



SOUPS

ocmd chowder 14

lobster stock / little neck clams / celery, carrot and onion / pee wee potato / garlic / cream / oyster liquor

spicy sausage tortilla soup 11

chorizo / carrots, celery, and onions / fresno and jalapenos / corn / masa dumplings / avocado / smoky cheddar / lime

salad

mixed green salad 12

organic farm greens (quindocqua farms, marion station, md) / cucumbers / heirloom tomatoes / bourbon blueberries / red wine pickled onions / mixed berry vinaigrette (GF, V, VG*, N*)

bibb wedge 14

bacon jam / cherry tomato / red wine pickled onions / gorgonzola vinaigrette / gorgonzola / balsamic reduction

make it a meal by adding:

jumbo lump crab cake...22 / swordfish...16 / crispy oysters...18 / scallops...16

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.

lunch service
saturday, february 7th

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

shrimp and lobster dip 22

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

octopus 18

charred octopus / smashed avocado / pico de gallo / fig unagi / grilled baguette

fried green tomatoes 19

herb panko encrusted green tomatoes (quindocqua farms, marion station, md) / pimento / bacon jam / jumbo lump crab

salt buoy's (6) 15

(brocktonortonton bay, md) / ½ shell / cocktail / citrus mignonette / lemon wedge

crispy oysters 18

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

skillet corn pone 12

bacon / smoked cheddar (chesapeake bay farms, pocomoke, md) and jalapeno peppers / bourbon butter / candied pecans (GF)

steamed shellfish

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

shrimp half 16 | full 28

jumbo gulf shrimp / old bay / cocktail (GF*)

middleneck clams (12) 12

(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 jam / cheddar jack / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries

crab cake sandwich 26

FRESH jumbo lump crab (graham and rollins, hampton, va) / tomato / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin,md) / fries

fish wrap 18

blackened scallops / lettuce / tomato / onion / avocado / peruvian aji verde / honey wheat wrap / 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” filet tips / organic field greens / heirloom tomato, pickled onion and cucumber / fries / smoky cheddar / blue cheese vinaigrette (GF*)

fish tacos 13

blackened halibut / lettuce / peruvian aji verde / corn flour tortilla / red wine pickled onions / house chips –or- organic mixed greens

oyster po boy 15

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

fish n' chips 11

country fried black sea bass / jalapeno tartar / fries

littleneck clams (12) 10

dozen steamed littlenecks / pomodoro / herb parmesan pesto / ciabatta baguette (crack of dawn bakery, berlin,md)

shrimp scampi crostini (5) 14

sautéed jumbo gulf shrimp / garlic, shallot and chardonnay butter / capers / lemon / toasted parkerhouse roll

tostadas 7⁹⁹

blackened chilean sea bass / crunchy corn tortillas / tomato relish / lettuce / salsa blanca / smoky cheddar / herb basmati (GF*)

add: avocado \$1.50

