



soups & salads

fishermans stew 14
spicy andouille sausage (leidy’s farm,souderton, pa) / golden tilefish

irish stew braised “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / cabbage / rainbow carrots / celery and onion / red bliss potatoes / dewey stout (dewey brewing co., dewey beach, de) 11

baby iceberg wedge 14
cherry tomato / pickled onion / smoky bacon / bleu cheese / fig balsamic / bleu cheese dressing (GF, V*, VG*)

beet & berry salad 14
pickled beets / berries / whipped black garlic triple cream brie / truffle vinaigrette

mixed green salad 11
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberries / herb balsamic dijon vinaigrette (N*,GF, V, VG*)

make it a meal by adding:
jumbo lump crab cake...22 / caesar marinated hanger steak...20 / all natural chicken breast...10 / u-10 scallops(3)...21 / crispy oysters...18 / striped bass...16

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.

dinner service sunday, march 17

please alert your server to any food allergies prior to ordering.

small plates

stuffed avocado 23
spicy jumbo lump crab salad (russell hall, fishing creek, md) / natty boh beer battered avocado / miso caramel / red tobiko

truffalo brussels 18
pan seared brussel sprouts / smoky bacon / butternut squash and heirloom carrots / gorgonzola / truffle vinaigrette / shark bite buffalo / candied pecans (N*,GF, V*, VG*)

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) and hot cherry peppers / cilantro and red pepper butter / candied pecan (GF)

steak frites 20
caesar marinated “never ever” angus beef hanger steak (roseda farm, monkton, md)/ truffle parmesan side winders / chimmichurri

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
(kings creek, va) (GF*)

entrées

make any meal a surf n’ turf –
5 oz cold water lobster tail...20 / crabcake ...22 / u-10
scallops(3)...20

filet 7oz “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / caramelized red onion and balsamic demi glacé / grilled asparagus / roasted garlic and parmesan mashed potatoes / balsamic reduction (GF*) **48**

short ribs slow braised / garlic and white wine sauteed broccolini and swiss chard (quindocqua farms, marion station, md) / roasted garlic and parmesan mashed potatoes / horseradish aioli / tomato beef jus (GF*) **38**

duck duo seven spiced duck breast (crescent duck farm, aquebogue, ny) / crispy duck leg confit / sour cherry orange glaze / butternut squash, shiitake, sweet potato, delicata squash, and brussels / rainbow chard (quindocqua farms, marion station, md) / fig orange caramel / candied pecans (N*,GF*) **45**

crab cakes (2) fresh jumbo lump crab (russell hall, fishing creek, md) / lemon caper dill aioli / snow peas, sunburst squash and dunja zucchini / corn pone / pickled cucumber and tomato salad / hoppin’ john **42**

vegan entrée pan seared cauliflower squash / herp risotto / roasted butternut squash / asparagus, delicata squash and zucchini / basil emulsion / quinoa (VG) **30**

blackened striped bass sweet vidalia, broccolini, cherry tomato, butternut, celery and bacon / rainbow chard (quindocqua farms, marion station, md) / herb basmati rice / tarragon champagne reduction / red wine pickled onions / red pepper and cilantro compound butter (GF) **45**

red lane snapper pineapple coconut cajun marinated whole snapper / braised collard greens, rainbow chard (quindocqua farms, marion station, md), and spicy andouille sausage (leidy’s farm, souderton, pa) / escabeche / monterey jack and cheddar grits / peruvian aji verde ****limited availability... 42**

seared scallops brown butter seared u-10 scallops / buccatini / oyster mushroom cream / brussels, cherry tomato, mixed bell peppers, squash, and zucchini / basil chimmichurri **44**

lighter fare

signature burger 18
“never ever” dry aged angus beef (roseda farm, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries

shamrock burger 22
bison, elk, boar and wagyu blend / spinach / swiss / tomato / bacon / herb garlic aioli / 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 (russell hall, fishing creek, md) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin, md) / tomato / fries



executive chef

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

***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.*