



soups & salads

fishermans stew 14

spicy andouille sausage (leidy's farm, harleyville, pa) / chesapeake bay blue catfish
***these catfish are invasive to our waters.
please join us in helping to eradicate this delicious but destructive species.*

cream of leek and yukon 12

rosemary roasted golden yukon potatoes and leeks / parsley sour cream / crispy shallots (VG*,GF*,DF*)

mixed green salad 11

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / blackberry lemon 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.*

***Please note: menu prices listed are for cash payment*

A 3.5% credit card convenience fee will be added for all charge purchases. Thank you.

lunch service

sunday, april 28

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 / chapel cheddar / shark signature sauce / tomato / bacon jam / brioche (crack of dawn bakery, berlin,md) / fries

wagyu burger 22

provolone / roasted garlic and herb aioli / red onion / kaiser / sweet potato 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

fried chicken BLT 18

country fried natural chicken breast / lettuce / tomato / pepper jack / smoky bacon / split top roll / fries

fish wrap 18

blackened striped bass / lettuce / tomato / red onion / smashed avocado / peruvian aji verde / spinach 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)

tilefish bowl

blackened tilefish (capt kerry f/v seaborn, oc, md) / broccolini cauliflower, asparagus, swiss chard (quindocqua farms, marion station, md), squash, and zucchini / thai purple sticky rice / roasted red pepper vinaigrette 18

pittsburgh steak salad

marinated “never ever” filet tips (roseda farm, monkton, md) / organic field greens / heirloom tomato, pickled onion and cucumber / steak fries / chapel cheddar / truffle vinaigrette (GF*) 16

steak hoagie

marinated “never ever” bavette steak (roseda farm, monkton, md) / shredded cabbage / house made guacamole / jalapeno / smoky cheddar (chesapeake bay farms, pocomoke, md) queso / steak fries 14

florida reuben

blackened golden tilefish (capt kerry f/v seaborn, oc, md) / signature sauce / monteray jack / vidalia slaw / wheatberry / macaroni salad 12

grown up grilled cheese BBQ pulled pork / blackberry balsamic compote / triple cream brie / marbled rye sourdough / mixed organic greens -or- house cooked chips 12

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

tostadas blackened rockfish / crunchy corn tortillas / tomato relish / shredded cabbage / salsa blanca / monterey jack / hoppin’ john (GF*) 8⁹⁹

(substitute mixed organic greens or house cooked chips for \$1)

