

TERRAPIN DINNER	
STARTERS & SALAD	HOME-MADE PASTA
CAVIAR SERVICE gf italian osietra caviar, house-made potato chips, crème fraiche, chives 12 grams 50 30 grams 100	CACIO E PEPE 19 spaghetti, tellicherry black pepper, pecorino-romano & parmigiano <i>add a poached egg</i> 3 LINGUINE & CLAMS 29 eastern shore little neck clams, white wine, garlic, crushed red pepper, parmigiano RICOTTA CASONCELLI 21 tomato brodo, cherry tomatoes, basil, parmigiano SHORTRIB RIGATONI 30 braised kale & mustard greens, pickled red onion, caramelized onions, parmigiano SHRIMP TAGLIATELLE 28 calabrian chile ‘scampi’, herb breadcrumbs, scallions, basil, tomatoes, parmigiano Substitute Gluten-Free Pasta 3
*LAUGHING KING OYSTERS gf df 15 30 green apple mignonette *TUNA TARTARE TACOS 16 Avocado-jalapeno emulsion, ponzu, pickled red onion, cilantro <i>add a taco</i> 8 *SALMON CRUDO gf 12 cucumber, red onion, cilantro, radish serrano-jalapeno aguachile ROASTED BEETS gf *df 12 goat cheese, orange supremes, shaved fennel, yuzu vinaigrette PEACH SALAD gf 13 mixed greens, roasted pistachio, feta, honey-dijon vinaigrette PEAR SALAD gf 13 mixed greens, pecans, cranberries, pecorino, balsamic vinaigrette BURRATA *gf 16 tomato, balsamic glaze, basil, evoo, grilled ciabatta BEEF DUMPLING 13 buttered kimchi, lantern sauce, cilantro *STEAK SKEWER 16 crispy potato cake, caramelized onions, jalapeno emulsion, parmigiano <i>add a poached egg</i> 3 SHISHITOS gf 13 roasted garlic aioli, cilantro & black lemon powder GREEN BEANS gf 12 horseradish cream toasted almonds BROCCOLINI gf 12 preserved lemon vinaigrette, crushed red pepper, parmigiano TRUFFLE MAC & CHEESE 9 cavatappi pasta, truffle, vermont white cheddar, parmigiano HOUSE CUT FRENCH FRIES gf *df 9 parmigiano <i>add truffles</i> 3 ROASTED BABY POTATOES 9 rosemary, garlic, olive oil gf *df	ENTREES
	FRIED CHICKEN & PINOT 28 truffle mac & cheese, seasonal side ***available wednesday night only*** HALIBUT *gf 45 roasted zucchini, squash & potatoes, tomato beurre blanc CRAB CAKE 42 jumbo lump crabmeat, summer succotash basil emulsion ADD A CRABCAKE to any entrée 22 HALF HEN PICCATA gf 32 lemon-butter, capers, green beans, garlic-rosemary roasted baby potatoes CRISPY DUCK CONFIT*gf 30 duck leg & thigh, garlic mashed potatoes, red chimichurri *8 oz. FILET MIGNON *gf 49 garlic mashed potatoes, broccolini creamy green peppercorn sauce
“inspiration, move me brightly...” terrapin station 1977	

WINE LIST		
R E D S		SUMMER OF ROSÉ
