



soups & salads

fishermans stew 14

spicy andouille sausage (leidy's farm,souderton, pa) / golden tilefish

pork chilli 9

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

baby iceberg wedge 14

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

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...18 / 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 10

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)

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 ...18 / 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 **54**
***limited availability...*

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**

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

vegan entrée herb risotto / roasted carrots, brussels,
red onion, and cauliflower / golden sunflower seed
vinaigrette / basil emulsion / quinoa (VG) **30**

blackened striped bass sweet vidalia, broccolini, cherry
tomato, butternut, celery and bacon / rainbow chard
(quindocqua farms, marion station, md) / roasted red pepper
and goat cheese yukon gold mashed potatoes /
tarragon champagne reduction / red wine pickled
onions / lobster and crab cream (GF) **45**

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

red lane snapper pineapple coconut jerk marinated
whole snapper / mixed bell peppers, snow peas, red
onion, rainbow chard (quindocqua farms, marion station, md),
squash, and zucchini / escabeche / cajun rice and beans
/ peruvian aji verde ***limited availability...* **42**

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 **20**
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.*