



lunch service saturday, march 7th

soup & salad

maryland crab 14
jumbo lump crab / lima beans, chickpeas, collard greens,
swiss chard, squash, and zucchini / beef and clam stock (GF)

mixed green salad 12
organic farm greens (quindocqua farms, marion station, md) /
cucumbers / heirloom tomatoes / blackberries /
candied pecans / honey balsamic vinaigrette (GF, V, VG*,
N*)

make it a meal by adding:

jumbo lump crab cake...22 / red trout...16 / crispy
oysters...18 / organic chicken breast...10

**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 20
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) 12
country fried shrimp / thai chili mayo / sriracha / scallions /
benne

crispy brussels 18
fried brussels / butternut squash and heirloom carrot
(chesterfield heirlooms, pittsville, md) / goat cheese / balsamic
glaze

crispy oysters 18
country fried oysters (chincoteague, va) / jalapeno tartar / red
wine pickled onions / fresh blueberries

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

features

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

lighter fare

signature burger 22

“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / bacon jam / smoky 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 / creole remoulade / sesame brioche (crack of dawn bakery, berlin,md) / fries

chicken sandwich 18

country fried chicken breast / lettuce, tomato, and red onion / smoky bacon / golden bbq / fries

fish wrap 18

blackened mahi / lettuce / tomato / onion / jalapeno tartar / 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*

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*)

tuna melt 12

bluefin tuna salad / dill pickle, red onion, green olive, mustard, and mayo / colby jack / brioche roll / organic mixed greens

mahi tacos 14

jerk seasoned / pickled jalapenos / mixed greens / chili lime basmati

wings 10

(6) all natural chicken wings / buffalo, old bay, BBQ or firecracker soy glazed (your choice) / ranch –or– blue cheese / celery (GF*)

fish n’ chips 11

country fried chesapeake bay blue catfish / jalapeno tartar / fries

***these catfish are invasive to our waters.
please join us in helping to eradicate this delicious but
destructive species*

fish tostadas 10

blackened red trout / salsa blanca / colby jack / local greens / tomato / balsamic vinaigrette / corn tortilla / chili lime basmati

