



## soups & salads

### fishermans stew 14

spicy andouille sausage (leidy's farm, harleyville, pa) / rockfish

### coconut thai curry soup 10

king richard cauliflower (quindocqua farms, marion station, md) / sweet vidalia / coconut milk (V, GF, VG)

### baby iceberg wedge 14

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

### 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 / honey mustard and lemon herb 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 / all natural chicken breast (bell and evans, fredericksburg, pa)...10 / swordfish...17

**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

tuesday, april 23

*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

### crab cake app 22

*FRESH* jumbo lump crab (easton, 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 *\*\*limited availability...*

### dynamite shrimp 16

(6) country fried shrimp / thai chili mayo / sriracha / scallions / benne

### 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) 12

(cape charles, beach front, va) (GF\*)

## entrées

**make any meal a surf n' turf** – 5<sup>oz</sup> cold water lobster tail...22 / crabcake ...22 / seared u-10 scallops...14/ jumbo lump crab imperial...24

**sirloin** 8<sup>oz</sup> peppercorn and coffee encrusted “never ever” angus beef bavette (roseda farm, monkton, md) / herb cowboy butter / grilled asparagus / roasted garlic parmesan mashed potato / balsamic reduction (GF\*)  
**44**

**filet** 7<sup>oz</sup> “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / bourbon caramelized honey crisp apple and vidalia / blue cheese and pecan pâté / grilled asparagus / roasted garlic parmesan mashed potato / balsamic reduction **54**

**duck duo** seven spiced duck breast (crescent duck farm, aquebogue, ny) / crispy duck leg confit / bourbon glaze / butternut squash, sweet potato and brussels / rainbow chard (quindocqua farms, marion station, md) / orange spiced fig caramel / candied pecan (N, GF\*) **45**

**short ribs** slow braised (roseda farm, monkton, md) / garlic and white wine sauteed broccolini / roasted garlic and parmesan mashed potatoes / herb and blueberry gastrique / tomato beef jus (GF\*) **40**

**crab cakes (2)** fresh jumbo lump crab (russell hall, fishing creek, md) / lemon caper dill aioli / sunburst squash and dunja zucchini / corn pone / sherry pickled cucumber tomato salad / hoppin’ john **42**

**vegan entrée** marinated king richard cauliflower (quindocqua farms, marion station, md) / vegan teriyaki / cherry tomato, brussels, sweet vidalia, and zucchini / thai purple sticky rice / coconut sriracha emulsion **30**

**seafood chowder** striped bass / mussels, clams and shrimp / cherry tomato, asparagus, swiss chard (quindocqua farms, marion station, md) / yukon gold potatoes / leek (quindocqua farms, marion station, md) and smoky bacon cream / roasted red pepper vinaigrette (GF) **48**

## 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 smash burger 21**

american wagyu blend / thin sliced vidalia / monterey jack cheddar / crispy jalapeno / chipotle ranch / split top bun / sweet potato fries

**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.*