



soups & salads

fishermans stew 14

spicy andouille sausage (leidy's farm,souderton, pa) / sea scallop chunks

pork chilli 12

roasted pork shoulder / sunburst squash, celery, and vidalia / tomato filet / parsley / smoky cheddar (chesapeake bay farms, pocomoke, md)

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...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

friday, march 8

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*)

shrimp and lobster dip 20

gulf shrimp / lobster / old bay cream cheese dip / multigrain whole wheat bread boule (crack of dawn bakery, berlin, md)

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)

lobster and crab ravioli 20

fresh lobster and jumbo lump crab / herb ricotta and parmesan / brown butter / toasted panko / butternut squash cream **limited availability...

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 ...21 / u-10
scallops(3)...21

dry aged ribeye 17^{oz} “never ever” angus beef ribeye
(roseda farm, monkton, md) / caramelized red onion demi
glaze / mixed bell peppers, red onion, squash, zucchini,
and pee wee potato hash / fig balsamic reduction **60**

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda
farm, monkton, md) / rosemary garlic butter / grilled
asparagus / roasted garlic and parmesan mashed
potatoes / country fried leeks (quindocqua farms, marion
station, md) / balsamic reduction (GF*) **48**

pork shank slow braised (leidys farm, souderton, pa) /
garlic and white wine sauteed broccolini / roasted
garlic and parmesan mashed potatoes / blackberry
gastrique / spicy carolina style apple bbq (GF*) **38**

duck duo seven spiced duck breast (crescent duck farm,
aquebogue, ny) / crispy duck leg confit / bourbon
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 **44**

vegetarian entrée herb panko encrusted cauliflower
steak (quindocqua farms, marion station, md) / red onion,
mixed bell pepper, brussels, cherry tomatos, squash
and zucchini / pomodoro / basil emulsion / balsamic
reduction / parmesan / quinoa (VG) **30**

blackened striped bass swiss chard, sweet vidalia,
broccolini, cherry tomato, butternut, celery and bacon
/ winterbor kale / roasted red pepper and goat cheese
yukon gold mashed potatoes / tarragon champagne
reduction / red wine pickled onions (GF) **45**

scallops seared u-10 / sweet and spicy soy glaze / thai
purple sticky rice / cherry radish, red onion, mixed bell
peppers, cherry tomato, brussels, squash, and zucchini
/ sesame cabbage slaw / sriracha aioli **42**

whole lobster 1.5lb whole lobster / lobster mashed
potatoes / squash and zucchini / lemon / drawn
butter (GF) **40** ***limited availability...*

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

beast burger **22**
bison, elk, boar and wagyu blend / sliced
jalapeno / cilantro avocado aioli / tomato /
pepper jack / 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.*