



soups & salads

fishermans stew 14

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

'bloody mary' crab and vegetable 14

claw meat (hoopersville, md) / sweet vidalia / mixed bell
peppers / roma tomatoes / rainbow carrots / old bay
rim (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 / sorghum
dijon vinaigrette
(GF, V, VG* N*)

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 20 / all natural chicken
breast 10 / striped bass 16 / country fried 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 4th be with you...

*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 / country pickles

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

skillet corn pone 10

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

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*)

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) (cape charles, va) (GF*) 16

lighter fare

signature burger 18

"never ever" dry aged angus beef (roseda farms, monk ton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / tomato / bacon jam / brioche (crack of dawn bakery, berlin,md) / fries

wagyu burger 22

(2) 4oz american wagyu blend patties / provolone / pineapple sweet chili glaze / lettuce / tomato / red onion / smoky bacon / kaiser / steak 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

grilled chicken sandwich 18

grilled all natural chicken breast / eastern shore glaze / brown sugar honey dijon coleslaw / pickles / smoky bacon / brioche / fries

fish wrap 18

blackened golden tilefish / 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)

pittsburgh steak salad

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

furikake tuna tacos

yellowfin tuna / shredded cabbage / tomatillo verde / rice n beans 16

grilled chicken caesar salad

grilled all natural chicken breast / hearts of romaine / shaved parmesan / housemade caesar dressing / herb croutons 15

blackened scallop po' boy

blackened atlantic scallop chunks / pickled peppers and onions / lettuce / lemon caper dill aioli / brioche bun / house chips -or- mixed organic greens 15

fish n' chips

beer (rar lite, rar brewery, cambridge, md) battered monkfish / potato salad / fries / dill pickle aioli 12

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

tostadas blackened rockfish / 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)

