



soups & salads

fishermans stew 14

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

md crab soup 14

lump crab and crab claw / peas, carrots, vidalia onion, green beans, and lima beans / tomato and beef broth / old bay (GF*)

mixed green salad 11

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

bibb wedge 14

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

beet & berry salad 14

pickled beets / berries / whipped black garlic triple cream brie / truffle vinaigrette

make it a meal by adding:

jumbo lump crab cake 22 / all natural chicken

breast 10 / blue catfish... 16 / crispy oysters (chincoteague, va)

16 / filet tips (roseda farm, monkton, md) 21

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, may 18th

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

small plates

stuffed avocado 23

SPICY jumbo lump crab salad (easton, md) / natty boh beer battered avocado / miso caramel / tobiko

crab cake app 22

FRESH jumbo lump crab (easton, md) / lemon caper dill aioli / cucumber and tomato salad

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

crispy brussel sprouts 16

crispy fried brussels / butternut squash and heirloom carrots (chesterfield heirlooms, pittsville, md) / crispy bacon / balsamic reduction / goat cheese (GF*, V*, VG*)

skillet corn pone 10

bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecan (GF N*)

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, va) (GF*)

lighter fare

signature burger 18

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

wagyu burger 22

wagyu blend / lettuce / tomato / onion / fried mozzarella / pomodoro / kaiser / sweet potato fries
***this blend is very lean and is best enjoyed cooked medium or less*

crab cake sandwich 24

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

fried chicken hoagie 18

fried all natural chicken breast (bell and evans, fredericksburg,pa) / smoked pepper caesar / romaine (agrobaby farms, salisbury, md) / parmesan / hoagie roll (crack of dawn bakery, berlin,md) / fries

fish wrap 18

blackened rockfish (delaware bay, de) / lettuce / tomato / red onion / smashed avocado / peruvian aji verde / honey wheat wrap / fries



executive chef Jim Sambataro

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

features

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

softshell BLT

country fried softshell / bacon / lettuce / tomato / crawfish remoulade / wheatberry / house chips –or– organic mixed greens 18

pittsburgh steak salad

marinated “never ever” filet tips (roseda farm, monkton, md) / organic field greens / heirloom tomato, pickled onion and cucumber / fries / smoky cheddar (chesapeake bay farms, pocomoke, md) / truffle vinaigrette (GF*) 16

noodle bowl

steamed lobster claw and tail / mixed bell peppers, asparagus, broccolini, red onion, japanese eggplant, squash, and zucchini / lobster miso dashi broth / udon noodles / gochujang 15

flatbread

chorizo (family butcher, dagsboro, de) / red onion / mixed bell peppers / 5 cheese blend / pomodoro 12

fish n’ chips

country fried golden tilefish (capt kerry f/v seaborn, oc, md) / house slaw / fries / jalapeno tartar 12

wings old bay -or- buffalo / celery / ranch -or- bleu cheese 10

tostadas blackened rockfish (delaware bay) / crunchy corn tortillas / tomato relish / shredded cabbage / salsa blanca / smoky cheddar (chesapeake bay farms, pocomoke, md) / hoppin’ john (GF*) 8⁹⁹

(substitute mixed organic greens or house cooked chips for \$1)

