



soups & salads

fishermans stew 14

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

manhattan mussel chowder 14

lobster broth / mussels / fresh lobster / squash / zucchini / shallots / mixed bell peppers / diced potatoes / clam juice / tomatoes

mixed green salad 11

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / morello cherry white balsamic 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 / cornflake encrusted oysters (chincoteague, va) 16 / country fried softshell..20 / 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

monday, april 8

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

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

cornflake encrusted 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 + 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

beast burger 22

bison, elk, boar and wagyu blend / BBQ / crispy onions / farm greens (quindocqua farms, marion station, md) / tomato / pepper jack / brioche / sweet potato fries
***this blend is very lean and is best enjoyed cooked medium or less*

crab cake sandwich 24

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

chicken sandwich 16

country fried natural chicken breast / chipotle ranch / pepper jack / pickled onion / brioche / fries

fish wrap 18

blackened golden tilefish / tomato / red onion / lettuce / 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)

pittsburgh steak salad

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

16

fish n’ chips

country fried striped bass / vidalia slaw / malt vinegar side winder fries / jalapeno tartar 16

pork chop sandwich

country fried cajun pork chop / honey crisp apple and nappa cabbage slaw / country pickles / brioche / fries 15

softshell sandwich country fried softshell (easton, md) / cajun crawfish remoulade / tomato / lettuce / wheat berry / house chips –or- organic mixed greens 17

jerk chicken tacos

all natural chicken breast / chipotle adobo aioli / cilantro / sweet vidalia / white corn tortillas / cilantro lime wild rice 13

wings old bay -or- honey sriracha buffalo / celery / ranch -or- bleu cheese 10

tostadas blackened rockfish / crunchy corn tortillas / tomato relish / shredded cabbage / salsa blanca / chapel cheddar / hoppin’ john (GF*) 8⁹⁹
(substitute mixed organic greens or house cooked chips for \$1)

