



## FOOD FOR FRIENDS

### BOWL OF SOUP

- MD CREAM OF CRAB | 10
- MD VEGETABLE CRAB GF | 8
- CRAB GAZPACHO GF | 10

### SALAD STARTER

- ROASTED BEET SALAD GF | 10  
arugula, toasted pumpkin seeds, goat cheese, champagne vinaigrette
- ICEBERG WEDGE SALAD | 9  
tomato, crumbled bacon, red onion, bleu cheese dressing
- NUTS & BERRIES | 10  
mixed greens, candied walnuts, chapel farms bay bleu, seasonal berries, house vinaigrette
- ANTIPASTO SALAD GF | 18  
romaine, salami, mozzarella, provolone, olives, roasted peppers, tomato, artichoke, parmesan garlic vinaigrette
- SALAD ADDITIONS  
crab cake 15 | chicken breast GF 8 | seared salmon 12 | grilled shrimp 12

### SIDES TO SHARE GF | V | 8

- EDAMAME SUCCOTASH
- ROASTED EXOTIC MUSHROOMS
- GARLIC PARMESAN ASPARAGUS
- GARLIC MASHED POTATOES
- HOUSE FRIES

**CHESAPEAKE CRAB DIP** g | 15  
spinach, artichokes, country ham, mini naan, crackers

**CALAMARI BOWL** | 14  
fried zucchini, pepperoncini, tomato caponata, balsamic glaze

**CRAB & CORN FRITTERS** | 13  
house-made pickles, old bay remoulade

**MARGHERITA FLATBREAD** | 12  
naan, mozzarella, tomato, basil

**PORK TRIO** GF | 18  
crispy pork belly, pork loin, smoked sausage, house-made spicy southern mustard, pickled peppers

**JW BUTCHER BOARD** g | v | 23  
local cheeses, hard meats, peach chutney, grain mustard, olives, nuts, crackers

**FRESH CAUGHT TUNA POKE** | 16  
avocado, soy, cucumber, seaweed salad, macadamia nuts, sriracha aioli, lime ponzu

**SEARED SCALLOPS** GF | 16  
yellow grits, pickled vidalia onions, citrus herb vinaigrette

**FRIED GREEN TOMATOES** | 12  
tomato stack, lump crab, cream corn & country ham cream sauce

**GUACAMOLE** GF | 10  
fresh fried corn tortillas | WITH CRAB 14

### MAINS

**JUMBO LUMP CRAB CAKES** | 38  
mustard sauce, garlic mashed potatoes, seasonal vegetable

**NEW YORK STRIP** GF | 45  
14 oz., herb butter, garlic mashed potatoes, seasonal vegetable

**PETITE FILET MIGNON** GF | 37  
blackened shrimp, béarnaise, garlic mashed potatoes, seasonal vegetable

**CHILEAN SEA BASS** GF | 32  
pan seared, tricolor quinoa, edamame succotash, saffron butter sauce

**SEAFOOD RISOTTO** GF | 35  
scallops, shrimp, fish, mushroom and pea risotto, speck

**FARMER'S CHICKEN** | 26  
milanese style chicken breast, pecorino, scallions, snow peas, lemon, radicchio, frisee

**SALMON PICCATA** g | 28  
fried capers, spinach, angel hair pasta, charred lemon, lemon beurre blanc

**SHRIMP & GRITS** | 25  
yellow corn grits, spicy seared shrimp, andouille sausage, shrimp stock gravy

**KNOXIE'S BURGER** g | 19  
10 oz. house blend, choice of cheese, garlic aioli, fries

**VEGGIE FRIED "RICE"** GF | V | 23  
cauli rice, tofu, green onion, mushrooms, vegetables

We compose our dishes to feature the finest ingredients and flavors.  
We encourage guests to enjoy these dishes as they have been created.

Executive Chef | Paul Shiley    Executive Sous Chef | Christopher Roy

GF | Gluten Free    g | Gluten Free Optional    V | Vegetarian

*\*Consuming raw or undercooked foods may increase your risk of contracting a foodborne illness, especially if you have certain medical issues.*

### HAPPENINGS & EVENTS

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| <b>MONDAY</b><br>LOCALS NIGHT<br>2 courses \$24.95 | <b>TUESDAY</b><br>PATTY + PINT<br>burger + beer \$18 | <b>WEDNESDAY</b><br>WHISKEY NIGHT<br>cocktails + flights | <b>THURSDAY</b><br>1/2 PRICE WINE<br>LIVE MUSIC | <b>UPCOMING EVENTS</b><br>MOTHER'S DAY   MAY 9TH<br>dine in or carry out |
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