



## lunch service saturday, february 21<sup>st</sup>

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### soup & salad

**shrimp and bacon chowder 14**  
north carolina shrimp / bacon and kielbasa / potato / clam and lobster stock (GF)

**mixed green salad 12**  
organic farm greens (quindocqua farms, marion station, md) / cucumbers / heirloom tomatoes / bourbon blueberries / red wine pickled onions / candied pecans / honey balsamic vinaigrette (GF, V, VG\*, N\*)

*make it a meal by adding:*  
jumbo lump crab cake...22 / halibut...16 / crispy oysters...18 / organic chicken breast...10

**N= nut allergy GF= gluten free V= vegetarian VG= vegan  
DF= dairy free  
DF\* N\*, GF\*, V\*, VG\* = meets dietary restrictions with a modification\*\***

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

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### small plates

**stuffed avocado 24**  
SPICY crab salad (graham and rollins, hampton, va) / numero uno beer battered avocado (flying dog brewing, frederick, md) / miso caramel / tobiko

**crispy brussel sprouts 18**  
crispy fried brussels / butternut squash / crispy bacon / balsamic reduction / goat cheese (GF\*, V\*, VG\*)

**dynamite shrimp (6) 12**  
country fried shrimp / thai chili mayo / sriracha / scallions / benne

**salt buoy's (6) 18**  
(brocktonorton bay, md) / ½ shell / cocktail / citrus mignonette / lemon wedge

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

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### steamed shellfish

*white wine, lobster, garlic, butter and chili flake broth with garlic oil brushed ciabatta (crack of dawn bakery, berlin, md)*

**jumbo shrimp half 16 | full 32**  
key west pinks / old bay / cocktail (GF\*)

**middleneck clams (12) 16**  
(hog island bay, va) / smoked kielbasa (leidy's farm, harleyville, pa)

**mussels PEI mussels / andouille (leidy's farm, harleyville, pa) 16**

## lighter fare

### signature burger 22

“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / bacon / cheddar / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries

### crab cake sandwich 26

FRESH jumbo lump crab (graham and rollins, hampton, va) / tomato / creole remoulade / sesame brioche (crack of dawn bakery, berlin,md) / fries

### chicken sandwich 18

country fried chicken breast / lettuce and tomato / smoky bacon / ranch / 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  
charged purchases. Thank you*

## features

*(available until 3 pm / dine in –OR– carry out)*

### pittsburgh steak salad 18

balsamic marinated “never ever” sirloin tips / organic field greens / heirloom tomato, pickled onion and cucumber / fries / smoky cheddar / blue cheese vinaigrette (GF\*)

### firecracker red trout 15

sriracha soy glazed red trout / mixed bell peppers / onion / squash and zucchini / coconut basmati / benne

### shrimp po boy 15

country fried shrimp / lettuce / tomato / dynamite sauce / hoagie roll (crack of dawn bakery, berlin,md) / mixed organic greens

### chicken tinga 12

all natural braised chicken breast / tomato chipotle broth / peruvian aji verde crema / pickled jalapenos / crispy corn tortilla / organic mixed greens

### wings 10

(6) all natural chicken wings / buffalo –or– BBQ (your choice) / ranch dip (GF\*)

### fish n’ chips 11

country fried halibut / jalapeno tartar / fries

### fish tostadas 10

blackened swordfish / salsa blanca / smoky cheddar / local greens / tomato / mixed greens / balsamic vinaigrette

