

THE HELM

Provisions & Coastal Fare

EMBARK

CRAB FRIES |

hand cut | jumbo lump |
cheese fondue

CARPACCIO |

soft poached egg | shaved
romano | arugula | truffle aioli
| crostini

TINA'S CLAM DIP |

chopped bellies | cream
cheese | house chips

WHIPPED FETA |

fermented honey | black
pepper

SWEETS

CHOCOLATE MARQUIS

dense chocolate | warm caramel drizzle

COOKIES & MILK

spiked frothy milk | chef selected cookie

RUM CAKE

seasonal | garnished with proper fruit

KEY LIME PIE

vanilla bean creme

RAW BAR

House Oyster

Speciality Oyster (see board)

Pickled Shrimp 6

Littlenecks 12

Crab Louie

Dressed Oysters 6

rockefeller, garlic parm

BRIDGE

SOUP DU JOUR |

house made | chef selected

SHE CRAB SOUP |

jumbo lump | sherry reduction

HELM SALAD |

mixed greens | crisp
prosciutto | burrata | shallot
vinaigrette

NICOISE |

fresh catch | asparagus |
kalamata | potatoes | tomato
| dijon vinaigrette

CASE TRIO |

select three prepared case
salads | mixed greens |
cheddar cornbread

DECK HANDS

LOBSTER ROLL |

Key lime butter aioli | toasted
roll

GROUPE SANDWICH |

bronzed or fried | LTO | lemon-
caper aioli

OYSTER ROCK PO' BOY |

southern fried | creamy
spinach | baguette

STEAK SANDWICH |

tenderloin | caramelized onion
| boursin
sub tenderloin with portabella

CRISPY CHICKEN |

caramelized peach &
prosciutto jam | mini waffles

"PASTRAMIED" BEET SLIDERS |

pickled onion | green goddess

HELM HOAGIE |

RARE ROAST BEEF | TURKEY | ITALIAN

CHICKEN SALAD | TUNA SALAD

all the way: LTO | provolone | pickles | sweet &
hot peppers | mayo | oil & vinegar