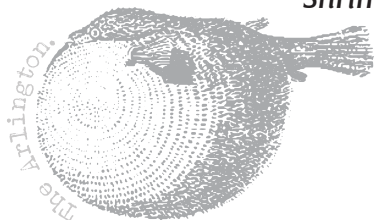


# STARTERS

<b>Corn Chowder</b> <i>house made bacon, sweet jersey corn</i>	9
☛ <b>Market Salad</b> <i>arugula, endive, radicchio, pear, almonds, baby carrots</i>	9
<b>Daily Market Crudo</b> <i>chef's daily selection</i>	M.P.
☛ <b>Slow Cooked Pork Belly</b> <i>sweet potato grits, black pepper glaze</i>	12
☛ <b>Maplebrook Farms Burrata</b> <i>heirloom tomatoes, lemon, ramp pistou</i>	11
<b>Housemade Potato Gnocchi</b> <i>maitake, basil, heirloom tomatoes, grana padano</i>	11
<b>Portugese Steamed Clams</b> <i>lardons, garlic, paprika</i>	13
<b>Steamed Mussels</b> <i>thyme, shallot, beer broth</i>	10
☛ <b>Garlic Shrimp</b> <i>red pepper flakes, lemon</i>	11
☛ <b>Pan Seared Scallop</b> <i>truffled lobster, aged risotto</i>	13
<b>Fresh Conch Fritters</b> <i>jicama, cilantro lime crema</i>	11
<b>Daily Board</b> <i>chef's daily meat &amp; cheese selection</i>	16

# ENTREES

☛ <b>Crispy Chicken</b> <i>local stone ground grits, smoked pepper glaze</i>	22
☛ <b>Tamarind Glazed Pork Chop</b> <i>housemade andouille-sweet potato hash, mole verde</i>	26
<b>Braised Shortribs</b> <i>baby bok choy, kimchee, korean bbq</i>	25
☛ <b>Grilled Flat Iron Steak</b> <i>crispy fingerling potatoes, tallegio fundido, chimichurri</i>	29
<b>Viking Village Swordfish</b> <i>sticky rice, smoked mushrooms, kombu, dashi butter</i>	26
☛ <b>Coriander Dusted Salmon</b> <i>potato galette, maitakes, asparagus lemon-parsley gremolata</i>	24
☛ <b>Seafood Paella</b> <i>shrimp, clams, mussels, housemade andouille, saffron rice</i> add lobster tail 14	25
<b>Seared Duck Breast</b> <i>carrot, raisins, scallions, bourbon maple glaze</i>	27
<b>Night Boat Scallops</b> <i>potato-chorizo croquettes, charred corn salsa, aji-amarillo sauce</i>	34
<b>Fresh Lump Crabcakes</b> <i>asparagus salad, lemon puree</i>	28
<b>Pad Thai</b> <i>mushrooms, crushed peanuts</i>	Tofu 19 Chicken 21 Shrimp 23



# SNACKS

☛ <b>Mexican Street Corn</b> <i>chili, queso</i>	5
<b>Crispy Chicken Skins</b> <i>hot sweet glaze</i>	5
☛ <b>Boquerones</b> <i>lemon oil</i>	5
☛ <b>Blistered Shishito Peppers</b> <i>sea salt dusted</i>	8

# RAW BAR

<b>Shrimp Cocktail</b> <i>three U-10 shrimp</i>	14
☛ <b>Middle Neck Clams</b> <i>half dozen   full dozen</i>	8 14
☛ <b>Oysters on 1/2 Shell</b> <i>east coast   west coast</i> (price per oyster)	3 4
☛ <b>Grand Seafood Plateau</b> <i>three east coast oysters, three west coast oysters, three U-10 shrimp, eight clams, whole lobster tail</i>	55

# SANDWICHES

*served with hand cut fries*

<b>Lobster Roll</b> <i>buttered split top hot dog roll</i>	19
<b>Double Cheeseburger</b> <i>thousand island dressing</i> add housemade bacon 1	14

# SIDES

<b>Bacon Mac &amp; Cheese</b>	7
☛ <b>Local Stone Ground Grits</b>	6
☛ <b>Hand Cut Fries</b>	6
☛ <b>Crispy Fingerlings &amp; Taleggio</b>	8
☛ <b>Farmers Market Veg</b>	7

## BRING HOME THE BACON

take home 1 pound of our house made bacon 8

☛ DENOTES A GLUTEN-FREE MENU ITEM

THE ARLINGTON IS PROUD TO USE LOCAL FARMS & FISHERIES WHENEVER POSSIBLE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.