ARCHETYPE 9 43 2023 Pinot Noir CA BENANTI ‘Etna Rosso’ 17 80 2022 Nerello Mascalese & Cappuccio Sicily TRAVAGLINI ‘Gattinara’ 19 90 2022 Nebbiolo IT, Piedmont, Gattinara ANTHILL FARMS ‘Comptche Ridge’ 22 110 2023 Pinot Noir CA, Mendocino BOSSI ‘BERARDO’ ‘Chianti Classico Riserva’ 18 85 2021 Sangiovese IT, Chianti ALTUS 9 43 2022 Cabernet Sauvignon CA, North Coast ALTESINO ‘Brunello di Montalcino’ 27 130 2020 Sangiovese IT, Brunello HARVEY & HARRIET 17 75 2023 Cabernet, red blend CA, Paso Robles NICOLIS ‘Amarone Classico’ 25 120 2019 Corvina, Rondinella, Molinara IT, Veneto TRESPASS 25 120 2017 Merlot CA, Napa Valley ANKIDA RIDGE 95 2022 Pinot Noir VA, Amherst ANCIENT OAKS ‘Van der Kamp VYD’ 85 2024 Pinot Meunier CA, Sonoma Mountain J.K CARRIERE ‘Provocateur’ 68 2023 Pinot Noir OR, Willamette Valley JOSEPH SWAN ‘Saralee’s VYD’ 98 2021 Pinot Noir CA, Russian River Valley ALBERT BICHOT ‘Fixin’ 125 2023 Pinot Noir FR, Burgundy TERRE NERE ‘Calderara Sottana’ 155 2023 Nerello Mascalese Sicily, Mt Etna MAXEM ‘Silver Eagle’ 165 2021 Pinot Noir CA, Sonoma Coast PRODUTTORI del BARBARESCO 120 2021 Nebbiolo IT, Piedmont, Barbaresco ISTINE ‘Chianti Classico Gran Selezione Radda 115 2022 Sangiovese IT, Chianti, Radda SEPPELTSFIELD 52 2022 Shiraz AU, Barossa MAISON OGIER ‘COTE-ROTIE’ 140 2024 SYRAH FR, Cote-Rotie MEYERS FAMILY CELLARS ‘Fuffy Billows’ 120 2023 Cabernet Sauvignon CA, Oakville MARZANO ‘62 Anniversario’ Riserva 95 2020 Primitivo di Manduria IT, Marzano SASSICAIA 300 2022 Cabernet Sauvignon & Franc IT, Bolgheri	BIGARO sparkling 10 45 2025 Brachetto-Moscato IT, Piedmont BOUVET ‘Brut Rosé Excellence’ sparkling 11 50 NV Cabernet Franc FR, Loire MARIS ‘Rose De Nymphe Emue’ 11 50 2024 Grenache, Cinsault FR, Languedoc MAISON SHAPS 14 65 2023 Gamay, Pinot Noir FR, Burgundy CHATHAM ‘Church Creek Rosé 12 60 2023 White Merlot VA, Eastern Shore BÖCKING 12 60 2022 Pinot Noir DE, Mosel BONNY DOON ‘Le Cigare Orange’ 9 43 2024 Grenache, Pinot Gris, Orange Muscat, Chenin Blanc CA, Central Coast	
	BUBBLES & WHITES	
	OFFBEAT sparkling rosé 7 25 zero alcohol wine OFFBEAT sparkling white 7 25 zero alcohol wine AVISSI PROSECCO 8 35 NV Glera IT, Veneto TAITTINGER ‘Brut La Francais’ 22 100 NV Pinot Noir- Meunier, Chard FR, Champagne **PERFECT PAIRING buy a bottle and enjoy parmigiano french fries on us CANTINA DELLA VOLTA ‘Lambrusco Brut’ 11 50 2017 Lambrusco di Sorbara IT, Modena TORRESELLA 8 35 2024 Pinot Grigio IT, Venezia STONELEIGH 11 50 2024 Sauvignon Blanc NZ, Marlborough DOMAINE RAFFAITIN-PLANCHON 17 80 2025 Sauvignon Blanc FR, Sancerre CHATEAU ST MICHELLE ‘Eroica’ 10 45 2024 Riesling WA, Columbia Valley SONOMA-CUTRER ‘Russian River Ranches’ 10 45 2024 Chardonnay CA, Russian River Valley MICHAEL SHAPS 13 60 2022 Petit Manseng Va, Monticello MAISON OGIER ‘Cotes Du Rhone’ 48 2024 Grenache blanc, Roussanne, Viognier FR, CDR SCHLOSS VOLLRADS ‘Schlossberg’ GG 85 2019 Riesling DE, Rheingau ROCHIOLI 125 2024 Chardonnay CA, Russian River Valley MAISON OGIER ‘CONDRIEU’ 120 2024 Viognier FR, Condrieu	