



### SNACKS

6

#### MARINATED OLIVES

Orange, Fennel Seeds, Chili

#### SEASONAL RADISHES

Gremolata, Parsley Leaves

#### CANDY GLAZED MIXED NUTS

Rosemary

#### POTATO CHIPS CACIO E PEPE

Pecorino, Black Pepper

### SHARES

14

#### MARYLAND CRAB DEVILED EGGS

Old Bay Seasoning

#### CLAMS CASINO\*

Garlic Herb, Breadcrumbs

#### SHRIMP COCKTAIL\*

Cocktail Sauce, Horseradish, Lemon

#### TUNA STUFFED PEPPERS

Capers, Anchovy, Sicilian Oregano

#### ANCHOVIES WITH FINGERLING POTATO

Salsa Verde

### TOWER\* 48

SEAFOOD



#### MAINE LOBSTER

#### KING CRAB

#### SHRIMP COCKTAIL

#### BAY SCALLOPS CEVICHE

#### MARINATED OCTOPUS

#### MARINATED CLAMS

Lemon Aioli, Cocktail Sauce, Dijonaise,

### DIPS &

TINS

#### ARTICHOKE & SPINACH DIP

Spinach, Pecorino, Mint

#### WHITE BEAN HUMMUS

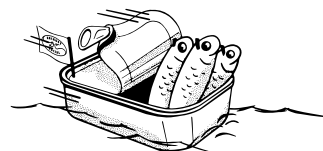
Sage, Rosemary, Seasonal Crudité

#### EGGPLANT PARM DIP

Mozzarella, Tomato Sauce, Basil

#### SMOKED TROUT TIN

Pickled Cipolini Onions, Potato Chips



14

### FOCACCIA PIZZA

12

#### GRANDMA PIE

Tomato, Garlic, Chili, Pecorino

#### ROASTED MUSHROOM

Hen of the Woods Mushroom, Fontina, Red Onion, Thyme

#### AMATRICIANA

Guanciale, Pecorino Toscano, Tomato, Chili Flakes

#### BURRATA & ANCHOVY

Extra Virgin Olive Oil

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Our team participates in a revenue share. We are a non-tipping restaurant.

## COCKTAILS 16

### THE PONTILE

Vodka, Passionfruit, Lemon,  
Blood Orange, Vanilla, Soda

### PALUMBUS

Tequila, Aperol, Strawberry, St. Germain,  
Grapefruit, Lime, Soda

### NOR'EASTER

Rum, Amaro, Roots Kanela, Ginger Beer

### TOWN BEACH

Bourbon, Black Tea, Honey, Amaro

### SINK OR SWIM JULEP

Bourbon, Maple Syrup, Dolin Genepy

### ICE BREAKER\*

Gin, Pine, Velvet Falernum, Lime  
\*Contains Nuts

### BONFIRE OLD FASHIONED

Bourbon, Armagnac, Punch Fantasia,  
Cinnamon



### THERMOS HOT TODDIES

Bourbon, Ginger-Cider Shrub,  
Lemongrass, Cayenne

Serves up to four

44

FOR  
SHARING

## SPARKLING — WINES 12

**ANANAS** Prosecco  
Veneto, Italy

**ROTA** Lambrusco  
Emilia-Romagna, Italy

### WHITE

**II TASSO** Pinot Grigio  
Veneto, Italy

**ANTXIOLA** Getariako Txakolina  
Getaria, Spain

**MAS DE DAUMAS GASSAC** Chardonnay/Sauvignon  
Languedoc, France

### ROSÉ

**TIBERIO** Cerasuolo d'Abruzzo  
Abruzzo, Italy

### RED

**CLOS CIBONNE** 'Tentations' Syrah/Grenache/Tibouren  
Provence, France

**MONTEFILI** 'Rosso del Cinghiale' Sangiovese  
Tuscany, Italy

**CALABRETTA** 'Cala Cala' Nerello Mascalese  
Sicily, Italy

**ARTIGIANO** Montepulciano d'Abruzzo  
Abruzzo, Italy

## DRAFT — BEER 9

**ALEWERKS BREWING CO.** 'SUPER IPA'  
Williamsburg, Virginia

**MUSTANG SALLY** 'POTOMAC PILS'  
Chantilly, Virginia

**PORT CITY BREWING** 'OPTIMAL WIT'  
Alexandria, Virginia

**LOST RHINO** 'TMAVY' DARK CZECH LAGER  
Ashburn, Virginia

### BOTTLED & CANNED

**ALEWERKS BREWING CO.** 'CHESAPEAKE PALE ALE'  
Williamsburg, Virginia

**DUBUISSON** 'SURFINE SAISON'  
'Leuze-Pipaix, Belgium

**PORT CITY BREWING** 'PORTER CITY PORTER'  
Alexandria, Virginia

**EVOLUTION CRAFT BREWING** 'DAY CRUSH SESSION SOUR'  
Salisbury, Maryland

**LOST RHINO** 'FINAL GLIDE HEFEWEIZEN'  
Ashburn, Virginia