



dinner service sunday, may 19th

please alert your server to any food allergies prior to ordering.

small plates

- stuffed avocado 23**
SPICY jumbo lump crab salad (hoopersville, md) / natty boh beer battered avocado / miso caramel / tobiko
- crab cake app 22**
FRESH jumbo lump crab (hoopersville, md) / lemon caper dill aioli / cucumber tomato salad
- shrimp and lobster dip 20**
gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain whole wheat bread boule (crack of dawn bakery, berlin, md)
- truffalo brussels 18**
pan seared brussel sprouts / smoky bacon / butternut squash / heirloom carrots / gorgonzola / truffle vinaigrette / shark bite buffalo / candied pecans (N*,GF, V*, VG*)
- skillet corn pone 10**
bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecan (GF N*)
- crispy oysters 18**
country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions
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- ### steamed shellfish
- white wine, lobster, garlic and butter broth with garlic oil brushed ciabatta (crack of dawn bakery, berlin, md)*
- steamed shrimp half 15 | full 27**
jumbo gulf shrimp / old bay / cocktail (GF*)
- shellfish and sausage 15**
PEI mussels / andouille sausage (leidy's farm, souderton, pa) (GF*)
- middleneck clams (12) 16**
(smith beach, va) (GF*)

soups & salads

- creamy fisherman's stew 14**
spicy andouille sausage (leidy's farm, harleyville, pa) / rockfish (delaware bay, de)
- md crab soup 14**
lump crab and crab claw / peas, carrots, vidalia onion, green beans, potatpes, japanese eggplant, and lima beans / tomato and beef broth / old bay (GF*)
- beet & berry salad 14**
pickled red and golden beets / berries / whipped black garlic triple cream brie / sherry vinaigrette (GF V)
- mixed green salad 11**
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / basil white balsamic vinaigrette (GF, V, VG* N*)
- bibb wedge 14**
bibb lettuce (agrobay fields, salisbury, md) / cherry tomato / bacon / bleu cheese / balsamic reduction (GF, V*, VG*)

make it a meal by adding:

- jumbo lump crab cake...22 / rockfish (delaware bay, de)...18 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...16

N= nut allergy GF= gluten free V= vegetarian VG= vegan N*, GF*, V*, VG* = meets dietary restrictions with a modification.

***consuming raw or undercooked meats may result in food born illness.*

entrées

make any meal a surf n' turf – 5^{oz} cold water lobster tail...22 / crabcake ...22 / u-10 scallops...21

ny strip 15oz “never ever” angus beef (roseda farm, monkton, md) / mediterranean bruschetta / mixed bell peppers, onion, mushrooms, squash, and zucchini / roasted garlic parmesan mashed potato / balsamic reduction (GF*) **60**

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / sautéed mushroom and onion / grilled asparagus / roasted garlic parmesan mashed potato / house made boursin / fig balsamic **54**

duck duo seven spiced duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / bourbon glaze / rainbow carrot, butternut squash, brussels and shiitake mushroom / rainbow chard (quindocqua farms, marion station, md) / portobello and shallot demi glaze / candied pecan (N, GF*) **48**

korean short ribs slow braised (roseda farm, monkton, md) / korean BBQ / white wine sauteed broccolini / thai purple sticky rice / benne / yum yum (GF*) **42**

crab cakes (2) fresh jumbo lump crab (hoopersville, md) / lemon caper dill aioli / sunburst squash and dunja zucchini / corn pone / sherry pickled cucumber tomato salad / summer corn wild rice **44**

vegetarian bowl sushi rice / panko encrusted japanese eggplant (quindocqua farms, marion station, md) / avocado / tempura shiitake mushrooms / spicy chili glaze / unagi (V) **28**

rockfish blackened rockfish (delaware bay) / mixed bell peppers, japanese eggplant, celery, onion, asparagus, broccolini, red onion, squash and zucchini / ol fuskie bacon crab fried rice / red wine pickled onions / swiss chard (quindocqua farms, marion station, md) / peruvian aji verde (GF) **44**

scallops u-10 seared scallops / asparagus, japanese eggplant, oyster mushroom, mixed bell peppers, squash and zucchini / rice noodles / lobster miso dashi broth / citrus unagi / herb panko crumb **44**

country fried softshells (2) japanese eggplant, onion, squash and zucchini / crispy pee wee potatoes / swiss chard (quindocqua farms, marion station, md) / chipotle ranch / chow chow **42**

lighter fare

signature burger 18

“never ever” dry aged angus beef (roseda farm, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries

wagyu burger 22

wagyu blend / twin 4^{oz} patty / bacon / crispy onion / house bbq / provolone / kaiser / sweet potato fries

crab cake sandwich 24

FRESH jumbo lump crab (hoopersville, md) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin, md) / tomato / fries



executive chef

Jim Sambataro

inspired by and created

through the vision of executive chef / travis wright

***Please note: menu prices listed are for cash payment
A 3.5% credit card convenience fee will be added for all
charge purchases. Thank you.*