

THE 40 EAST GRILL

Dinner Menu **Starters**

Banging Boro Shrimp

tempura fried shrimp, sweet and spicy aioli...9

Crispy Fried Calamari

marinated seaweed salad, creole remoulade...8

Strawberry Garden Salsa

fresh strawberry, basil, cherry tomato, lime juice, and jalapeno, served with won ton chips...6

Korean Firecracker Duck Wings

Puffed rice breaded duck drumettes, citrus gochujang sauce, apple-fennel sesame slaw, cilantro...12

Maryland Style Jumbo Lump Crab Cake

topped with a creole remoulade...12

Crawfish Mac & Cheese Skillet

Udderly Cool Dairy aged cheddar cheese, andouille sausage, crawfish tail, blackened panko...10

40 East Cheese Board

Assorted cheeses from Udderly Cool Dairy (accompaniments provided by B&G Honey and Braswell's), fresh fruit, candied pecans, crostini...16

Soup & Salads

She Crab Soup

a rich and creamy soup flavored with sherry wine and lump crab, topped with house croutons...

Bread Bowl 8...Bowl-7...Cup-4

Blue Cheese Wedge

iceberg wedge, red onions, diced tomatoes, crispy bacon, gorgonzola crumbles, croutons, house gorgonzola dressing... 7

Fresh Strawberry Salad

Fishead Farms Cherokee Summer Crisp lettuce, fresh strawberries, candied pecans, red onions, fresh feta cheese, and balsamic vinaigrette... 8

40's Caesar Salad

Fishead Farms romaine lettuce, Kalamata olives, parmesan, house croutons pickled red onions, and house caesar dressing... 7

Summer Seasonal Watermelon Salad

Fresh sliced watermelon, micro greens, sliced cucumber, goat cheese, red onion, ginger-cilantro vinaigrette...8

Additions

pan seared salmon...10

pan-seared shrimp ...9

seared deep sea scallops...14

seared chicken breast...7

jumbo lump crab cake...10

sliced seared ahi tuna...10

Entrées

(All Entrées include choice of house or caesar salad)

Filet Mignon

wet aged, hormone free, hand cut USDA Choice filet, cognac béarnaise, choice of two sides...36

Wet-Aged Ribeye

hormone free, hand cut USDA Choice ribeye, rosemary demi-glace, choice of two sides...28

Add: 8oz. Carribean lobster tail with either steak option additional...16

Add: seared deep sea scallops with either steak option additional...14

Pan Seared Pork Chop

frenched bone-in chop, pan sawmill gravy, choice of two sides...22

Roasted Quail Breast

brown butter sweet potatoes, exotic mushrooms, fresh kale, apple brandy bbq gastrique...25

Truffled Scallop Cappellini

rendered pancetta, deep sea scallop, exotic mushroom, gorgonzola béchamel, truffle oil, fresh thyme...29

Garden Chicken Carbonara

sundried tomatoes, fresh garden peas, smoked bacon, grated parmesan, marinated chicken, fresh parsley...19

40 East Burger

pepper encrusted bacon, house 1000 sauce, pickles, sweet onion, American Swiss cheese...14

Ahi Tuna

sashimi grade, soy-sesame crusted tuna, choice of two sides ...25

Seared Deep Sea Scallops

grapefruit-basil buerre blanc, choice of two sides...29

Jumbo Lump Crab Cakes

creole remoulade, choice of two sides...26

Pan Seared Salmon

wild-caught Atlantic salmon, hoisin maple glaze, choice of two sides...24

40 East Shrimp & Grits

sourdough bread bowl, Freeman's Mill goat cheese grits, coastal shrimp, creole dark ale bbq sauce...21

Sweet Pea Ravioli

Fresh sweet peas and goat cheese ravioli, basil pesto, roasted heirloom tomato, fresh oregano, parmesan...18

Chef's Vegetable And Lentil Curry

Chef's selection of freshest vegetables, mushroom, green lentils, fresh parmesan, house red curry...18

Sides

Thyme Gouda Smashed Potatoes...3

Sauteed Asparagus...3

Seasonal Vegetable Medley...3

Roasted Fingerling Potatoes...3

Sauteed Broccolini...3

Pancetta Braised Brussels Sprouts...3

Truffled Exotic Mushroom Risotto...3

Hand-Cut French Fries / Sweet Potato Fries...3

