



## lunch service sunday, march 15<sup>th</sup>

### soup & salad

**fire roasted red pepper bisque 14**

vidalia, cauliflower, tomato, and zucchini / coconut milk / beef stock

**mixed green salad 12**

organic farm greens (quindocqua farms, marion station, md) / cucumbers / heirloom tomatoes / blueberry and blackberry / candied pecans / local apple cider vinaigrette (GF, V, VG\*, N\*)

*make it a meal by adding:*

jumbo lump crab cake...22 / golden tilefish...16 / crispy oysters...18 / organic chicken breast...10 (bell and evans, fredericksburg, pa)

**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.*

### small plates

**stuffed avocado 24**

SPICY crab salad (graham and rollins, hampton, va) / beach traffic beer battered avocado (big oyster brewing co, rehobeth beach, de) / miso caramel / tobiko

**shrimp and lobster dip 21**

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

**dynamite shrimp (6) 15**

country fried shrimp / thai chili mayo / sriracha / scallions / benne

**crispy brussels 18**

fried brussels / butternut and heirloom carrot (chesterfield heirlooms, pittsville, md) / blue cheese / truffle ranch / shark bite buffalo

**crispy oysters 18**

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

**oysters on the ½ shell 15**

(oyster bay, va) / cocktail / lemon

### 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**

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 / 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 pickle brined chicken breast (bell and evans, fredericksburg, pa) / lettuce, tomato, and red onion / smoky bacon / cheddar jack / horseradish bbq / kaiser / fries

### **fish wrap 18**

blackened swordfish / lettuce / tomato / onion / roasted red pepper romesco / flour tortilla / 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, red wine pickled onion and cucumber / fries / cheddar / blue cheese vinaigrette (GF\*)

### **fish n’ chips 11**

country fried golden tilefish / jalapeno tartar / fries / malt vinegar slaw

### **fish sandwich 15**

country fried black sea bass (f/v seaborn, ocmd) / lettuce / tomato / pickle / house slaw / sriracha aioli / kaiser / house cooked chips -or- mixed organic greens

### **flat bread 12**

pepperoni / mozzarella / pomodoro / pinsa romano crust

### **tostadas 10**

blackened thresher (f/v seaborn, ocmd) / salsa blanca / colby jack / cabbage / tomato / corn tortilla / chili lime basmati

### **sword bites 18**

cajun rub / red wine pickled onions / truffle ranch

