

TERRAPIN LUNCH

S T A R T E R S		M A I N S	
CAVIAR SERVICE gf		CACIO E PEPE	10
italian osietra caviar, house-made potato chips, crème fraiche, chives		spaghettoni, black pepper, pecorino-romano & parmigiano	
12 grams 50	30 grams 100	<i>add a poached egg</i>	3
SOURDOUGH CIABATTA	6	LINGUINE & CLAMS	15
'turtle' butter *additional cooking time required		eastern shore little neck clams, white wine, garlic, crushed red pepper, parmigiano	
BURRATA *gf	16	RICOTTA CASONCELLI	11
tomato, balsamic, evoo, basil, grilled ciabatta		tomato brodo, cherry tomatoes, basil	
SALMON CRUDO gf	12	SHORTRIB RIGATONI	16
cucumber, red onion, cilantro, radish		braised kale & mustard greens, pickled red onion, caramelized onions	
serrano-jalapeno aguachile		parmigiano	
CRISPY TUNA CRUDO	16	SHRIMP TAGLIATELLE	14
crispy fried rice, jalapeno emulsion, ponzu, pickled peppers , chives		calabrian chile 'scampi', herb breadcrumbs	
BEEF DUMPLING	13	scallions, basil, tomatoes, parmigiano	
buttered kimchi, lantern sauce, cilantro		Substitute Gluten-Free Pasta	3
*STEAK SKEWER gf	16		
shishito peppers, black garlic aioli, pickled fennel			
<i>add a poached egg</i>	3		
GREEN BEANS	12	*SKIRT STEAK SANDWICH	22
horseradish cream toasted almonds		sesame seed roll, roasted peppers, caramelized onions, creamy green peppercorn sauce, french fries, sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette	\$2
BROCCOLINI	12		
preserved lemon vinaigrette, parmigiano		*DOUBLE CHEESEBURGER	18
TRUFFLE MAC & CHEESE-	9	cheddar, lettuce, tomato, house pickles & sauce, french fries	
cavatappi pasta, truffle, vermont white cheddar, parmigiano		sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette	\$2
HOUSE CUT FRENCH FRIES	9	CHICKEN SALAD SANDWICH	14
parmigiano		brioche bun, lettuce, tomato, house pickles	
		french fries	
		sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette	\$2
		CRABCAKE SANDWICH	32
		brioche bun, lettuce, tomato, house pickles, basil emulsion, french fries	
		sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette	\$2
		*JOSPER GRILLED SALMON	22
		roasted zucchini, squash, tomato beurre blanc	
SALADS			
PEAR SALAD	14		
mixed greens, pecans, cranberries, pecorino, balsamic vinaigrette			
ROASTED HONEYCRISP SALAD gf	14		
mixed greens, roasted pistachio, feta, honey-dijon vinaigrette			
<u>add to any salad</u>			
chicken salad	8		
skirt steak	16		
4 shrimp	8		
josper grilled salmon	14		

"inspiration, move me brightly..." terrapin station 1977

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

WE OFFER A 3% CASH DISCOUNT

gf= gluten free df = dairy free *= can be

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