



soups & salads

creamy fisherman’s stew 14
spicy andouille sausage (leidy’s farm, harleyville, pa) / scallops

md crab soup 14
lump crab and crab claw / peas, carrots, vidalia onion, green beans, potatpes, japanese eggplant, and lima beans / tomato and beef broth / old bay (GF*)

beet & berry salad 14
pickled red and golden 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 / basil white balsamic vinaigrette (GF, V, VG* N*)

bibb wedge 14
bibb lettuce (agrobay fields, salisbury, md) / cherry tomato / bacon / bleu cheese / balsamic reduction (GF, V*, VG*)

make it a meal by adding:
jumbo lump crab cake...22 / rockfish (delaware bay, de)...18 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...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 saturday, may 18

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 / cucumber tomato salad

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*)

skillet corn pone 10
bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecan (GF N*) ***limited availability...*

crispy oysters 18
country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

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
(smith beach, va) (GF*)

entrées

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

ny strip 15oz “never ever” angus beef (roseda farm, monkton, md) / mediterranean bruschetta / mixed bell peppers, onion, mushrooms, squash, and zucchini / roasted garlic parmesan mashed potato / balsamic reduction (GF*) **60**

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / sautéed mushroom and onion / grilled asparagus / roasted garlic parmesan mashed potato / house made boursin / fig balsamic **54**

duck duo seven spiced duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / bourbon glaze / rainbow carrot, butternut squash, brussels and shiitake mushroom / rainbow chard (quindocqua farms, marion station, md) / portobello and shallot demi glace / candied pecan (N, GF*) **48**

korean short ribs slow braised (roseda farm, monkton, md) / korean BBQ / white wine sauteed broccolini / thai purple sticky rice / benne / yum yum (GF*) **42**

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 / summer corn wild rice **44**

vegetarian entree (2) crispy panko encrusted nadia eggplant (quindocqua farms, marion station, md) / basmati / mixed bell peppers, red onion, squash and zucchini / pomodoro / basil emulsion / balsamic reduction (V) **28**

rockfish blackened rockfish (delaware bay) / mixed bell peppers, japanese eggplant, celery, onion, asparagus, broccolini, red onion, squash and zucchini / ol fuskie bacon crab fried rice / red wine pickled onions / swiss chard (quindocqua farms, marion station, md) / tomatillo verde (GF) **44**

scallops u-10 seared scallops / asparagus, japanese eggplant, oyster mushroom, mixed bell peppers, squash and zucchini / rice noodles / lobster miso dashi broth / lemon ponzu butter / herb panko crumb **44**

country fried softshells (2) japanese eggplant, onion, squash and zucchini / crispy pee wee potatoes / swiss chard (quindocqua farms, marion station, md) / chipotle ranch / chow chow **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

wagyu burger **22**
wagyu blend / twin 4^{oz} patty / bacon / crispy onion / house bbq / 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.*