



dinner service

thursday, september 24th

soup & salad

loaded baked potato soup 10

yukon gold potato / roasted heirloom carrot / celery / mixed bell peppers / chicken stock / smoky bacon / sour cream (GF)

mixed green salad 14

organic farm greens (quindocqua farms, marion station, md) / english cucumber / heirloom cherry tomato (chesterfield heirlooms, pittsville, md) / red wine pickled onion / candied pecans / bourbon blueberries / sugar baby watermelon (quindocqua farms, marion station, md) basil vinaigrette (GF, V, VG*, N*)

caprese salad 18

heirloom tomatoes (chesterfield heirlooms, pittsville, md) / basil (quindocqua farms, marion station, md) emulsion / balsamic glaze / smoked sea salt / cracked black pepper / fresh mozzarella (GF*, V, VG)

make it a meal by adding: crab cake...22 / crispy oysters...18 / swordfish...18 / chicken breast (bell and evans, fredericksburg, pa) ...12

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.

1/2 price small plates

stuffed avocado ~~26~~ 13

SPICY crab salad (mary ellen crab, woodford, md) / shark bite lite beer battered avocado (RAR brewery, cambridge, md) / tobiko / miso caramel

truffalo brussels 18

sautéed brussels / rainbow carrots / smoky bacon / butternut / gorgonzola / truffle vinaigrette / shark bite buffalo (delaware sauce co, de) / candied pecans

fried green tomatoes ~~22~~ 11

herb panko encrusted green tomato (quindocqua farms, marion station, md) / bacon jam / pimento cheese / jumbo lump crab (graham and rollins, hampton, va)

crispy oysters ~~20~~ 10

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

fish n' chips ~~20~~ 10

country fried halibut / jalapeno tartar / crispy fries

dynamite shrimp (5) country fried shrimp / thai chili mayo / sriracha / benne ~~20~~ 10

steamed shellfish - and- raw bar

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

jumbo gulf shrimp half 16 | full 32

old bay / cocktail (GF*)

mussels 16

PEI mussels / spicy andouille (leidy's farm, harleyville, pa) (GF*)

middleneck clams (12) 16

(tom's cove, va) / smoked kielbasa (leidy's farm, harleyville, pa)

oysters on the 1/2 shell (6) 18

salt buoys (fallen pine oyster co. snowhill, md) / cocktail / lemon

topnecks on the 1/2 shell (6) 18

(hog island, machipongo, va) / cocktail / lemon wedge

mains

make any meal a surf n' turf – *crispy oyster...15 / crab cake...22 / 6 oz lobster tail...21*

filet “never ever” 7^{oz} angus beef tenderloin (roseda farms, monkton, md) / gorgonzola cream / grilled lemon and parmesan asparagus / roasted garlic parmesan mashed potatoes / balsamic caramelized red onion / balsamic glaze (GF) **56**

ny strip “never ever” 8^{oz} angus beef strip (roseda farms, monkton, md) / asparagus / roasted garlic parmesan mashed potatoes / shallot demi glaze / balsamic glaze (GF) **49**

duck duo seared duck breast (berks county, pa) / crispy leg and thigh / brussels, carrots, baby spinach, and butternut squash / bourbon pickled blueberries / spiced butternut puree (GF*) **56**

crabcakes (2) jumbo lump crabcakes (mary ellen crab, md) / squash and zucchini (chesterfield heirlooms, pittsville, md) / bell pepper wild rice / lemon caper dill aioli / sherry pickled cucumber and tomato salad **50**

vegan carrot, red onion, nadia eggplant (quindocqua farms, marion station, md), mixed bell peppers, asparagus, squash, and zucchini (chesterfield heirlooms, pittsville, md) / avocado / peruvian aji verde / curry rice (V, GF)

swordfish lemon pepper rub / mixed bell pepper (quindocqua farms, marion station, md), red onion, spinach, squash, and zucchini (chesterfield heirlooms, pittsville, md) / ole fuskie, bacon and crab fried rice / citrus cream / balsamic glaze (GF) **44**

halibut pan seared / heirloom tomato (chesterfield heirlooms, pittsville, md) scampi butter / mixed bell pepper, red onion, spinach, squash, and zucchini / wild rice **46**

whole lobster 1.5lb whole lobster / lobster mashed potatoes / squash and zucchini / lemon wedge / drawn butter **40**

lighter fare

signature burger **22**
“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / bacon jam / white cheddar (chesapeake bay farms, pocomoke, md) / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries

crab cake sandwich **26**
jumbo lump crab (mary ellen crab, woolford, md) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin, md) / tomato / fries



executive chef

Jim Sambataro

inspired by and created

through the vision of

executive chef / travis wright

***Please note: to keep our menu prices as low as possible, listed prices reflect cash payment. A small adjustment applies to credit card purchases. Thank you!*

***to ensure the integrity of our recipes and kitchen flow, we politely limit substitutions or modifications to menu items*

***consuming raw or undercooked meats may result in food born illness.*

***please alert your server to any food allergies prior to ordering.*