



## soups & salads

### fishermans stew 14

spicy andouille sausage (leidy's farm, harleyville, pa) / monkfish

### miso beef soup 12

"never ever" angus beef tenderloin filet tips (roseda farm, monkton, md) / brussels / dashi broth / sesame / scallions

### mixed green salad 11

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / blackberry lemon vinaigrette (GF, V, VG\* N\*)

### wedge 14

cherry tomato / pickled onion / smoky bacon / bleu cheese / fig balsamic (GF, V\*, VG\*)

### beet & berry salad 14

pickled beets / berries / whipped black garlic triple cream brie / truffle vinaigrette

*make it a meal by adding:*

jumbo lump crab cake 20 / all natural chicken breast 10 / striped bass 16 / country fried oysters (chincoteague, va) 16 / filet tips (roseda farm, monkton, md) 21

**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.**

**\*\*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.**

## lunch service

### saturday, april 27

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

## small plates

### stuffed avocado 23

spicy jumbo lump crab salad (easton, md) / natty boh beer battered avocado / miso caramel / tobiko

### crab cake app 22

**FRESH** jumbo lump crab (easton, md) / lemon caper dill aioli / country pickles

### shrimp and lobster dip 20

gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin,md)

### crispy oysters 18

country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

### skillet corn pone 10

bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) + hot cherry peppers / bourbon butter / candied pecan (GF)

### crispy brussel sprouts 16

crispy fried brussels / butternut squash and heirloom carrots (chesterfield heirlooms, pittsville, md) / crispy bacon / balsamic reduction / goat cheese (GF\*, V\*, VG\*)

## 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 / spicy andouille sausage (leidy's farm, souderton, pa) (GF\*)

### middleneck clams (12) (cape charles, va) (GF\*) 16

# lighter fare

## signature burger 18

“never ever” dry aged angus beef (roseda farms, monk ton, md) / tomato / chapel cheddar / shark signature sauce / tomato / bacon jam / brioche (crack of dawn bakery, berlin,md) / fries

## wagyu burger 22

provolone / jalapeno bacon cream cheese / roasted garlic aioli / kaiser / sweet potato fries

*\*\*this blend is very lean and is best enjoyed cooked medium or less*

## crab cake sandwich 24

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

## fried chicken sandwich 18

country fried natural chicken breast / lettuce / tomato / red onion / dynamite sauce / smoky bacon / split top roll / fries

## fish wrap 18

blackened swordfish / lettuce / tomato / red onion / smashed avocado / peruvian aji verde / spinach wrap / fries



## executive chef Jim Sambataro

inspired by and created through the vision of executive chef/ travis wright

# features

(available until 3 pm / dine in –OR- carry out)

## tilefish bowl

blackened tilefish (capt kerry f/v seaborn, oc, md) / broccolini cauliflower, asparagus, swiss chard (quindocqua farms, marion station, md), squash, and zucchini / thai purple sticky rice / roasted red pepper vinaigrette 18

## pittsburgh steak salad

marinated “never ever” filet tips (roseda farm, monkton, md) / organic field greens / heirloom tomato, pickled onion and cucumber / steak fries / chapel cheddar / truffle vinaigrette (GF\*)

16

## steak hoagie

cajun marinated “never ever” bavette steak (roseda farm, monkton, md) / spicy slaw / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) queso / steak fries 14

## florida reuben

blackened golden tilefish (capt kerry f/v seaborn, oc, md) / signature sauce / monteray jack / vidalia slaw / wheatberry / macaroni salad 12

**grown up grilled cheese** BBQ pulled pork / blackberry balsamic compote / triple cream brie / marbled rye sourdough / mixed organic greens -or- house cooked chips 12

**wings** golden BBQ -or- buffalo / celery / ranch -or- bleu cheese 10

**tostadas** blackened rockfish / crunchy corn tortillas / tomato relish / shredded cabbage / salsa blanca / monterey jack / hoppin’ john (GF\*) 8<sup>99</sup>

(substitute mixed organic greens or house cooked chips for \$1)

