



## SOUPS

### ocmd chowder 14

lobster stock / middle neck clams / celery, carrot and onion /  
pee wee potato / garlic / cream

### hearty turkey stew 12

roasted turkey breast / braised thighs and legs / carrots,  
celery, and onion / lima beans and chickpeas / collards and  
kale / cream / butter milk biscuit

## salad

### mixed green salad 12

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

### beet and berry 14

pickled red and golden beets / fresh mixed berries /  
whipped black garlic triple cream brie / blackberry  
bourbon vinaigrette

#### *make it a meal by adding:*

jumbo lump crab cake...22 / flounder...16 / crispy  
oysters...18

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**  
friday, january 30<sup>th</sup>

## 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

### md crab dip 18

maryland lump crab / cream cheese / cheddar / old bay /  
celery and carrot / toast points

### octopus 21

charred octopus / pineapple jalapeno fresno relish /  
balsamic glaze / grilled baguette

### fried green tomatoes 19

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

### crispy brussel sprouts 18

crispy fried brussels / butternut squash and carrot / crispy  
bacon / balsamic reduction / goat cheese (GF\*, V\*, VG\*)

### local seasides (6) 18

(chincoteague, tom's cove, va) / ½ shell / cocktail / citrus  
champagne mignonette / lemon

### 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) 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 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

### **chicken sandwich 18**

country fried all natural chicken breast (bell and evans, fredericksburg,pa) / lettuce / tomato / onion / bbq / smoky bacon / brioche / sweet potato fries

### **fish wrap 18**

blackened rockfish / 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 16**

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

### **oyster po boy 15**

country fried oyster / lettuce / tomato / roasted red pepper vinaigrette / brioche / mixed organic greens or chips

### **flatbread 14**

smoky bacon / pepperoni / mozzarella / pomodoro / pinsa romano crust

### **wings 12**

shark bite buffalo -or- old bay / carrot / ranch –or- bleu cheese

### **fish n' chips 11**

country fried rockfish / house slaw / jalapeno tartar / fries

### **tostadas 7<sup>99</sup>**

blackened flounder / crunchy corn tortillas / tomato relish / lettuce / salsa blanca / smoky cheddar / spiced basmati (GF\*) **add: avocado \$1.50**

