



dinner service tuesday, april 30

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

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 / crispy shallots (VG*,GF*,DF*)

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*)

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.*

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

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 /
crab cake ...22 / jumbo lump crab imperial...24

sirloin 8^{oz} peppercorn and coffee encrusted “never ever” angus beef bavette (roseda farm, monkton, md) / herb cowboy butter / mixed bell peppers, onions, mushroom and kale (quindocqua farms, marion station, md) / roasted garlic parmesan mashed potato / fig balsamic reduction (GF*) **44**

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / housemade boursin / crispy shallots / grilled asparagus / roasted garlic parmesan mashed potato / 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 / roasted garlic beef confit aioli / 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 **42**

vegan entrée marinated portobello and button mushrooms / vegan teriyaki / tofu, cherry tomato, brussels, red onion and zucchini / thai purple sticky rice / coconut sriracha emulsion **30** (VG,GF*)

striped bass blackened striped bass / mixed bell peppers, red onion, swiss chard (quindocqua farms, marion station, md), squash and zucchini / herbed basmati / 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**

american wagyu blend / provolone / lettuce / tomato / roasted herb garlic aioli / brioche / sweet potato fries
**limited availability...

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.*