

*Welcome to Hook@Harvey  
A Cape Charles Bistro*

*Starters, Soups & Salads*

*Spicy Ahi Tuna Sashimi \$18*

*seaweed salad, micro greens, daikon radish, tobiko & fresh wasabi  
finished with a wasabi, soy, ginger, sesame & hoisin sauce*

*Buffalo Carpaccio \$20*

*shaved buffalo tenderloin finished with capers, lemon juice, shaved  
truffle & extra virgin olive oil*

*Crab Chesapeake \$20*

*jumbo lump crab finished with sherry, country ham, wild mushrooms &  
butter served over a puff pastry shell*

*Wild Mushroom & Goat Cheese Dumplings \$15*

*pan fried & served with a cucumber bok choy salad & a chili soy  
dipping sauce*

*Crab Bisque \$12*

*finished with sherry & a puff pastry garnish*

*Caramelized Vidalia Onion Soup \$10*

*with brandy & apple topped with 3 cheeses & baked in the oven*

*Assorted Greens \$12*

*blood orange, figs & chevra goat cheese with  
strawberry champagne vinaigrette*

*Caesar Salad \$12*

*house made dressing, croutons, parmesan crisp*

***\*\*\*No changes or substitutions to the menu\*\*\****

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

***The Chef may change certain ingredients depending on availability of local products  
It's the customer's responsibility to let our staff know of any food allergies prior to  
arriving for their reservation!***

## *Entrees*

*Honey Mustard Rubbed Rack of Lamb \$44*  
*fresh fig gastrique & whipped sweet potatoes*

*Beef Tenderloin \$38*  
*whipped potatoes, bone marrow butter & cognac demi glaze*

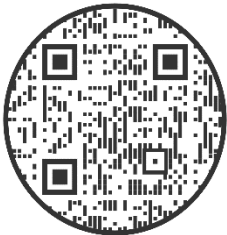
*Kelp Infused Fettuccine \$38*  
*seared scallops, shrimp, jumbo lump crabmeat, braised baby octopus*  
*kale, tomato concasse & a saffron tomato broth finished with butter*  
*topped with parmesan*

*Stuffed Flounder \$40*  
*with jumbo lump crabmeat served with a crayfish, alligator,*  
*andouille sausage gumbo*

*Seared Jumbo Scallops \$40*  
*over roasted butternut squash polenta finished with wild mushrooms,*  
*shallots, garlic, white wine, cream & shaved truffle*

*Lemon Caper Chicken Breast \$34*  
*herb & egg battered finished with capers, lemon, white wine & butter*  
*with semolina dumplings*

*Pan Seared Duck Breast & Sausage \$45*  
*finished with a braised veal cheek, wild game & mushroom posole*  
*topped with a cured duck egg yolk & seared froi gras*



*Health Inspection Report*