



lunch service
saturday, april 19th

soups

- creamy fisherman's stew 14**
spicy andouille sausage (leidy's farm, harleyville, pa) /
COD (capt kerry, f/v seaborn, oc, md)
- creamy tuscan chicken soup 14**
grilled all natural chicken breast / chickpea / roasted
tomatoes / spinach / parmesan / chicken stock (GF*, V)

salads

- mixed green salad 12**
organic farm greens (quindocqua farms, marion station, md) /
red wine pickled onions / cucumber / cherry tomato /
candied pecan / bourbon pickled blueberry / morello
cherry vinaigrette (GF, V, VG*, N*)
- beet, berry, & wedge salad 16**
pickled red and golden beets / smoky bacon /
red wine pickled onion / bibb (agrobay farms, hebron, md) /
berries / whipped black garlic triple cream brie / truffle
vinaigrette (V, GF)

make it a meal by adding:

- jumbo lump crab cake...22 / all natural chicken breast
(bell and evans, fredericksburg, pa)...10 / golden tilefish...16 / crispy
oysters (chincoteague, va)...16 / scallops...21

N= nut allergy GF= gluten free V= vegetarian VG= vegan
DF= dairy free
DF* N*, GF*, V*, VG* = meets dietary restrictions with a
modificationconsuming raw or undercooked meats may**
result in food born illness

small plates

- stuffed avocado 24**
SPICY sriracha jumbo lump crab salad / natty boh beer
battered avocado / 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)
- crispy brussel sprouts 18**
crispy fried brussels / butternut squash / heirloom carrots /
crispy bacon / balsamic reduction / goat cheese (GF*, V*, VG*)
- fried green tomatoes 19**
herb panko encrusted green tomatoes / pimento / bacon
jam / jumbo lump crab (graham and rollins, hampton, va)
- crispy oysters 18**
country fried oysters (chincoteague, va) / jalapeno tartar /
bourbon pickled blueberries / red wine pickled onions
- salt buoy's (6) 18**
(brockatonorton bay, md) ½ shell / cocktail sauce / lemon wedge
- skillet corn pone 12**
bacon, smoked cheddar and jalapeno / bourbon butter /
candied pecan (GF)

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*)
- mussels 16**
PEI mussels / spicy andouille sausage (leidy's farm,
harleyville, pa)
- middleneck clams (12) 15**
(hog island bay, va) / smoked kielbasa

lighter fare

signature burger 20

all natural black angus / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon jam / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries

french onion beast burger 22

bison, elk, boar and wagyu blend / swiss / mozzarella / arugula / beef jus braised sweet vidalia onion / kaiser / sweet potato fries

***this blend is very lean and is best enjoyed cooked medium or less*

crab cake sandwich 26

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

softshell blt 20

country fried softshell / smoky bacon / toasted sesame pineapple glaze / lettuce / tomato / wheatberry / mixed organic greens

chicken sandwich 18

grilled all natural chicken breast (bell and evans, fredericksburg, pa) / smoky bacon / house pickles / lettuce / cherry pepper vidalia onion hot sauce / brioche (crack of dawn bakery, berlin,md) / fries

shrimp salad wrap 18

shrimp salad / lettuce / tomato / onion / honey wheat wrap / crispy fries



executive chef

Jim Sambataro

features

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

baltimore club 24

country fried softshell (crisfield, md) / ½ jumbo lump crab cake / sharp cheddar / lettuce / tomato / onion / smoky bacon / old bay aioli / wheatberry / old bay fries

pittsburgh steak salad 18

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

steak tacos 16

chipotle marinated “never ever” filet tips (roseda farm, monkton, md) / goat cheese / arugula (agrobay farms, hebron, md) / hot pickled onions / verde / flour corn tortilla / house chips –or– organic mixed greens

flatbread 14

dark carolina BBQ all natural chicken breast (bell and evans, fredericksburg, pa) / balsamic caramelized red onions and gala apples / smoky bacon / arugula (agrobay farms, hebron, md) / triple cream brie / mozzarella / parmesan / balsamic glaze / garlic oil brushed pinsa roma crust

fish n’ chips 12

country fried chesapeake bay blue catfish (chesapeake bay, va) / malt vinegar slaw / jalapeno tartar / sidewinders

wings 10

honey BBQ –or– camouflage hot sauce / celery / ranch –or– bleu cheese

tostadas 10

blackened red snapper / crunchy corn tortillas / tomato relish / cabbage (chesterfield farms, pittsville, md) / salsa blanca / smoky cheddar (chesapeake bay farms, pocomoke, md) / chicken saffron rice with orzo pilaf (GF*)

