



soups & salads

fishermans stew 14

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

hearty vegetable soup 12

king richard cauliflower (quindocqua farms, marion station, md) / sweet vidalia / mixed bell peppers / plum tomatoes / heirloom carrots (V,GF*)

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 15

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

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

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 / avocado / crispy kale / farm greens (quindocqua farms, marion station, md) lettuce / tomato / chapel cheddar / herb garlic aioli / 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

grilled chicken club 22

grilled all natural chicken breast / lettuce / tomato / red onion / smoky bacon / brioche / fries

fish wrap 18

blackened rockfish / 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 / steak fries / chapel cheddar / truffle vinaigrette (GF*) **16**

shrimp salad wrap gulf shrimp / mayo, celery and onion / lettuce / tomato / spinach wheat wrap / house chips –or– organic mixed greens (substitute bibb lettuce wraps for \$1) **15**

carnitas tacos slow roasted pork shoulder / queso / tomatillo verde / corn and black eyed peas / sweet vidalia / cilantro / hopin’ jon **10**

deluxe grilled cheese steak

“never ever” dry aged filet tips (roseda farms, monk ton, md) / onions, mixed bell peppers, and jalapenos / mozzarella and chapel cheddar / texas toast / house chips –or– organic mixed greens **14**

pork tenderloin sandwich herb country fried pork chop / pickled pepper mustard slaw / country pickles / brioche / mixed organic greens **13**

softshell sandwich country fried softshell / bacon / tomato / lettuce / wheatberry / house cooked chips -or- mixed organic greens **21**

wings honey old bay -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*) **8⁹⁹**

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

