



monday, november 18  
dinner service

### small plates

**skillet corn pone** bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 8

**stuffed avocado** spicy lump crab salad (a.e. phillips, fishing creek, md) / natty boh battered avocado / miso caramel / micro cilantro 15

**fried green tomatoes** cornflake encrusted green tomatoes (baywater farms, salisbury, md) / pimento cheese / bacon jam / FRESH lump crab (a.e. phillips, fishing creek, md) 15

**crispy oysters** cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions 15

**cheesesteak biscuits** "never ever" dry aged angus tenderloin filet (roseda farms, monkton, md) / caramelized vidalia / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 13

**buffalo blow toads** natty boh battered blowfish (chincoteague, va) / buffalo sauce / vidalia slaw / bleu cheese dressing 14

**stuffed artichokes** spinach dip stuffed artichoke bottoms / shaved parmesan / balsamic reduction (GF, V) 12

**shark bites** blackened mako (capt. kerry of the f/v sea born) / salsa verde / pickled cucumber and tomato salad / benne seed (GF) 15

### steamed shellfish / soups / salads

**in a white wine, lobster, garlic and butter broth.  
served with garlic oil brushed baguette.**

**fisherman's stew** cream base / andouille sausage / FRESH lump crab (a.e. phillips, fishing creek, md)  
cup 8 bowl 10

**steamed shrimp** jumbo gulf shrimp / old bay / cocktail sauce (GF\*) 1/2 lb. . . 12 full lb. . . 23

**chorizo and vegetable chili**  
chorizo sausage (family butcher, dagsboro, de) (GF)  
cup 7 bowl 9

**shellfish and sausage** PEI mussels / andouille sausage (GF\*) 12

**beet and berry salad** pickled beets / berries / black garlic triple cream brie / micro greens / truffle vinaigrette (GF, V, VG\*) 12

**mixed green salad** organic greens / cucumber / pickled onion / grape tomato / candied pecan / bourbon pickled blueberry / sorghum dijon vinaigrette (GF, V, VG) 8

make any salad a meal by adding your choice of grilled or blackened

FRESH lump crab cake ... 12  
(a.e. phillips, fishing creek, md)

monkfish ... 12

jumbo gulf shrimp ... 12

organic chicken breast ... 7

yellowfin tuna ... 12  
(capt. kerry of the f/v sea born)

cornflake encrusted oysters ... 12

please alert your server to any food allergies prior to ordering

GF = gluten free V = vegetarian VG = vegan

GF\*, V\*, VG\* dietary restriction can be accommodated with a modification

## entrees

**grilled and butter poached monkfish** peruvian salsa verde / pickled red onion / romanesco, golden and purple cauliflower, banana pepper (baywater farms, salisbury, md), red onion, zucchini and yellow squash / lobster mashed potatoes (GF) 29

**duck duo** pan seared duck breast / crispy duck leg and thigh confit / benne bourbon glaze / pecans / heirloom carrot (baywater farms, salisbury, md) / black eyed peas / broccoli rabe (quindocqua farms, marion station, md), shiitake and sweet potato hash (GF\*) 35

**rodizio steak** pomegranate and garlic marinated “never ever” angus beef hanger steak (roseda farm, monkton, md) / shiitake marsala sauce / grilled asparagus / garlic and parmesan mashed potatoes (GF) 32

**pistachio encrusted swordfish** (capt. kerry of the f/v sea born) / vidalia jam / crispy sweet potato and micro green salad with maple bourbon drizzle / sautéed smoky bacon, sea isle red peas, shishito pepper, brussel sprout, and broccoli rabe (quindocqua farms, marion station, md) / whipped butternut squash puree (GF\*) 32

**vegan entrée** seared cauliflower medley : romanesco, white and purple cauliflower (baywater farms, salisbury, md) / balsamic reduction / caramelized fennel (chesterfield heirlooms, pittsville, md), heirloom carrot (baywater farms, salisbury, md), zucchini, yellow squash, shiitake mushroom, red onion and eggplant (quindocqua farms, marion station, md) / buckwheat groats / tomato fennel broth (GF, V, VG) 26

**crab cakes** FRESH lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ sauce / corn pone / pickled cucumber and tomato salad / hoppin’ john / organic yellow squash and zucchini 30

**short ribs** braised boneless beef short ribs / savory beef and vegetable gravy / pickled red onion / sautéed smoky bacon, roasted red and yellow peppers, heirloom carrot (baywater farms, salisbury, md), broccoli rabe (quindocqua farms, marion station, md), and asian spinach (chesterfield heirlooms, pittsville, md) / roasted garlic and parmesan mashed potatoes (GF) 30

**cornflake encrusted pork chop** (leidy’s harleysville, pa) / creole mustard cream / braised greens (quindocqua farms, marion station, md) / mashed sweet potatoes (GF) 28

**pan seared sesame wasabi yellowfin tuna** (capt. kerry of the f/v sea born / sushi grade / served rare) / cilantro mango glaze / romanesco (baywater farms, salisbury, md), viceroy cabbage (quindocqua farms, marion station, md), carrot, zucchini, vidalia, shiitakes and watermelon radish (baywater farms, salisbury, md) / rice noodles / lobster miso broth (GF) 30

## lighter fare

**signature burger** “never ever” dry aged angus beef (roseda farm, monkton, md) / smoked cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / tomato / bacon jam / smoky maple brioche roll (crack of dawn bakery, berlin, md) / fries 13

**crab cake sandwich** FRESH lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 16

**grilled bison burger** (new frontier bison, madison, va) / pimento cheese / pickled onions / smoky maple brioche roll (crack of dawn bakery, berlin, md) / sweet potato fries 15

\*\*bison is very lean and is best enjoyed cooked medium or less\*\*

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**chef**

alfredo c ramon

**chef de cuisine**

damien jones

**chef de cuisine**

tony trolian

**pastry chef**

elizabeth elliott

inspired by and created through the vision of **executive chef** / travis wright

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