



mains

- family butcher omelet 18**
bacon and sausage (family butcher, dagsboro, de) / organic free range farm eggs / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon jam (GF*)
- crabby omelet 23**
jumbo lump crab meat (easton,md) / old bay cheddar (chesapeake bay farms, pocomoke, md) / tomato relish / cherry tomato / balsamic reduction
- steak n' eggs 22**
ginger soy marinated "never ever" filet tips (roseda farm, monkton, md) / two cheese scrambled organic free range farm eggs / home fries / salsa verde / pickled onions
- huevos rancheros 18**
scrambled organic free range farm eggs / smoky cheddar (chesapeake bay farms, pocomoke, md) / sautéed peppers and onions / chipotle ranch / chorizo (family butcher, dagsboro, de) / guacamole / corn tortillas (GF*, V*)
- biscuits 'n gravy 18**
southern style sausage (family butcher, dagsboro, de) / buttermilk cheddar biscuits / organic free range farm egg / crispy kale (quindocqua farms, marion station, md) / home fries
- chicken and waffle 19**
shark bite honey buffalo chicken / organic free range farm egg / bourbon pickled blueberries / buttermilk waffle / bourbon barrel aged maple syrup
- avocado crab toast 22**
jumbo lump crab (easton, md) / house guacamole / tomato relish / wheatberry toast / smoky cheddar (chesapeake bay farms, pocomoke, md) / organic free range farm egg / home fries

brunch service

Mother's Day Brunch

A complimentary buttermilk biscuit is served with each brunch entrée.

(If you follow a gluten free diet please inform your server, and we will not include the biscuit. Thank you.)

small plates

- skillet corn pone 10**
bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecan (GF)
- stuffed avocado 23**
spicy jumbo lump crab (easton, md) salad / natty boh beer battered avocado / miso caramel / tobiko / benne / rainbow micro greens (chesterfield heirlooms, pittsville, md)
- crispy brussel sprouts 16**
crispy fried brussels / butternut squash / carrot / balsamic reduction / goat cheese / smoky bacon (GF*, V*, VG*)
- shrimp and lobster dip 20**
gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin,md)
- crispy oysters 18**
country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

add

- home fries 5**
- from the butcher (3) (ea) 5**
bacon / sausage / scrapple
- scrambled organic free range farm eggs (2) 6**
- biscuit buttermilk cheddar / house 3-berry jam / ginger mint butter 4**
- fruit palette 12**
cantaloupe / pineapple / watermelon / fresh berries / greek yogurt / fresh mint / cinnamon raisin toast (crack of dawn bakery, berlin,md)

soups & salads

make it a meal by adding:

jumbo lump crab cake 20 / yellowfin tuna 16 / all natural chicken breast 10 / country fried oysters (chincoteague, va) 16

chef jim's cream of crab 14

fresh tarragon / cream sherry / md jumbo lump and crab claw (hoopersville, md) (GF)

mixed green salad 11

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

beet & berry salad 14

pickled beets / berries / whipped black garlic triple cream brie / truffle vinaigrette (GF, V, VG*)

bibb wedge 14

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

GF= gluten free V= vegetarian VG= vegan

GF*, V*, VG* = meets dietary restrictions with a modification.

***consuming raw or undercooked meats may result in food born illness.*

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



executive chef

Jim Sambataro

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

lighter fare

signature burger 18

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

wagyu burger 22

wagyu blend / honey buffalo / smoky bacon / lettuce / tomato / onion / provolone / kaiser / sweet potato fries

crab cake sandwich 24

FRESH jumbo lump crab (easton, md) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin, md) / tomato / fries

tuna melt 14

smoked yellowfin tuna salad / lemon, caper, roasted red pepper / house cooked chips –or– mixed organic greens