



monday, november 18

lunch service

small plates

skillet corn pone bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 8

stuffed avocado spicy lump crab salad (a.e. phillips, fishing creek, md) / natty boh battered avocado / miso caramel / micro cilantro 15

crispy oysters cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions 15

cheesesteak biscuits "never ever" dry aged angus tenderloin filet (roseda farm, monkton, md) / caramelized vidalia / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 13

fried green tomatoes cornflake encrusted green tomatoes (baywater farms, salisbury, md) / pimento cheese / bacon jam / FRESH lump crab (a.e. phillips, fishing creek, md) 15

buffalo blow toads natty boh battered blowfish (chincoteague, va) / buffalo sauce / vidalia slaw / bleu cheese dressing 14

stuffed artichokes spinach dip stuffed artichoke bottoms / shaved parmesan / balsamic reduction (GF, V) 12

shark bites blackened mako (capt. kerry of the f/v sea born) / salsa verde / pickled cucumber and tomato salad / benne seed (GF) 15

steamed shellfish / soups / salads

in a white wine, lobster, garlic and butter broth.
served with garlic oil brushed baguette.

fisherman's stew cream base / andouille sausage / lump crab (a.e. phillips, fishing creek, md)
cup 8 bowl 10

steamed shrimp jumbo gulf shrimp / old bay / cocktail sauce (GF*) 1/2 lb. . . 12 full lb. . . 23

chorizo and vegetable chili

chorizo sausage (family butcher, dagsboro, de) (GF)

cheriton, va middleneck clams (12) (GF*) 10

cup 7 bowl 9

shellfish and sausage PEI mussels / andouille sausage (GF*) 12

beet and berry salad pickled beets / berries / black garlic triple cream brie / micro greens / truffle vinaigrette (GF, V, VG*) 12

mixed green salad organic greens / cucumber / pickled onion / grape tomato / candied pecan / bourbon pickled blueberry / sorghum dijon vinaigrette (GF, V, VG) 8

make any salad a meal by adding your choice of grilled or blackened

lump crab cake ... 12
(a.e. phillips, fishing creek, md)

cornflake encrusted oysters ... 12

jumbo gulf shrimp ... 12

organic chicken breast ... 7

monkfish ... 12

please alert your server to any food allergies prior to ordering

GF = gluten free V = vegetarian VG = vegan

GF*, V*, VG* dietary restriction can be accommodated with a modification

lunch favorites

signature burger “never ever” dry aged angus beef (roseda farm, monkton, md) / smoked cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / tomato / bacon jam / smoky maple brioche roll (crack of dawn bakery, berlin, md) / fries 13

crab cake sandwich lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 16

country fried chicken sandwich pimento cheese / smoky bacon / vidalia slaw / pickles / smoky maple brioche roll (crack of dawn bakery, berlin, md) / fries 13

grilled bison burger (new frontier bison, madison, va) / pimento cheese / pickled onion / smoky maple brioche roll (crack of dawn bakery, berlin, md) / sweet potato fries 15

**bison is very lean and is best enjoyed cooked medium or less

lunch features

(available until 3 pm. dine in only. some quantities may be limited)

fried mahi mahi wrap crispy beer battered mahi mahi / lettuce, tomato, onion and pickles / jalapeno tartar / honey wheat wrap / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 10

jerk tuna over greens caribbean jerk tuna (served medium rare / capt. kerry of the f/v sea born) / cucumber, tomato and pickled onions / sweet potato fries / mixed organic greens (baywater farms, salisbury, md) / whole grain honey mustard (GF) 10 *limited availability***

yellowfin tuna burger (served medium rare / capt. kerry of the f/v sea born) / sambal aioli / kimchi / avocado / kaiser roll (crack of dawn bakery, berlin, md) / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 9 *limited availability***

country fried catfish sandwich buttermilk fried chesapeake bay blue catfish** / carolina 'q / vidalia slaw / kaiser roll (crack of dawn bakery, berlin, md) / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 9

****these catfish are invasive to our waters. please join us in helping to eradicate this delicious but destructive species.**

smoky tuna melt house smoked yellowfin tuna salad (capt. kerry of the sea born) / sliced tomato / smoked cheddar (chesapeake bay farms, pocomoke, md) / toasted wheatberry bread / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 6.⁹⁹

biscuit n' gravy sausage gravy (family butcher, dagsboro, de) / house baked smoked cheddar buttermilk biscuit / smoked cheddar (chesapeake bay farms, pocomoke, md) / mixed organic greens (baywater farms, salisbury, md) 6.⁹⁹

fish tostadas blackened mahi mahi / crunchy corn tortillas / tomato relish / salsa blanca / cabbage / smoked cheddar (chesapeake bay farms, pocomoke, md) / rice and beans (GF*) 6.⁹⁹
(substitute mixed organic greens or house cooked chips for \$1)

add

bread service whole wheat multigrain and onion pumpernickel dinner rolls (crack of dawn bakery, berlin, md) / pimento cheese / whipped butter 4

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chef

alfredo c ramon

chef de cuisine

damien jones

chef de cuisine

tony trolian

pastry chef

elizabeth elliott

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

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