOPPED SEAFOOD SALAD BLUE CRAB, JUMBO SHRIMP, SWEET ONION, PEPPERONCINI, BLUE CHEESE,
HARD BOILED EGG, HEARTS OF PALM, CRISP BACON, HERB VINAIGRETTE.

CHARRED BEEF FILET MIGNON SALAD GRILLED BEEF TENDERLOIN, ROASTED ASPARAGUS,
SCALLIONS, BLACK & WHITE SESAME SEEDS, HEARTY GREENS, MIRIN - SOY VINAIGRETTE.

IKA SINSAI SUNOMONO WAKEME

BAD ASS BAKES

YOUR CHOICE OF DELICACIES, TEMPURA BATTERED, BAKED WITH SPICY AIOLI, EEL SAUCE, TOBIKO, SCALLIONS, BLACK SESAME SEEDS.

**BAY SCALLOPS - LOBSTER, WHOLE TAIL! - SOFT SHELL CRABS - SHRIMP
-JUMBO LUMP CRAB -TOFU**

TEMPURA

**ASSORTED VEGETABLES - SHISHITO PEPPERS - SERRANO & JALAPENOS -
JUMBO SHRIMP**

TROLLING

FRESH FISH PRESENTATIONS ARE ON THE CHALK BOARDS

THE BUTCHER SHOP & OLD FAVORITES

WE PREFER NOT TO COOK OUR MEATS OVER MEDIUM TEMPERATURE.

NOT RESPONSIBLE FOR WELL DONE. ALL MEATS ARE CHAR-BROILED IN OUR 1800 DEGREE BROILER.

DRY AGED PORK CHOP CELERY ROOT PUREE, STOUT – APPLE CIDER REDUCTION, CRISP SHALLOTS

CENTER CUT FILET ROASTED PEARL ONIONS, CABERNET REDUCTION, WHIPPED MASHED POTATOES

PENNY'S SIGNATURE "DREAMLOAF" CREAMED SPINACH, YUKON GOLD MASHERS

THE BIG BURGER HAND FORMED BURGER, GRILLED SWEET ONIONS, BLUE CHEESE, HANDCUT FRIES

STEAK FRITES CHAR GRILLED KOBE ZABETONE, HANDCUT FRIES

BRAISED KOBE BEEF SHORT RIBS FORK -TENDER BRAISED BEEF, CREAMY POLENTA, SAUTÉED GREENS, JUS

YARDBIRD ORGANIC CHICKEN BREAST PAILLARD, LEG CONFIT, BLACK BEAN-SPINACH SALAD, MASHERS, HAYSTACK

BAKED MAC & VERMONT CHEDDAR CHEESE

MAKE IT BETTER WITH APPLEWOOD SMOKED BACON, ROASTED TOMATOES, HERBS
ADD THE ALL NATURAL KOBE BEEF HOT DOG

SIDES UKON GOLD MASHERS, CREAMED SPINACH, BOARDWALK FRIES

NIGIRI & SASHIMI

EBI Shrimp

ESCOLAR

HAMACHI Yellowtail

HOTATE-GAI Scallop

SPICY HOTATE-GAI Spicy Scallop

KANI Crab

MAGURO Tuna

SABA Mackerel

SAKE Salmon

SHIRO MAGURO Albacore

TAKO Octopus

TOBIKO FLYING FISH ROE

UNAGI(Freshwater Eel

UZURA Quail Egg

NIGIRI COMBO (6p) Maguro, Hamachi, Sake, Shiro Maguro, Ebi, Escolar

SMALL SASHIMI COMBO (no rice, 9 p) Maguro, Hamachi, Sake,

LARGE SASHIMI COMBO (no rice, 15 p) Maguro, Hamachi, Sake, Shiro Maguro, Shiromi

OMAKASE SASHIMI COMBO

CLASSIC MAKI

TEKKA MAKI TUNA

SPICY HAMACHI YELLOW TAIL, SPROUTS, SPICY SAUCE

SPICY HOTATE-GAI SCALLOPS, CUCUMBER, PICKLED CARROT, SPROUTS, SPICY SAUCE

NEGI HAMA YELLOW TAIL, GREEN ONION

SAKE MAKI SALMON

SALMON SKIN ROLL CUCUMBER, GOBO, SPROUTS)

SPICY MAGURO TUNA, SPICY SAUCE

***CALIFORNIA ROLL** BLUE CRAB, CUCUMBER, AVOCADO, SESAME SEEDS

***UNAGI MAKI** EEL, CUCUMBER, AVOCADO, EEL SAUCE, SESAME SEEDS

***PHILLY** SMOKED SALMON, SCALLIONS, CREAM CHEESE

***TEAK** TEMP SHRIMP, CUCUMBER, AVOCADO, SPROUTS, SPICY AIOLI

***RIGGER** SOFT SHELL CRAB, CUCUMBER, SPROUTS, SPICY AIOLI

KAPPA MAKI CUCUMBER

***BUDDHA** TEMPURA ASPARAGUS, SWEET POTATO, PORTABELLA (ADD TOFU)

NOVELTY ROLLS

PROSPECTOR CRAB, TUNA, AVOCADO, CUCUMBER & TOBIKO

***STEAK & CAKE** BLUE CRAB SALAD, ASPARAGUS ON THE OUTSIDE, STEAK TETAKI OTO, PONZU & SCALLIONS

***FIRECRACKER** TEMPURA JALAPENOS, LUMP BLUE CRAB, WANTON CRISPS, SIRACHA – OLD BAY INFUSED SAUCE

***ALOHA** TEMPURA SHRIMP, MANGO, CUCUMBER, COCONUT, WASABI

***NO BONES** LOBSTER, CUCUMBER, AVOCADO, TOBIKO, SPROUTS, SPICY AIOLI, EEL SAUCE

***BIG MAC** TEMPURA SHRIMP, CUCUMBER, AVOCADO-BAKED WITH CRAB SALAD, SPICY SAUCE, TOBIKO, EEL SAUCE

***BIG MAC ROYALE** SOFT-SHELL CRAB

TYPHOON CRAB, ALBACORE, CUCUMBER (INSIDE), TORCHED YELLOWTAIL OTO SOUTH EAST ASIAN CHILI SAUCE

JOLLY RANCHER TEMPURA SHRIMP, LEMON ZEST, CUCUMBER, TOPPED WITH TUNA, AVOCADO, SALMON, SPICY

SWEET JOLLY SAUCE

FRIDA SALMON, MANGO, CILANTRO, THAI CHILIES

TWILIGHT YELLOWTAIL, LEMON, CUCUMBER (INSIDE), UNAGI (OTO), EEL SAUCE, SESAME SEEDS

LOLLYPOP ROLL TUNA, YELLOWTAIL, SALMON, KAIWARE, AVOCADO ROLLED IN CUCUMBER, PONZU

RAINBOW CALIFORNIA ROLL TOPPED W/TUNA, YELLOWTAIL, SALMON, AVOCADO, SHIROMI, EBI

***CATERPILLAR** EEL, CUCUMBER, (INSIDE), AVOCADO, EEL SAUCE, SESAME SEEDS

FUNKY ROLL SPICY TUNA, AVOCADO, GREEN ONIONS, TOGARASHI, SPICY SAUCE) TEMPURA BATTERED

CINCO DE MAYO TEMPURA SHRIMP, SPICY SAUCE, CUCUMBER, CILANTRO, TUNA, SERRANO, PONZU & LIME