

soups & salads

fishermans stew 14

spicy andouille sausage (leidy's farm, harleyville, pa) / scallop chunks ***limited availability...

'bloody mary' crab and vegetable 14

claw meat (hoopersville, md) / sweet vidalia / mixed bell peppers / roma tomatoes / rainbow carrots / old bay rim (GF*) ***limited availability...

mixed green salad 11

organic farm greens (quindocqua farms, marion station, md) crispy oysters dijon vinaigrette (GF, V, VG* N*)

wedge 14

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

beet & berry salad

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

14

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 sunday, may 5th

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)

18

/ red wine pickled onions / cucumber / cherry tomato country fried oysters (chincoteague, va) / jalapeno tartar / / candied pecan / bourbon pickled blueberry / sorghum 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 / chipotle ranch / tortilla strips / 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) / eastern shore glaze / 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

(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 verede / 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 / brioce bun / house chips –or- mixed organic greens **15**

fish n' chips

beer (rar lite, rar brewery, cambridge, md) battered rockfish / potato salad / fries / dill pickle aioli **12**

wings old bay -or- buffalo / celery / ranch -orbleu 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)

