



soups & salads

fishermans stew 14

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

'bloody mary' crab and vegetable 14

lump crab (hoopersville, md), king richard cauliflower (quindocqua farms, marion station, md) / sweet vidalia / mixed bell peppers / roma tomatoes / rainbow carrots / old bay rim (GF*)

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 12

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberries / morello cherry white balsamic vinaigrette (N*,GF, V, VG*)

make it a meal by adding:

jumbo lump crab cake...22 / 5oz "never ever" angus beef tenderloin filet (roseda farm, monkton, md)...24 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / striped bass...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

monday, april 15

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

shrimp and lobster dip 20

gulf shrimp / lobster / old bay cheddar cream cheese (chesapeake bay farms, pocomoke, md) 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)

crispy oysters 18

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

**limited availability...

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

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

'low country boil' 27

spicy andouille sausage (leidy's farm, souderton, pa) / red bliss potatoes / cabbage (chesterfield heirlooms, pittsville, md) / jumbo shrimp / middle neck clams / PEI mussels / lobster broth / herb butter

entrées

make any meal a surf n' turf – 5^{oz} cold water lobster tail...22 / crabcake ...22 / u-10 scallops...18

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / tarragon rosemary butter / grilled asparagus / roasted garlic parmesan mashed potato / balsamic reduction (GF*) **52**

duck duo seven spiced duck breast (crescent duck farm, aquebogue, ny) / crispy duck leg confit / bourbon glaze / butternut squash, portobello mushrooms, sweet potato and brussels / rainbow chard (quindocqua farms, marion station, md) / roasted red pepper and cauliflower puree / candied pecan (N GF*) **45**

short ribs slow braised (roseda farm, monkton, md) / garlic and white wine sautéed 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 rosemary garlic risotto / marinated portobello mushroom cap / roasted red pepper vinaigrette / sautéed sweet vidalia, broccolini, and tomato / basil emulsion (VG, GF) **30**

striped bass pan seared striped bass / mixed bell peppers, red onion, cauliflower (quindocqua farms, marion station, md), squash and zucchini / winterbor kale and swiss chard (quindocqua farms, marion station, md) / lobster mashed potatoes / tarragon champagne reduction (GF*) **42**

softshells rar lite (rar brewery, cambridge, md) battered softshells (2) (chincoteague, va) / coconut wild rice / sweet vidalia, green bell pepper, squash and zucchini / winterbor kale and swiss chard (quindocqua farms, marion station, md) / tomatillo verde **43**

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 / crispy onion / farm greens (quindocqua farms, marion station, md) / smoky bacon / pepper jack / BBQ / brioche (crack of dawn bakery, berlin, md) / sweet potato fries

***this blend is very lean and is best enjoyed cooked medium or less*

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.*