



soup & salad

shrimp and bacon chowder 14

north carolina shrimp / bacon and kielbasa / potato / clam and lobster stock (GF)

mixed green salad 12

organic farm greens (quindocqua farms, marion station, md) / cucumbers / heirloom tomatoes / bourbon blueberries / red wine pickled onions / candied pecans / honey balsamic vinaigrette (GF, V, VG*, N*)

make it a meal by adding:

jumbo lump crab cake...22 / halibut...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.

lunch service
friday, february 20th

small plates

stuffed avocado 24

SPICY crab salad (graham and rollins, hampton, va) / numero uno beer battered avocado (flying dog brewing, frederick, md) / miso caramel / tobiko

crispy brussel sprouts 18

crispy fried brussels / butternut squash and carrot / crispy bacon / balsamic reduction / goat cheese (GF*, V*, VG*)

dynamite shrimp (6) 12

country fried shrimp / thai chili mayo / sriracha / scallions / benne (brockton on tony bay, md) / $\frac{1}{2}$ shell / cocktail / citrus mignonette / lemon wedge

crispy oysters 18

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

steamed shellfish

white wine, lobster, garlic, butter and chili flake broth with garlic oil brushed ciabatta (crack of dawn bakery, berlin, md)

shrimp half 16 | full 32

key west pinks / old bay / cocktail (GF*)

middleneck clams (12) 12

(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 / 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 and tomato / smoky bacon / ranch / fries

halibut burger fresh halibut / honey dijon / local greens, tomato and red onion / brioche (crack of dawn bakery, berlin, md) / 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, pickled onion and cucumber / fries / smoky cheddar / blue cheese vinaigrette (GF*)

firecracker red trout 15

sriracha soy glazed red trout / broccoli / coconut basmati / benne

shrimp po boy 15

country fried shrimp / lettuce / tomato / dynamite sauce / hoagie roll (crack of dawn bakery, berlin,md) / mixed organic greens

wings 10

(6) all natural chicken wings / buffalo –or- BBQ (your choice) / ranch dip (GF*)

fish n' chips 11

country fried black seabass / jalapeno tartar / fries

fish tostadas 10

blackened halibut / salsa blanca / smoky cheddar / local greens / tomato / mixed greens / balsamic vinaigrette

