BAR Celona

TAPAS TO TABLE

TAPAS

Seafood

CRAB CAKES 22
jumbo lump crab meat, parsnip puree, old bay aioli

SEARED SCALLOPS 20
bacon jam, arugula, balsamic glaze

CRAB DIP 20
jumbo lump crab meat, creamy Boursin sauce, old bay panko, ciabatta bread

BAKED OYSTERS 14
creamed spinach, parmesan cheese, crispy prosciutto, breadcrumbs

MUSSELS & FRITES 12
tomato sauce, garlic, white wine, crushed red pepper

SEAFOOD NACHOS 24
shrimp, crab meat, house made cheese sauce, guac, pico de gallo, old bay

GRILLED PRAWNS 24
orange, lemon, fennel, butter, thyme, arugula

TAPAS

Meats

NEW YORK STRIP 20
sliced, horseradish cream, savour sauce

BURGER SLIDERS 14
brie butter, cheddar, mixed greens, house made pickles, tomato, fried onions, savour sauce

LAMB LOLLIPOPS 22
mint chimichurri

MEATBALLS 15
ground beef, pork, and veal. Fra Diablo sauce, shaved parmesan

SEARED DUCK BREAST 20
butternut squash puree, sage brown butter

CRISPY PORK BELLY 14
house cured, soy sauce, five spice, hot honey, roasted butternut squash & fennel

CHICKEN WINGS 10
choice of gochujang bbq, buffalo, or honey old bay

BAR Celona

TAPAS TO TABLE

TAPAS

Veggies & Stuff

BRUSSEL SPROUTS 12
soy sauce, candied pecans, whipped goat cheese

RAINBOW CARROTS 10
tri-colored carrots, hot honey drizzle

PORTABELLO MUSHROOM 10
ratatouille, crispy chickpeas, balsamic glaze

MEDITERANNEAN SLIDERS 12
chickpeas, curry, arugula, pickled red onions, tzatziki

CREAM OF CRAB SOUP 8
jumbo lump crab meat, cream, old bay

WINTER SALAD 13
mixed greens, roasted butternut squash, crispy brussels, dried cranberries, candied pecans, goat cheese, sliced apples, maple Dijon vinaigrette

ASPARAGUS 10
grilled, shaved parmesan, balsamic glaze

BURATTA 15
arugula, heirloom tomatoes, EVOO, basil, balsamic glaze

TO THE TABLE

Large Plates

FILET MIGNON 43
prime 6 oz cut, roasted bone marrow luge melted tableside, loaded fingerling potatoes, rainbow carrots

SEAFOOD BUCATINI 29
shrimp, scallops, crab, asparagus, and mushrooms in a sun-dried tomato pesto alfredo sauce

ROCKFISH IMPERIAL 39
pan-seared, crab imperial, roasted fingerling potatoes, asparagus, lemon thyme sauce



Illustrative dish photography