



soups & salads

fishermans stew 14

spicy andouille sausage (leidy's farm, harleyville, pa) / chesapeake bay blue catfish

***these catfish are invasive to our waters.*

please join us in helping to eradicate this delicious but destructive species.

cream of leek and yukon 12

rosemary roasted golden yukon potatoes and leeks / parsley sour cream (VG*,GF*,DF*)

***limited availability...*

beet & berry salad 14

red and golden pickled beets / berries / whipped black garlic triple cream brie / truffle vinaigrette (GF V)

mixed green salad 11

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / blackberry lemon vinaigrette

(GF, V, VG* N*)

wedge 14

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

make it a meal by adding:

jumbo lump crab cake...22 / 5oz "never ever" angus beef

bavette steak (roseda farm, monkton, md)...20 /monkfish...16 /

all natural chicken breast (bell and evans, fredericksburg,pa)...10

**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

thursday, may 2nd

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

small plates

stuffed avocado 23

spicy jumbo lump crab salad (hoopersville, md) / natty boh beer battered avocado / miso caramel / red tobiko

crab cake app 22

FRESH jumbo lump crab (hoopersville, 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 whole wheat bread boule (crack of dawn bakery, berlin, md)

truffalo brussels 18

pan seared brussel sprouts / smoky bacon / butternut squash / 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 / bourbon butter / candied pecan (GF)

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 / andouille sausage (leidy's farm, souderton, pa) (GF*)

middleneck clams (12) 16

(cape charles, beach front, va) (GF*)

entrées

make any meal a surf n’ turf – 5^{oz} cold water lobster tail...22 /
crabcake ...22 / u-10 scallops...21

sirloin 8^{oz} peppercorn and coffee encrusted “never
ever” angus beef bavette (roseda farm, monkton, md) /
chimichurri / mixed bell peppers, red onions, swiss
chard, squash, and zucchini / roasted garlic parmesan
mashed potato / balsamic reduction (GF*) **44**

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda
farm, monkton, md) / black garlic shiitake compound
butter / cabernet glaze / grilled asparagus / roasted
garlic parmesan mashed potato / crispy king richard
leeks (quindocqua farms, marion station, md) / fig balsamic
reduction **54**

duck seven spiced duck breast (crescent duck farm,
aquebogue, ny) / rainbow carrot / butternut squash,
brussels and shiitake mushroom / rainbow chard
(quindocqua farms, marion station, md) / orange spiced fig
caramel / rosemary and sweet potato purée / candied
pecan (N, GF*) **43**

short ribs slow braised (roseda farm, monkton, md) /
white wine sauteed broccolini / roasted garlic and
parmesan mashed potatoes / blackberry balsamic
coulis / red wine pickled onions / tomato
beef jus (GF*) **40**

crab cakes (2) fresh jumbo lump crab (hoopersville, md) /
lemon caper dill aioli / sunburst squash and dunja
zucchini / corn pone / sherry pickled cucumber tomato
salad / hoppin’ john **44**

vegan entrée sweet and sour crispy tofu / basmati /
cucumber, rainbow carrot salad / sesame / scallions
(VG,GF*) **28**

striped bass blackened striped bass / mixed bell
peppers, red onion, squash and zucchini / herb roasted
yukon potatoes / braised collards, swiss chard
(quindocqua farms, marion station, md), and bacon / pickled
peppers and onions / roasted red pepper vinaigrette
(GF) **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

wagyu burger **21**
(2) 4oz american wagyu blend patties /
provolone / lettuce / tomato / roasted herb
garlic aioli / kaiser / sweet potato fries

crab cake sandwich **24**
FRESH jumbo lump crab (hoopersville, 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.*