

TERRAPIN DINNER

S T A R T E R S & S A L A D		H O M E - M A D E P A S T A	
CAVIAR SERVICE gf		LINGUINE & CRAB	29
italian osietra caviar, house-made potato chips, crème fraiche, chives		lump crab , squid ink linguine, nduja, lemon zest, scallions, chives, parmigiano	
12 grams 50	30 grams 100		
*CRISPY TUNA CRUDO	16	CACIO E PEPE	19
crispy fried rice, jalapeno emulsion, ponzu, pickled peppers , chives		spaghettoni, tellicherry black pepper, pecorino-romano & parmigiano	
		<i>add a poached egg</i>	3
*SALMON CRUDO gf	12	LINGUINE & CLAMS	29
fresh mango, mango ponzu, cilantro puree, radish sprouts		eastern shore little neck clams, white wine, garlic, crushed red pepper, parmigiano	
		SHORTTRIB RIGATONI	30
		braised kale & mustard greens, pickled red onion, caramelized onions, parmigiano	
ROASTED BEETS gf *df	12	SHRIMP TAGLIATELLE	28
goat cheese, orange supremes, shaved fennel, yuzu vinaigrette		baby spinach, fennel, tarragon, leeks, lemon-butter sauce, parmigiano	
ROASTED HONEYCRISP SALAD gf	13		
mixed greens, roasted pistachio, feta, honey-dijon vinaigrette		Substitute Gluten-Free Pasta	3
HOUSE SALAD	10		
mixed greens, cucumber, tomato, radish balsamic vinaigrette			
		E N T R E E S	
BEEF DUMPLING	13	FRIED CHICKEN & PINOT	28
buttered kimchi, lantern sauce, cilantro		truffle mac & cheese, seasonal side	
		available wednesday night only	
*STEAK SKEWER gf	16	‘PORCHETTA’ PORK TENDERLOIN	32
shishito peppers, black garlic aioli, pickled fennel		garlic mashed potatoes, broccolini, chicken demiglace, pickled mustard seeds	
<i>add a poached egg</i>	3		
BRUSSELS SPROUTS gf	12	JOSPER ROASTED CHICKEN	32
balsamic glaze		red chimichurri marinated,	
		roasted brussels sprouts-carrots-caulilinni, garlic cream sauce	
BROCCOLINI gf	12	HALIBUT *gf	45
preserved lemon vinaigrette, crushed red pepper, parmigiano		roasted zucchini, squash & potatoes, tomato beurre blanc	
TRUFFLE MAC & CHEESE	9		
cavatappi pasta, truffle, vermont white cheddar, parmigiano		DUCK 2 WAYS	36
		roasted duck breast, duck confit, butternut squash gnocchi, grilled garlic scapes, scallion emulsion, chicken demiglace	
HOUSE CUT FRENCH FRIES gf *df	9		
parmigiano	<i>add truffles</i> 3	*8 oz. FILET MIGNON *gf	49
ROASTED BABY POTATOES	9	herbed celery root puree, caulilinni, veal demiglace	
rosemary, garlic, olive oil gf *df			

"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
ZENATO ‘Amarone Classico’	25 120	zero alcohol wine	
2020 Corvina, Rondinella, Molinara IT, Veneto		BRUT DE PECHE	10 45
TRESPASS	25 120	NV Chardonnay FR	
2017 Merlot CA, Napa Valley		ZARDETTO 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	MAISON OGIER ‘Cotes Du Rhone’	48
2022 Shiraz AU, Barossa		2024 Grenache blanc, Roussanne, Viognier FR, CDR	
MAISON OGIER ‘COTE-ROTIE’	140	SCHLOSS VOLLRADS ‘Schlossberg’ GG	85
2024 SYRAH FR, Cote-Rotie		2019 Riesling DE, Rheingau	
MEYERS FAMILY CELLARS ‘Fuffy Billows’	120	CATENA ALTA	80
2023 Cabernet Sauvignon CA, Oakville		2024 Chardonnay AR, Mendoza	
MARZANO ‘62 Anniversario’ Riserva	95	PAUL HOBBS	120
2020 Primitivo di Manduria IT, Marzano		2023 Chardonnay CA, Russian River Valley	
SASSICAIA	300	ROCHIOLI	125
2022 Cabernet Sauvignon & Franc IT, Bolgheri		2024 Chardonnay CA, Russian River Valley	
		MAISON OGIER ‘CONDRIEU’	120
		2024 Viognier FR, Condrieu	