



soups & salads

chef jim's cream of crab 14
fresh tarragon / cream sherry / md jumbo lump crab (easton, md) (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 / sorghum dijon 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

DF= dairy free

DF* N*, GF*, V*, VG* = meets dietary restrictions with a modification

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

lunch service

monday, may 6th

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) and 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) 16 (cape charles, va) (GF*)

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

(2) 4oz american wagyu blend patties / pepper jack / lettuce / tomato / smoky bacon / hot cherry peppers / 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

fried all natural chicken breast (bell and evans, fredericksburg,pa) / yum yum sauce / brown sugar honey dijon coleslaw / pickles / smoky bacon / brioche / fries

fish wrap 18

blackened yellowfin tuna / lettuce / tomato / red onion / smashed avocado / peruvian aji verde / honey wheat 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” filet tips (roseda farm, monkton, md) / organic field greens / heirloom tomato, pickled onion and cucumber / fries / smoky cheddar (chesapeake bay farms, pocomoke, md) / truffle vinaigrette (GF*) 16

furikake tuna tacos

yellowfin tuna / shredded cabbage / tomatillo verde / rice n beans 16

mexican pizza

american wagyu blend ground burger / queso / lettuce / chipotle aioli / tomato relish / scallions / naan 12

blackened scallop po' boy

blackened atlantic scallop chunks / pickled peppers and onions / lettuce / lemon caper dill aioli / brioche bun / house chips -or- mixed organic greens 15

fish n' chips

beer (rar lite, rar brewery, cambridge, md) battered rockfish / malt vinegar slaw / fries / dill pickle aioli 12

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

tostadas blackened rockfish / crunchy corn tortillas / tomato relish / shredded cabbage / salsa blanca / smoky cheddar (chesapeake bay farms, pocomoke, md) / hoppin' john (GF*) 8⁹⁹

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

