

# THE PEMBROKE

DINNER

## STARTERS

Corn Bisque (V) (GF)   Grilled Corn, Scallions.....	18
Fried Green Tomato Burrata (V)   Cucumber, Radish, Spicy Aioli, Pesto, Fried Green Tomato....	22
Chilled Oysters (GF) *   Mignonette Cocktail, Charred Lemon.....	24
Tuna Tiradito (GF) *   Aji Amarillo, Passion Fruit, Radish, Red Onion, Taro Chip.....	24
Grilled Octopus (GF)   Confit Potatoes, Kalamata Olives, Romesco Sauce.....	28
Maryland Crab Cake   Colossal Crab Cake, Petite Salad, Saffron Aioli.....	30

## FARM FRESH SALADS

Baby Iceberg Wedge (GF)   Nueske's Bacon, Grilled Red Onion, Cherry Tomato, Blue Cheese.....	20
Whole Boston Lettuce (VG)   Dijon Vinaigrette, Shaved Fennel, Radish.....	18
Beets Three Ways (V) (GF)   Local Honey, Pistachios, Goat Cheese Carrot Emulsion.....	20
The Pembroke Caesar *   Baby Romaine, Garlic Croutons, Parmesan.....	20

## HOMEMADE PASTAS

Linguine Clams   White Wine Butter Sauce, Chili Flakes, Shallots.....	36
Bucatini   Maine Lobster, Lobster Cream, Chili Flakes, Shaved Parmesan.....	44
Garden Risotto (V) (GF)   Carrot Juice, Peas, Heirloom Carrot, Asparagus Salad, Parmesan.....	28
Pappardelle (V)   Pomodoro, Parmesan, Basil.....	24

## ENTRÉES

Dover Sole   Meunière, Sautéed Baby Spinach.....	62
Pan Seared Halibut (GF)   Sunchoke Puree, Grilled Asparagus, Stone Fruit Relish.....	48
Crispy Salmon*   Bamboo Rice, Summer Vegetable, Crispy Arugula Beurre Blanc.....	36
Pan Seared Scallop (GF)   Fava Bean, Spinach Purée, Corn Succotash, Apple Batonnet.....	46
Yuzu Steamed Mussels   Nueske's Bacon, Chili Flake, Parmesan, Baguette.....	32
Pan Seared Filet Mignon* (GF)   Domino Potatoes, Au Poivre.....	48
Creekstone Farm Prime Ribeye* (GF)   Steak Cut Fries   Red Wine Demi & Béarnaise.....	54
Diavolo Chicken (GF)   Crushed Fingerlings, Chili Flake, Baby Patty Pan Squash, Natural Jus.....	36

## ON THE SIDE

Asparagus   Simply Grilled.....	12
Pomme Frites   Herbs, Sea Salt.....	10
Truffle Frites   Parmesan, Garlic Aioli.....	15
Sautéed Baby Spinach   Garlic.....	10
Pomme Purée.....	12
Crispy Brussels Sprouts Bacon, Garlic Aioli.....	12

\* Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.

An automatic service charge of 20% is applied to party of 6 and more.

Our raw ingredients are carefully sourced from high quality growers and gardens that employ sustainable growing practices. We choose ingredients that are good for you and the planet.

GF - Gluten Free

V - Vegetarian

VG - Vegan