



dinner service monday, april 22

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

soups & salads

- fishermans stew 14**
spicy andouille sausage (leidy's farm, harleyville, pa) / rockfish
- creamy tomato basil soup 10**
puréed tomato / fresh basil / garlic / basil emulsion / garlic oil brushed crostini
- baby iceberg wedge 14**
cherry tomato / red wine pickled onion / smoky bacon / bleu cheese / fig balsamic / bleu cheese dressing (GF, V*, VG*)
- 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 / honey mustard and lemon herb vinaigrette (GF, V, VG* N*)

make it a meal by adding:

- jumbo lump crab cake...22 / 5oz "never ever" angus beef tenderloin filet (roseda farm, monkton, md)...24 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / swordfish...17

**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.**

small plates

- stuffed avocado 23**
spicy jumbo lump crab salad (russell hall, fishing creek, md) / natty boh beer battered avocado / miso caramel / red 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 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**
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)
- 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 / seared u-10 scallops...18 / jumbo lump crab imperial...24

sirloin 8^{oz} peppercorn and coffee encrusted “never ever” angus beef bavette tenderloin (roseda farm, monkton, md) / herb cowboy butter / grilled asparagus / roasted garlic parmesan mashed potato / balsamic reduction (GF*) **44**

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / honey crisp apple and caramelized vidalia / blue cheese and pecan pâté / grilled asparagus / roasted garlic parmesan mashed potato / balsamic reduction **54**

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

short ribs slow braised (roseda farm, monkton, md) / garlic and white wine sauteed broccolini / roasted garlic and parmesan mashed potatoes / herb and blueberry gastrique / tomato beef jus (GF*) **40**

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

vegan entrée marinated king richard cauliflower (quindocqua farms, marion station, md) / vegan teriyaki / cherry tomato, brussels, sweet vidalia, and zucchini / thai purple sticky rice / coconut sriracha emulsion **30**

seafood chowder striped bass / mussels, clams and shrimp / cherry tomato, asparagus, swiss chard (quindocqua farms, marion station, md) / yukon gold potatoes / leek (quindocqua farms, marion station, md) and smoky bacon cream / roasted red pepper vinaigrette (GF) **48**

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 smash burger **21**

wagyu blend / thin sliced vidalia / monterey jack cheddar / crispy jalapeno / chipotle ranch / split top bun / sweet potato fries

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.*